

SEASONAL FOOD AND TO-GO MENU

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SOUPS

Tomato soup with Croûtons (e,1)	8,70
Beef broth with vegetables and meat pieces(1,t)	9,50

SALADS

Side salad(v)	7,90
Arugula salad with buffalo mozzarella, pine nuts, tomatoes and pesto(v,k,u,1)	16,00
Caesar salad-romaine lettuce, croutons, Grana Padano and turkey strips(1,v,k,e)	17,50
Quarter salad with roasted beef strips, radishes and Parmesan(1,v,u,k)	17,90
Beetroot with caramelized goat cheese, sprouts, and roasted nuts(1,i,v,k)	19,50

EBBES-REGIONAL-TRADITIONAL-CREATIVE

Maultaschen fried with egg-cherry tomatoes, onions salad-bouquete(1,g,e,v)	14,20
Sautéed Maultaschen with potato salad(1,e,v)	17,50

PIZZA

MARGHERITA with tomatoes and mozzarella (k,e,1)	11.30
MEDITERRANEAN with mozzarella, ham, salami, and mushrooms (k,1,e)	12.50
TONO with tomatoes, mozzarella, red onions, olives and capers (k,1,e,h,6)	13.20
ARUGULA & PARMA with tomatoes, mozzarella, arugula, and mushrooms (k,e,1)	13.50

TARTE FLAMBEE

ALSATIAN STYLE Crème fraîche, bacon, onions (k, e, 1)	11.90
VEGETARIAN Crème fraîche, zucchini, peppers, mushrooms, and leeks (1, k, e)	12.50
SALMON Crème fraîche, smoked salmon, leeks, zucchini and peppers (1, k, h, e)	13.20
FETA Capers, olive crème fraîche, feta, tomatoes and spring onions (1,k,e,6)	13,60

PASTA

Spaghetti alla Carbonara with bacon, egg yolk, pepper, and cream (1, k, e, g)	13.80
Cannelloni filled with spinach and ricotta, tomato sauce and mozzarella cheese(k,1,e,g)	14.70
Penne with salmon and vegetables in a vermouth cream sauce (h,e,k)	16,90
Pasta with lamb strips, silver onions, green beans, cherry tomatoes and tomato sauce(e,k,1)	18,60
Sepia tagliatelle with crayfish tails, zucchini and bell pepper strips in anise foam(k,e,v,f)	22,00

MEAT

Breaded pork schnitzel with port wine sauce and spaetzle (1,e,g)	19.80
Quarter-fried pork fillet baked in creamy mushroom sauce with spaetzle (e,k,1,g)	20.30
Zurch-style sliced veal in a creamy mushroom sauce with potato rösti(k,12,1)	27,90
Roast beef with onion drippings, port wine sauce and spaetzle(12,g,e)	29,50
Duck breast with braised vegetables, apricots, duck jus, and potato gratin(k,1,t)	30,20

FISH

Pan-fried salmon fillet and colorful vegetables with rosemary potato and lobster foam(h,k)	27,80
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DESSERT

Ice cream with hot vanilla and raspberries(k,g,1)	8,50
Chocolate soufflé with liquid center, pistachio ice cream and mango mirror(g,k,1,e)	9,20

If you change the side dish, we charge a fee of €2.50 per change.

We are happy to accept your take-out order.

Telefonisch 0711 23085038 oder per Email: kontakt@restaurant-viertel.de entgegen.

VIERTEL

RESTAURANT & WEINSTUBE

Additives that must be declared:

Contains phenylalanine source:

- 1 with preservatives
- 2 with antioxidants
- 3 with sweetener saccharin
- 4 with sweetener acesulfame
- 5 with phosphate
- 6 blackened
- 7 with flavor enhancer
- 8 contains caffeine
- 9 with coloring
- 10 contains quinine
- 11 with sweetener aspartame
- 12 sulfur dioxide sulfites

Allergens:

Cereals containing gluten:

- A) Oats
- B) Barley
- C) Rye
- D) Spelt
- E) Wheat
- F) Crustaceans
- G) Eggs and egg products
- H) Fish
- I) Nuts
- J) Soy and soy products
- K) Milk and milk products - lactose

Tree nuts:

- L) Almonds
- M) Macadamia nuts
- N) Queensland nuts
- O) Brazil nuts
- P) Pecan nuts
- Q) Cashew nuts
- R) Walnuts
- S) Hazelnuts
- U) Pine nuts
- T) Celery and celery products
- V) Mustard and mustard products
- W) Sesame seeds
- X) Lupine seeds
- Y) Molluscs