

VIERTEL

RESTAURANT & WEINSTUBE

SEASONAL FOOD AND TO-GO MENU

€

SOUPS

Tomato soup with Croûtons (e,1)	8,70
Clear vegetable and mushroom soup(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
Mediterranean antipasti with Parma ham, pickled vegetables, olives and cheese(6,v,1)	19,80

EBBES-REGIONAL-TRADITIONAL-CREATIVE

Maultaschen fried with egg-cherry tomatoes, onions salad-bouquete(1,g,e,v)	14,20
Cheese spaetzle with braised cherry tomatoes, onions and small salad(1,g,e,v)	16,80
Risotto shrimp, white wine, Parmesan, cherry tomatoes, chili, rocket(k,e,v,f)	23,70

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
Rigatoni Sugo di Pomodoro, basil, onions, garlic-arugula(e,k,v)	13,90
Cannelloni filled with spinach and ricotta, tomato sauce and mozzarella cheese(k,1,e,g)	14.70
Pasta with beef strips, mushrooms, Gorgonzola, cherry tomatoes and leeks(e,k,g)	17,80
Tagliatelle calamari-garlic, onions-spicy cherry tomatoes-white wine sauce(e,g,f)	18.50

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
Braised lamb shank with ratatouille, thyme sauce and potato gratin(k,1,v)	28.20
Wiener schnitzel of veal, fried potatoes, cranberries, capers, and anchovy (k,e,g,1)	28,90
Roast beef with onion drippings, port wine sauce and spaetzle(12,g,e)	29,50

FISH

Fried octopus with potato mousseline and vegetable brunoise pastis foam (f.k,v,a)	29,80
---	-------

DESSERT

Plum Tiramisu(k,g,e,1)	8,90
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.

Information on ingredients and allergens is listed separately. Just ask us.

All prices in euros include applicable taxes and service charges.

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