

VIERTEL

RESTAURANT & WEINSTUBE

SEASONAL FOOD AND TO-GO MENU

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SOUPS

Tomato soup with Croûtons (e,1)	8,70
Creamy Hokkaido pumpkin soup with roasted seeds and crème fraîche(1,k)	9,80

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
Lamb's lettuce with raspberry dressing and goat cheese medallions with roasted nuts(i,v,k)	19,80

EBBES-REGIONAL-TRADITIONAL-CREATIVE

Maultaschen fried with egg-cherry tomatoes, onions salad-bouquette(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
Linguine with pumpkin, oyster mushrooms, onion and sage in prosecco cream(e,k)	16,50
Paccheri with venison, Brussels sprouts, wild mushrooms, gherkins in sherry cream(e,k,g)	19,60
Risotto with prawns, white wine, parmesan, cherry tomatoes, chili, and arugula(k,e,v,f)	23,90

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
Turkey saltimbocca with white wine sauce, almond broccoli, and potato gratin(k,1,l)	26,20
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

FISH

Grilled salmon fillet with lemon and thyme grilled vegetables and rosemary potatoes(h,)	28,70
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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