

# Zur Laterne

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## *Aperitifs*

### *Aperitif of the month*

*Elderberry Gin cocktail*  
7,80

<i>Prosecco</i>	<i>0,1l 5,00</i>
<i>Lillet Wildberry</i>	<i>7,80</i>
<i>Hugo</i>	<i>7,80</i>
<i>Aperol Spritz</i>	<i>7,80</i>
<i>Limoncello Spritz</i>	<i>7,80</i>
<i>Campari Soda / Orange</i>	<i>7,80</i>
<i>Moscow Mule</i>	<i>7,80</i>
<i>Martini Dry or Martini Bianco</i>	<i>6,80</i>
<i>Ramazotti Amaro</i>	<i>2 cl 3,50 / 4 cl 6,50</i>
<i>VW Vermouth &amp; Williams</i>	<i>5 cl 6,80</i>
<i>Vodka Lemon / orange juice</i>	<i>6,80</i>

### *Our house wines*

*Pfaffenheimer Pinot Gris Q.b.A.*  
*dry white wine*  
*0,2l 7,40*

*Valle d'Oro Cerasuolo d'Abruzzo from Cantina Tollo*  
*dry rosé wine*  
*0,2l 7,40*

*Merlot Veneto IGT - Dry red wine*  
*0,2l 7,40*

*You can find more wines in our wine list, please contact our service.*

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## Speisekarte

### Soups & starters

*Vegan- Hokkaido pumpkin soup*  
*William's pear | ginger | seeds | pumpkin seed oil*  
7,90

- Creamy potato and leek soup*
- *vegetarian with croutons - 7,90*
  - *with smoked salmon strips - 10,90*

*Vegetarian - goat's cheese au gratin*  
*Wild herb salad | William's pear | cranberries | walnuts | balsamic dressing*  
13,90

*Smoked salmon with potato rösti*  
*cream horseradish | caviar | salad*  
14,90

*Fried prawns*  
*virgin olive oil | garlic | melted tomatoes | chili*  
14,90

### Salad variations

*Vegetarian - Colorful side salad with our house dressing*  
5,90

*Vegetarian - To the lantern salad plate*  
*Seasonal lettuce | marinated raw vegetables | tomatoes | cucumber*  
*roasted seeds | croutons | house dressing*  
*cucumber | roasted seeds | croutons | house dressing*  
10,50 / 15,50

*Vegetarian - Wild herb salad with gratinated goat's cheese*  
*Cherry tomatoes | fruit | honey | croutons*  
*balsamic dressing*  
19,90

*Caesar's salad - Romaine lettuce | cherry tomatoes | capers | croutons |*  
*grana padano capers | croutons | Grana Padano & Caesar's dressing*

- *with rump steak strips*
- *with fried prawns*

24,90 each

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## *Vegetarian pasta*

*Vegetarian - pasta truffle  
with a truffle and parmesan veloute &  
Sliced black truffle  
23,90*

*With our pasta dishes, fish and seafood we recommend our:*

*Ca dei Frati - A Lugana from Lombardy  
This dry Lugana has a clear aroma of pear, apricot and candied citrus fruit.  
Floral scents, mineral nuances and almond flavors flank the fruit.  
Bottle -33.50 / 0.2l carafe 9.50*

## *From river & sea*

*Salmon fillet fried on the skin  
with mashed potatoes and truffled savoy cabbage in cream  
26,90*

*\*Pasta with fried prawns  
garlic, melted tomatoes, peperoncini,  
extra virgin olive oil & sliced Grana Padano  
26,90*

*\*We are also happy to serve the pasta as a vegetarian or vegan option.  
vegetarian or vegan version, please contact our service!*

*\*Fresh mussels "Rhenish style"  
in a spicy vegetable broth, finely seasoned with white wine,  
served with brown bread & butter  
21,90*

*\*Only while stocks last, pre-ordering is recommended!*

*Pinot Blanc from the Friedrich Becker winery in the Palatinate*

*A dry white wine with an aroma of gooseberry and garden fruit.  
Juicy, palatable and very fresh on the palate.*

*Bottle 0,75l - 32,90 / Carafe 0,2l - 9,50*

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## *Our classic braised dishes*

*Tender sauerbraten of beef  
"Rhenish style" with raisin dumplings,  
potato dumplings and red cabbage with apples  
24,90*

*Beef roulade "Zur Laterne"  
classically filled with mustard, bacon, onions & gherkins,  
with a hearty Barolo sauce, potato dumplings and  
red cabbage with apples  
28,50*

*To accompany our braised dishes and our classics  
we recommend our:*

*Mandus Primitivo di Manduria  
from the Pietra Pura winery in Apulia  
Dry red wine - A wine with depth on the nose.  
Notes of cherries, plums, herbs and the typical roasted aromas.  
Small-bodied, melting & dense on the palate*

*Bottle 34,90 / 0,2l carafe 9,50*

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## *Our classics*

*Heaven and earth  
fried black pudding with braised onions, served with rustic  
potato mash, strong roast jus & caramelized  
caramelized apple slices  
19,50*

*Bourgeois endive  
Endive with fresh mashed potatoes, onions  
country potatoes, onions, bacon &  
crispy fried black pudding  
19,50*

*Pork fillet wrapped in smoked bacon  
with pepper sauce, potato rösti  
& princess beans  
26,90*

*All prices are in euros and include the statutory value added tax*

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*Argentinian rump steak Black Angus  
grilled with the typical fat edge, served with fried onions  
and herb butter, fried potatoes & bacon savoy cabbage  
raw weight approx. 250 gr.*

34,90

*Butter tender veal liver  
with browned onions and hearty roast jus,  
rustic mashed potatoes, caramelized apple slices  
and a colorful salad*

25,50

*\*Oven-fresh crispy grilled knuckle of pork  
with rustic mashed potatoes, Riesling sauerkraut & strong jus*

23,90

*\*Only while stocks last, advance ordering is therefore recommended!*

## *Our schnitzel variations*

*Schnitzel "Zur Laterne"  
breaded schnitzel of young pork, bacon, braised onions,  
fried potatoes, a fried egg, served  
with a colorful salad*

24,90

*Schnitzel "Zur Laterne" from veal*

33,90

## *Special recommendation*

*Original Wiener Schnitzel of veal  
with wild cranberries, French fries, served with a colorful salad  
On request with "Viennese garnish" lemon & anchovy*

29,50

*We recommend our Viennese veal schnitzel with our:*

*Rosé Garda Classico Rosa di Frati from Lombardy  
A dry rosé - Here you will find cherries, red apples & hawthorn blossoms,  
accompanied by a delicate hint of almond. Equipped with  
delicate mineral notes, you will also find a few strawberries & Italian herbs.*

*bottle -33,50 / 0,2l carafe 9,50*

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## *Dessert*

*Lukewarm chocolate cake  
with liquid center, mulled wine plums  
& bourbon vanilla ice cream*

9,90

*Baked apple strudel  
with bourbon vanilla ice cream and  
powdered cinnamon sugar*

9,90

*Bourbon vanilla ice cream  
with lukewarm mulled wine plums*

7,90

*Sorbet trilogy  
Mango, passion fruit, blackcurrant and lemon sorbet  
and lemon sorbet*

9,90

*Sorbet per scoop*

4,50

## *Unsere kleinen Gedecke*

*Ladies' set 1*

*One espresso, one scoop of vanilla ice cream & 2cl. Baileys*

7,90

*Ladies' set 2*

*One cappuccino, two chocolates & 2 cl. Amaretto*

8,40

*Men's set 1*

*One espresso & 2cl. Pircher Williamsgeist*

6,90

*Gentlemen's set 2*

*One espresso, two chocolates & 0.2cl Grappa di Barollo*

11,90

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