





# BEVERAGES

Whether beer, wine or cider: there is no drink on this menu that we have not tasted together as a team. For us, the drinks are important companions for the dishes from the Emma Metzler kitchen, which we coordinate and select accordingly.

We have divided our drinks menu into different groups and categories such as »white wine« and »sparkling wine«. Within these categories you will find a sorting that starts at the top with delicate wines and goes down to warm wines for stronger dishes. We have put the respective grape variety, which gives the wine its character, in front of the name. The vast majority of our wines are monovarietal, and this also applies to the »Cider« category.

We are particularly interested in natural wines with a strong character, because they stand out from the uniformity of industrially produced wines and enable a variety of taste experiences. What we particularly appreciate about them, is the natural cultivation, which demands a lot of dedication and instinct from the winemakers. Because natural wine production means renouncing large yields and the usual additives and auxiliary materials that are supposed to make the wine pleasing. But sulfur dioxide for preservation is also handled carefully here. The »Sulfite Free Logo« identifies natural wines that are bottled with a maximum of 30 mg of sulfur per liter.

As a result, the wines remain »alive« and requires conscious handling, which is why we pay particular attention to a technically clean style in our tasting and selection.

In addition, natural wines also reflect the joy of our team and our producers in high-quality, ecologically and sustainably produced food.

We look forward to sharing our passion for high quality drinks with you.

your  
Emma Metzler team



## APERITIF

### HOMEMADE

Saisonal Lemonade	0,3 L	4,5
Honey-Lemon Lemonade	0,3 L	4,5
Organic Green Sencha Iced Tea	0,3 L	4,5
Green Tea Kombucha	0,3 L	4,5

### SPARKLING

Non-Alcoholic Aperitif Homemade Seasonal Syrup, Verjus & Soda	0,15 L	6,5
CIDER »Goldparmäne x Viezbirne« Fruit Farm Steinberg, 2020, dry, Frankfurt	0,15 L	8
Aperitif of the Season Homemade Seasonal Syrup & Crémant	0,15 L	9
Companion Spritz Companion »Sicilian Orange« & Crémant	0,15 L	8,5

### WINE OF THE DAY

Glass of Wine Single Bottles & New Arrivals drinkable by the glass	0,1   0,15 L	o. d.
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### BEFORE & AFTER

»VERMOUTH« & Tonic <sup>2</sup> Homemade Vermouth White, Emma Metzler x Dennis Wolf x AMP	0,3 L	9
Amaro »Sogni d'Oro« Distelliere Kolonko, Markgräflerland	4 CL	13,5
Gölles Rowan-Berry & AQ Tonic <sup>2</sup> Manufaktur Gölles, Steiermark	0,3 L	8,5
Hibiscus Blossoms-Gin & Tonic <sup>2</sup> D3!N Gin from Hamburg infused with organic hibiscus flowers	0,3 L	9
Negroni <sup>3</sup>	6 CL	9
Martini Rubino Riserva, Campari & D3!N Gin		

## WATER

Still Water	0,5   1 L	2   4
Sparkling Water	0,5   1 L	2   4

We treat our water with a carbon filter, through this we are able to offer you ionized, eco-friendly table water of high quality.

## SOFT DRINKS & JUICE

Afri Cola <sup>1/3</sup>	0,25 L	4
Organic Voelkel Biozisch Mate <sup>1</sup>	0,33 L	4
Aqua Monaco Tonic Water <sup>2</sup>	0,23 L	4
Rapp's Apple Juice	0,3   0,5 L	3,5   4,5
Rapp's Black Currant Juice	0,3   0,5 L	3,5   4,5
Rapp's Orange Juice	0,3   0,5 L	3,5   4,5
Rapp's Rhubarb Juice	0,3   0,5 L	3,5   4,5
Fruit Farm Steinberg's Apple- & Quince Juice	0,3 L	4,5

## BEER

Bitburger Pils on Draught	0,3   0,5 L	4   5,5
Benediktiner Helles	0,5 L	5,5
Benediktiner Wheat Beer	0,5 L	5,5
Benediktiner Wheat Beer <i>non-alcoholic</i>	0,5 L	5,5
Bitburger Pils <i>non-alcoholic</i>	0,33 L	4

## ARTISANAL BREWED

IPA »ü.NN« <i>non-alcoholic</i> Kehrwieder Creative Brewery, Hamburg	0,33 L	6,5
Apple Sour »Heinz« Brewery Flügge, Goldstein	0,33 L	7
Weisse nach Berliner Art »Mia« Brewery Kemker Kultuur, Münsterland	0,75 L	22,5
Mirabelle »Aolt Beer« Brewery Kemker Kultuur, Münsterland	0,75 L	26
Lager »Prototyp« Kehrwieder Creative Brewery, Hamburg	0,33 L	6,5
Grape Ale »Otho 2020« Brewery Flügge, Frankfurt	0,33 L	14,5
Doppelbock »Celebrator« Private Brewery Ayinger, Bavaria	0,33 L	6,5

## FRANKFURT STRONG CIDER

Fruit Farm Steinberg's Apple Wine on Draught	0,25   0,5 L	3   6
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## FINE CIDER

CIDER »Goldparmäne × Viezbirne« Fruit Farm Steinberg, 2020, semi dry, Hessen	0,15   0,75 L	8   38
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Sidre Brut Tendre Cidrie Eric Bordelet, NV, Normandy	0,75 L	29
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Birnen Cidre »Poiré Authentique« Cidrie Eric Bordelet, NV, Normandie	0,75 L	41
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Boskoop »Apple Sparkling Wine« Joachim Döhne, 2016, Brut, Hessen	0,75 L	35
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Tobiässler »A Propos D'Aile«  Cidrie du Vulcain, 2019, Le-Mouret, Switzerland	0,75 L	59
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Cidre »Méthode Rurale«  Vineyard Stefan Vetter, 2017, dry, Franken	0,75 L	33
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Belle Brutale  Cidrie du Vulcain, 2017, Le-Mouret, Switzerland	0,75 L	43
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## SPARKLING WINE

Crémant d'Alsace  Vineyard Clément Klur, NV, Brut, Alsace	0,15   0,75 L	9,5   46
Riesling Sparkling Wine  Vineyard Peter J. Kühn, 2016, Brut, Rheingau	0,75 L	59
Chardonnay – Crémant du Jura  Vineyard des Marnes Blanches, NV, Brut, Jura	0,75 L	68
Pinot Noir – Champagne »Terroirs d'Ecueil – Premier Cru«  Vineyard Lacourte-Godbillon, NV, Brut	0,375 L	49
Pinot Noir – Champagne »Bulles de Comptoir #9 Tradition«  Vineyard Charles Dufour, NV, Extra Brut	0,75 L	88
Chardonnay – Champagne »YUMAN 18 1er Cru«  Vineyard Marguet, NV, Brut Nature	0,75 L	98

## PETNAT ROSÉ & WHITE

Gelber Muskateller »Fizzy GLOW GLOW«  Pauline Baumberger, 2020, dry, Nahe	0,75 L	53
Riesling »Purellus«  Vineyard Trossen, 2020, dry, Mosel	0,75 L	54
Chenin Blanc »Pop Sec«  Vineyard Bertin-Delatte, 2017, dry, Loire	0,75 L	64

## WHITE WINE | BY GLASS

Weißburgunder Vineyard Gaul, 2020, dry, Palatine	0,15   0,75 L	6   28
Grüner Veltliner »Nussberg« Vineyard Hajszan Neumann, 2020, dry, Vienna	0,15   0,75 L	7,5   36
Riesling Kabinett »Wallufer Oberberg« Vineyard J. B. Becker, 2016, semi-dry, Rheingau	0,15   0,75 L	6,5   31
Sauvignon Blanc »Cuvée Kurt« Vineyard Dennis Wolf, NV, dry, Palatinate	0,15   1 L	5,5   31
Chenin Blanc »Touraine Les Pieds Rôtis« Vineyard De Coulaire, 2019, dry, Loire	0,15   0,75 L	9,5   45




## RED WINE | BY GLASS

Pinot Noir »Calx«  Vineyard Andi Mann, 2020, dry, Rheinhessen	0,15   0,75 L	8,5   41
Blaufränkisch  Vineyard roterfaden, 2019, dry, Württemberg	0,15   0,75 L	9,5   45
Gamay »Fleurie Nature«  Vineyard Didier Desvignes, 2020, dry, Beaujolais	0,15   0,75 L	9,5   45
Grenache »Colline Rouge« Vineyard Cabotte, 2020, dry, Rhône	0,15   0,75 L	7   33
Cabernet Sauvignon »Melrose« Vineyard Mery Charente, 2019, dry, Cognac	0,15   0,75 L	7   33






## ROSÉ WINE

Zweigelt Rosé Vineyard Fritsch, 2020, dry, Wagram	0,15   0,75 L	6   28
Spätburgunder Rosé  Vineyard Dennis Wolf, 2018, dry, Palatine	0,75 L	34
Grenache Rosé Vineyard Chêne Bleu, 2020, dry, Provence	0,75 L	59











## ORANGE WINE & SKIN CONTACT

Pinot Gris »Calx«  Vineyard Andi Mann, 2019, dry, Rheinhessen	0,15   0,75 L	9   43
Silvaner »WHITE«  Vineyard Marto, 2019, dry, Rheinhessen	0,75 L	29
Muskat »Ottonel«  Vineyard Lichtenberger & Gonzalez, 2018, dry, Leithaberg	0,75 L	75









## LIGHT SKIN RED WINE

Blauer Portugieser »Rötlich«  Vineyard Andi Mann, 2020, dry, Rheinhessen	0,15   0,75 L	7,5   36
Spätburgunder »Al Dente«  Vineyard Marto, 2019, dry, Rheinhessen	0,75 L	40
Pineau D'Aunis »Rabatiere«  Vineyard Bertin-Delatte, 2020, dry, Loire	0,75 L	54
Poulsard  Vineyard Marnes Blanches, 2020, dry, Jura	0,75 L	73
Poulsard »Sans Soufre«  Vineyard Tissot, 2018, dry, Jura	0,75 L	79

## WHITE WINE | BOTTLE

Riesling  Vineyard roterfaden, 2019, dry, Württemberg	0,75 L	38
Silvaner »Steinterrassen × Sandstein«  Vineyard Stefan Vetter, 2019, dry, Franken	0,75 L	52
Jaquère »Avant la Tempête Blanc«  Vineyard Matthieu Apffel, 2018, dry, Savoyen	0,75 L	40
Sauvignon Blanc »Sancerre – Les Chasseignes« Vineyard Fouassier, 2019, dry, Loire	0,75 L	66
Burgenland Grüner Veltliner Wine Collective Holass, 2018, dry, Burgenland	0,75 L	46
Elbling »Pure Limestone«  Vineyard Jonas Dostert, 2020, dry, Mosel	0,75 L	48
Riesling Old Vines Late Harvest »Wallufer Walkenberg« Vineyard J. B. Becker, 2009, dry, Rheingau	0,75 L	59
Macabeu »Nouvelle Vague Blanc«  Vineyard La Nouvelle Don(n)ne, 2020, dry, Roussillon	0,75 L	43
Savagnin »En Quatre Vis«  Vineyard des Marnes Blanches, 2020, dry, Jura	0,75 L	67
Aligoté »Bouzeron Blanc«  Vineyard de Villaine, 2018, dry, Burgund	0,75 L	74
Chardonnay »Mâcon Villages«  Vineyard La Cadette, 2019, dry, Burgund	0,75 L	58
Grenache »Esprit de L'Horizon Blanc« Vineyard de L'Horizon, 2018, dry, Roussillon	0,75 L	62
Chenin Blanc »La Fresnaye«  Vineyard Patrick Baudouin, 2019, dry, Loire	0,75 L	47
Clairette »Côtes du Ventoux«  Vineyard Dambrun, 2018, dry, Rhône	0,75 L	79

## RED WINE | BOTTLE

Pinot Noir  Vineyard Klus 177, Baselland, 2020, dry, Switzerland	0,75 L	69
Pinot Noir »Liaison«  Vineyard Enderle & Moll, dry, 2017, Baden	0,75 L	54
Pinot Noir Late Harvest »Wallufer Walkenberg« Vineyard J. B. Becker, 2013, dry, Rheingau	0,75 L	53
Gamay Chiroubles »Vieilles Vignes« Vineyard Descombes, 2016, dry, Beaujolais	0,75 L	66
Malbec »Invaders«  Vineyard Mas del Perie, 2020, dry, Cahors	0,75 L	49
Kékfrankos »Sopron« Pincészet Holass, 2017, dry, Hungary	0,75 L	47
Blaufränkisch  Vineyard Lichtenberger & Gonzalez, 2016, dry, Leithaberg	0,75 L	57
Cabernet Franc »Mephisto«  Vineyard l'Ecu, 2016, dry, Loire	0,75 L	78
Cabernet Franc »Kapitel 1«  Vineyard Tschida, 2019, dry, Burgenland	0,75 L	67
Carignan »Nouvelle Vague Rouge«  Vineyard La Nouvelle Don(n)ne, 2020, dry, Roussillon	0,75 L	43
Syrah »Esprit de l'Horizon« Vineyard de l'Horizon, 2017, dry, Roussillon	0,75 L	63
Grenache Noir – Côtes du Rhône Village »Emergence«  Vineyard Viret, 2014, dry, Rhône	0,75 L	81

## SWEET WINE & RESIDUAL SWEET

Selection »Eltviller Rheinberg« Vineyard J. B. Becker, 2010, selection, Rheingau	0,375 L	37
Gewürztraminer »Alliance« Vineyard Anne & Marc Tempé, 2015, dry, Elsass	0,75 L	48
Grolleau »Rosé d'un Jour« Vineyard Ferme de la Sansonnière, 2020, Loire	0,75 L	55

## VERMOUTH & BITTER

Homemade Vermouth White Emma Metzler × Dennis Wolf × AMP	4 CL	6,5
Znaida Vermouth White Silvia Schneider, Berlin	4 CL	5
Vermouth & Grüner Veltliner Rudolf Schwarzer, Tirol	4 CL	4
Belsazar Vermouth White Berlin & Baden	4 CL	5
Helmut Vermouth White Markus Weiß, Hamburg	4 CL	5
Amaro »Sogni d'Oro« Distillery Kolonko, Markgräflerland	4 CL	13,5
Martini Rubino Riserva Turin	4 CL	5
Helmut Vermouth Red Markus Weiß, Hamburg	4 CL	5
Cynar Italy	4 CL	4

## AGAVE & CHILI

Espadín Mezcal »Alipús San Baltazar« Los Danzantes, Oaxaca	2 CL	5
Pasilla Mixe Chili-Brand »Ayuuk« Empirical Spirits, Kopenhagen	2 CL	7,5
Madrecuixe »Mezcal Vago« Emigdio Jarquin, El Nanche	2 CL	7

## FRUITS

Organic Reine Claude Plum Weis, Black Forest	2 CL	4
Organic Mirabelle Weis, Black Forest	2 CL	4
Orchard Quince Horak, Franken	2 CL	5
Mountain Water Cherries Vineyard Danner, Black Forest	2 CL	5
Cherry Distillery Kolonko, Markgräflerland	1 CL	17,5
Obstler Distillery Kolonko, Markgräflerland	1 CL	4,5
Apple »Gravensteiner« Distillery Kolonko, Markgräflerland	1 CL	14,5
Butter Pear Distillery Kolonko, Markgräflerland	1 CL	16,5
Sicilian Orange »Arancia« Distillery Kolonko, Markgräflerland	1 CL	5,5
Apricot Distillery Kolonko, Markgräflerland	1 CL	19,5
Peach Distillery Kolonko, Markgräflerland	1 CL	18,5
Plum Pit »The Plum, I Suppose« Empirical Spirits, Kopenhagen	2 CL	9
Black Plum Barrel Aged Rudolf Schwarzer, Tirol	2 CL	6

## ANISE

Organic Herbs Bitter Liqueur »Semi Bitter« Neue Mazerate, Köln	4 CL	5
Organic Pastis Cherry Rocher, Rhône-Alpes	4 CL	5

## WHEAT & JUNIPER

Steinreich KORN Berlin	2 CL	4
Organic Rye 1886 Vodka Moe Distillery, Estland	2 CL	4
D3!N Gin Hamburg	2 CL	4
Brixx43 Gin Horak, Franken	2 CL	4

## POMACE, BRANDY & COGNAC

J. B. Pomace J. B. Becker, Rheingau	2 CL	5
Pomace »Muscatel« Distillery Kolonko, Markgräflerland	1 CL	12
Organic Cognac V.S. Mery Melrose, Cognac	4 CL	5
Brandy X.O. J. B. Becker, Rheingau	4 CL	6

## WHISKY

Single Malt Marder, Black Forest	4 CL	8
Rye Whisky, Freimeister Kollektiv Rüdiger Sasse, Münsterland	4 CL	7
Laphroaig Scotch Whisky »10 Jahre« Islay, Schottland	4 CL	9,5



## COFFEE »DUE MANI – FRANKFURT«

Espresso <sup>1</sup>	1,9
Espresso Macchiato <sup>1</sup>	2,5
Double Espresso <sup>1</sup>	3,5
Cappuccino <sup>1</sup>	3,5
Latte Macchiato <sup>1</sup>	4
Coffee <sup>1</sup>	3
Cold Brew <sup>1</sup>	4
Microlot Sumatra »Asman Arianto – Natural«	
Cold Brew Freddo Cappuccino <sup>1</sup>	5,5
Microlot Sumatra »Asman Arianto – Natural«	

## TEA | POT 0,5 L

Organic Fresh Peppermint	4,5
Organic Fresh Ginger	4,5
Hibiscus Blossoms	4,5
Lemon Verbena	4,5
Greek Mountain Tea	4,5
Organic »Sobacha«	5,5
Organic Ventura Tea »Guayusa« Tea <sup>1</sup>	5,5
Organic Green Tea »Sencha«	5,5
Organic Black Tea »Earl Grey« <sup>1</sup>	4,5
Organic Black Tea »Darjeeling« <sup>1</sup>	4,5

Please find the numeric identification of additives below:

- 1 contains caffeine
- 2 contains quinine
- 3 contains dyestuffs
- 4 contains antioxidants
- 5 contains stabilisers



Fictitious logo that highlights wines with less than 30 mg SO<sup>2</sup>/l of beverage additives.

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