Emma Metzler

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
Team Emma Metzler

APERITIF

ALC FREE

Homemade Lemonade	0,3 L	5
Homemade Organic Sencha Iced Tea	0,3 L	5
Homemade Kombucha	0,3 L	5
Seasonal Sparkling »Von Wiesen« Griesel Winery · Hessische Bergstraße	0,1 L	8
Fermenta Fermented Gooseberry · Fennel Seeds · Verjus · Sencha	0,3 L	10

SPARKLING

Crémant »Baden« Weingut Köpfer · NV · brut · Baden	0,1 L	10,5
Champagne by the Glass Grower-Champagne	0,1 L	16
Terroir-Cider »Diebweg« Fruit Farm Steinberg · NV · semi dry · Frankfurt	0,15 L	8
Aperitif of the Season Homemade Seasonal Syrup · Blanc de Blancs Crémant	0,15 L	11
Companion Spritz Companion »Sicilian Orange« · Blanc de Blancs Crémant	0,15 L	11

LONGDRINKS & COCKTAILS

»VERMOUTH« & Dry Tonic [2] Homemade White Vermouth · Schweppes Dry Tonic	0,3 L	11
»VERMOUTH« Sbagliato Homemade Red Vermouth · Campari & Blanc de Blancs Crémant	0,3 L	12
BOTANIKA Gin · Kiwi · Apple · Jasmintea · Mint Oil	0,3 L	13
STRAWBERRY MARGARITA Tequila · Strawberry · Lime · Dry Curacao · Fig Leaf	0,3 L	13

WATER

Still Water	0,5 | 1 L	3 | 5
Sparkling Water	0,5 | 1 L	3 | 5
Lemon Soda Fresh Pressed Organic Lemons & House-Filtered Soda	0,5 I 1 L	4 I 7

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 & JUICS

Fritz Kola [1/3]	0,25 L	4
Fritz Kola Zero [1/3]	0,25 L	4
Organic Voelkel Biozisch Mate [1]	0,33 L	4
Krämer Apple Juice	0,3 | 0,5 L	4 | 5,5
Krämer Rhubarb Juice	0,3 | 0,5 L	4 | 5,5
Krämer Black Currant Juice	0,3 | 0,5 L	4 | 5,5
Krämer Orange Juice	0,3 | 0,5 L	4 | 5,5
Fruit Farm Steinberg‘s Orchard Juice	0,3 L	4,5
Fruit Farm Steinberg‘s Apple- & Quince Juice	0,3 L	5,5

BEER

Rothaus Pils on Draught	0,3 | 0,5 L	4 | 6
Rothaus Helles »Tafelbier« on Draught	0,3 | 0,5 L	4,5 | 6
Rothaus Pils non-alc.	0,33 L	4
Benediktiner Wheat Beer	0,5 L	5,5
Wheat Beer non-alc.	0,5 L	5,5

ARTISANAL BREWED

Kemker »Farmhouse Rosa« Farmhouse Ale · Barrel Aged Aoltbeer · Cider · Riesling & Dornfelder Grapes	0,75 L	24
Kemker »Season AENNE« Brewed with Black “Pfauen” Malt Grown by Organic “Freckling” Far	0,75 L	24
Kemker » Aolt Beer Mirabelle« Münstersch Alt · Barrel Aged 15 for Months Handpicked Organic Orchard Mirabelles	0,75 L	26
IPA »ü.NN« non-alcoholic 0,4% Brewery Kehrwieder · Hamburg	0,33 L	6,5
Lager »Prototyp« Brewery Kehrwieder · Hamburg	0,33 L	6,5

FRANKFURT STRONG CIDER

APPLE WINE Steinberg Orchard · Nieder-Erlenbach	0,25 | 0,5 L	4,5 | 6

FINE CIDER

Terroir-Cider »Diebweg« Steinberg Orchard · NV · semi dry · Nieder-Erlenbach	0,15 | 0,75 L	9 | 43
Muskatrenette »Malus Aureus« Steinberg Orchard · 2019 · dry · Nieder-Erlenbach	0,75 L	48
Cidre »Méthode Rurale« Vineyard Stefan Vetter · 2017 · dry · Franconia	0,75 L	42
Cuvée des Pommes Cidrerie Heftig · 2020 · Bern · Schweiz	0,75 L	58
Sidre Brut Tendre Cidrerie Eric Bordelet · NV · Normandie	0,75 L	42
Pear Cider »Poiré Authentique« Cidrerie Eric Bordelet · NV · Normandie	0,75 L	46

SPARKLING WINE

Crémant »Baden« VineyardKöpfer · NV · brut · Baden	0,1 | 0,75 L	10,5 | 64
Champagne by the Glass Grower-Champagne	0,1 L	16
Pinot Noir »Sekt #3« Dennis Wolf · NV · extra brut · Palatine	0,75 L	78
Pinot Noir »Rosa Sekt #1« Dennis Wolf · NV · extra brut · Palatine	0,75 L	78
Pinot Noir »Terroir d'Ecueil« 1er Cru Domaine Lacourte-Godbillon · NV · brut · Champagne	0,375 L	68
Chardonnay »L'Atavique« Grand Cru Mouzon Leroux · NV · brut reserve · Champagne	0,75 L	120
Pinot Noir »Shaman Blanc 22« Grand Cru B. Marguet · NV · brut nature · Champagne	0,75 L	130
Pinot Noir »Shaman Rosé 22« Grand Cru B. Marguet · NV · brut nature · Champagne	0,75 L	130
Chardonnay »Dans un premier temps...« Dhondt-Grellet · NV · extra brut · Champagne	0,75 L	160

PETILLANT NATUREL

Pinot Blanc »Petnat« Brand Bros · 2025 · dry · Palatine	0,15 L I 0,75 L	9 I 43
Muskateller »Fizzy Glow Glow« Pauline & Carl Baumberger · 2025 · dry · Nahe	0,75 L	52
St. Laurent »Ancestral« Claus Preisinger · 2022 · dry · Burgenland	0,75 L	58
Petnat Rosé Martin Hirsch · 2023 · dry · Franconia	0,75 L	48

WHITE WINE | BY GLASS

Pinot Blanc Gaul · 2025 · dry · Palatine	0,15 | 0,75 L	9 | 43
Riesling Kabinett »Eltviller Rheinberg« J. B. Becker · 2020 · dry · Rheingau	0,15 | 0,75 L	9 | 43
Viognier »Les Deux Albion« Saint Cosme · 2024 · dry · Rhône	0,15 | 0,75 L	10 | 48

RED WINE | BY GLASS

Pinot Noir »Kabinett« Koehler Ruprecht · 2024 · dry · Palatine	0,15 | 0,75 L	9 | 43
Lemberger roterfaden · 2020 · dry · Württemberg	0,15 | 0,75 L	10 | 48
Grenache »Colline Rouge« Cabotte · 2022 · dry · Rhône	0,15 | 0,75 L	9 | 43

RECOMMANDATIONS BY THE GLAS In addition to our range of drinks, you can also enjoy exciting wines by the glass from small producers that are otherwise only sold by the bottle. These rare Wines are only available in small quantities and are particularly good! We will also be happy to recommend the right glass of wine to accompany your dish.	0,1 L	o. d.

ROSÉ WINE

Zweigelt Rosé Fritsch · 2025 · dry · Wagram	0,15 | 0,75 L	8 | 38
Rosé »Vom Siebenerlei« Martin Hirsch · 2023 · dry · Franken	0,75 L	48
Grenache Rosé Chêne Bleu · 2025 · dry · Rhône	0,75 L	64

ORANGE WINE & SKIN CONTACT

Silvaner »WEISS« Marto · 2023 · dry · Rheinhessen	0,15 L | 0,75L	9 I 43
Pinot Gris Enderle & Moll · 2022 · dry · Baden	0,75L	48
Muscat Petit Grain »Olla Blanc« Matassa · 2025 · dry · Roussillon	0,75 L	56

LIGHT SKINNED RED served chilled

Blauer Portugieser »Rötlich« Andi Mann · 2024 · dry · Rheinhessen	0,15 L | 0,75 L	9 | 43
Pinot Noir »Al Dente« Marto · 2019 · dry · Rheinhessen	0,75 L	55
Poulsard »DD« Tissot · 2022 · dry · Jura	0,75 L	78

WHITE WINE | BOTTLE

Riesling Dennis Wolf · 2021 · dry · Palatine	0,75 L	48
Auxerrois »350 N.N.« Winery Odinstal · 2023 · trocken · Palatine	0,75 L	76
Riesling »Wallufer Walkenberg« Late Harvest J.B. Becker · 2017 · dry · Rheingau	0,75 L	58
Silvaner »Alte Reben« Carsten Saalwächter · 2024 · dry · Rheinhessen	0,75 L	56
Pinot Blanc Carsten Saalwächter · 2024 · dry · Rheinhessen	0,75 L	64
Pinot Gris »Breisgau« Bernhard B. Huber · 2024 · dry · Baden	0,75 L	68
Chardonnay »Supernatural« Winery Moric · 2023 · trocken · Burgenland	0,75 L	68
Grüner Veltliner »Veltlelini« Wine Collective Holass · 2023 · dry · Burgenland	0,75 L	48
Sancerre »Les Chasseignes« Domaine Fouassier · 2023 · dry · Loire	0,75 L	74
Chenin Blanc »En Chenin« Domaine Ogereau · 2024 · dry · Loire	0,75 L	64
Aligoté »Bouzeron Blanc« Domaine de Villaine · 2024 · dry · Burgundy	0,75 L	82
Chardonnay »Marsannay Blanc Domaine Trapet · 2023 · trocken · Burgund	0,75 L	110
Grenache »Esprit de L'Horizon« Domaine de L'Horizon · 2022 · dry · Roussillon	0,75 L	68

RED WINE | BOTTLE

Pinot Noir Carsten Saalwächter · 2021 · dry · Rheinhessen	0,75 L	58
Pinot Noir »Wallufer Walkenberg« Late Harvest J. B. Becker · 2018 · dry · Rheingau	0,75 L	62
Spätburgunder »Malterdinger« Weingut Bernhard Huber · 2023 · trocken · Baden	0,75 L	88
Blaufränkisch »Leithaberg Rot« Lichtenberger & Gonzalez · 2020 · dry ·Burgenland	0,75 L	68
Blaufränkisch »Ritzing« Imre Holass · 2021 · dry · Burgenland	0,75 L	54
Cabernet Franc »La Fresnaye« Domaine Patrick Baudouin · 2018 · dry · Loire	0,75 L	68
Cabernet Franc »Ardenay« Domaine Patrick Baudouin · 2018 · dry · Loire	0,75 L	68
Syrah »Esprit de l'Horizon« Domaine de l'Horizon · 2021 · dry · Roussillon	0,75 L	72
Grenache Noir »Emergence« Domaine Viret · 2016 · dry · Rhône	0,75 L	84
Tempranillo »Vina Cubillo« Vina Tondonia · 2018 · dry · Rioja	0,75 L	58
Barbera d'Alba Trediberri · 2024 · dry · Piemont	0,75 L	58
Nebbiolo »Langhe Rosso« Giuseppe Mascarello · 2022 · trocken · Piemont	0,75 L	125

SWEET WINE & RESIDUAL SWEET

Riesling Selection »Eltviller Rheinberg« J. B. Becker · 2010 · selection · Rheingau	0,75 L	78
Furmint »Tokaj Edes« Atilla Homonna · 2022 · selection · Tokaj	0,5 L	64
Grolleau »Rosé d'un Jour« Ferme de la Sansonnière · 2022 · semi-dry · Loire	0,75 L	58

POMACE & GERMAN COGNAC

J. B. Pomace J. B. Becker · Rheingau	2 CL	6,5
Pomace »Muskateller« Distillery Kolonko · Markgräflerland	1 CL	12
Aged Cognac X.O. J. B. Becker · Rheingau	4 CL	7

HOMEMADE VERMOUTH

Homemade Vermouth White Emma Metzler × Dennis Wolf × AMP	4 CL	6,5
Homemade Vermouth Red Emma Metzler × Brand Bros × AMP	4 CL	6,5

FRUITS

Organic Reine Claude Plum Distillery Weis · Black Forest	2 CL	6
Organic Mirabelle Distillery Weis · Black Forest	2 CL	6
Mountain Water Cherries Weingut Danner · Schwarzwald	2 CL	7
Sicilian Orange »Arancia« Destillerie Kolonko · Markgräflerland	2 CL	10
Obstler Destillerie Kolonko · Markgräflerland	2 CL	10
Apple »Gravensteiner« Destillerie Kolonko · Markgräflerland	1 CL	16
Butter Pear Destillerie Kolonko · Markgräflerland	1 CL	16
Peach Destillerie Kolonko · Markgräflerland	1 CL	18
Plum Pit »The Plum · I Suppose« Empirical Spirits · Copenhagen	2 CL	9
Black Plum Barrel Aged Rudolf Schwarzer · Tirol	2 CL	8

ANIS & AMARO

Organic Pastis Cherry Rocher · Rhône-Alpes	4 CL	8
Amaro »Sogno d'Oro« Kolonko · Markgräflerland	4 CL	10

AGAVE & CHILI

Espadin »9 MEZ« J. García · Mexico	2 CL	8

WHEAT & JUNIPER

Vodka Kaltenthaler Distillery · Rheinhessen	2 CL	4
Dry Gin Kaltenthaler Distillery x Emma Metzler Maceration	2 CL	4

WHISKY

Rye Whisky Freimeister Kollektiv Rüdiger Sasse · Münsterland	4 CL	10

COFFEE »DUE MANI – FRANKFURT«

Espresso [1]	2,5
Espresso Macchiato [1]	3
Double Espresso [1]	5
Cappuccino [1]	4,5
Latte Macchiato [1]	5,5
Coffee [1]	4

ORGANIC TEA | POT 0,5 L

Fresh Peppermint	6
Fresh Ginger	6
Hibiskus Blossoms	6
Lemon Verbena	6
Greek Mountain Tee	6
»Sobacha«	6
Green Tea »Sencha«	6
Black Tea »Earl Grey« [1]	6
Black Tea »Darjeeling« [1]	6

Below you will find the numerical labeling of the additives:

1 contains caffeine

2 contains quinine

3 contains colorants

4 contains antioxidants

5 contains stabilizers

Phantasy logo to highlight wines with less than 30 mg SO^2/l additive

Restaurant Emma Metzler

Schaumainkai 17
60594 Frankfurt
T 069 83040094
E info@emmametzler.de