



DRINKS

Ginger Mint Herbs After Dinner Martini Spritz Tonic Orange intensive
Orange Spritz Lemon Herbs delight irresistible Drink Aperol Wow Longdrink
Aromen Prosecco Soda Limette fresh mint Lillet White Peach Elderberry
Soda Limette fresh mint Picchu
White Lady Triple Sec Passion Fruit Aperitivo

Mango-Maracuja Biercocktail - alcohol free Mango and passion fruit syrup, soda, Maisels IPA beer	7,20 €
Crodino Spritz - alcohol free Crodino aperitivo, soda, orange, ice	5,50 €
Orange Spritz - alcohol free Monin orange spritz syrup, soda, lemon juice, orange, ice	6,50 €
Espresso Martini Wodka, coffee liqueur, espresso, ice	7,50 €
Strawberry Limoncello Spritz Limoncello, strawberry puree, prosecco, soda, strawberries, lemon	7,50 €
White Lady Gin, triple Sec, lime juice	6,90 €
Lillet White Peach Lillet Rosé, Schweppes white weach, peach slices, ice	7,50 €
Porn Star Martini Vodka, vanilla syrup, lime juice, passion fruit, sparkling wine	7,50 €
Sascha's sailor coffee Coffee- licorice-liqueur, corn liquor, cream, caramel syrup, orange juice	7,50 €

Our bartender will be happy to inspire you
with more cocktails.



UNSERE NEUEN

Cream of asparagus soup^V With fresh asparagus and cream.	8,00 €
Asparagus bruschetta^V With marinated arugula and roasted asparagus.	14,90 €
Wild herb salad With prawns and asparagus with honey and mustard marinade.	18,90 €
Fresh asparagus With hollandaise sauce or melted butter. Served with new potatoes. Would you like something in addition?	22,00 €
Pork loin escalope	5,90 €
Pork medallions, approx. 160 g	8,90 €
Ham, raw and cooked	5,00 €
Beef rump medallion, approx. 150 g	13,90 €
Filet of haddock With fresh asparagus, tomato confit and patata brava.	23,90 €
Asparagus pizza with tomato sauce Mozzarella, fresh asparagus, Parma ham, gorgonzola, arugula and cherry tomatoes. (served daily from 5 pm)	18,90 €
Vegetarian without ham	15,90 €
One Pot Spargel-Pasta^V Tagliatelle, asparagus, saffron cream, wild garlic, cherry tomatoes. Served in a pot!	17,80 €
Pulled salmon and asparagus burger Gourmet brioche bun, yuzu cream cheese, roasted asparagus, tomato, tender salmon, hollandaise, spring onions, arugula. Comes with crispy chips.	18,90 €
Warm rhubarb tart with strawberry sauce and soft ice dwarf.	6,50 €
After dinner cocktail Our tip: Espresso Martini!	7,50 €

V = vegetarian



PERFECT TIP

“A LITTLE BIT OF EVERYTHING”

Cream of asparagus soup^v

With fresh asparagus and cream.

Asparagus from Schroeter & Wielage farm

New potatoes, hollandaise sauce, melted butter
Schnitzel, cooked and raw ham, filet of haddock

Sweet Surprise

38,00 € p.P. - 2 persons or more

Wine recommendation

Silvaner QbA trocken, Jana Hauck, Rheinhessen

0,2l 6,90 € | 0,75l 23,50€

Good to know

“We are particularly proud of our asparagus cultivation as the supreme discipline. The first variety is our delicacy asparagus in perfect spear thickness. Not too thick, not too thin - asparagus in all its beauty. Tip for peeling asparagus: Hold the head firmly and peel away from the head. If necessary, shorten the end of the asparagus by about 1-2 cm. Wrap the asparagus in a wet cloth. This will keep it fresh in the fridge for up to five days.” (Schroeter & Wielage)

Silvaner from Hildegard von Bingen's homeland: fresh, fruity and full of life!
With notes of green apples and a hint of herbs. Perfect with asparagus.



HOMEMADE PIZZA

Homemade in stone oven,
nice crispy, with lots of love!

Margherita^V Tomato sauce, mozzarella, fresh basil	11,00 €
Prosciutto Crudo Mozzarella, parma ham, cherry tomatoes, arugula, Grana Padano DOP	17,90 €
Salami Tomato sauce, bufala mozzarella, salami spianata romana, arugula	16,80 €
Pizza à la Bruschetta^V Oven fresh pizza with tomato sugo, bruschetta, mozzarella, arugula, garlic, red onion and parmesan topped with aged balsamico.	18,90 €
Salmon Fresh salmon, spinach, mozzarella, Crème Fraiche, capers	19,50 €
Prosciutto E Funghi Tomato sauce, mozzarella, Italian ham, fresh champignon mushrooms, tomatoes	17,50 €

Served daily from 5pm.

Things to know

Our pizza dough is made with only 4 ingredients: Water, flour Tipo 00, salt and yeast. The pre-dough needs a lot of rest and time to rise. Due to the long-term fermentation, the pizza develops a particularly intense aroma during baking.

The fruity tomato sauce and high quality components as toppings make our pizza a delight.



SMALL APPETIZER

Bruschetta ^V	8,90 €
Toasted white bread with a fine mix of tomatoes and herbs, shallot, fresh garlic and parmesan.	
Hot from the Sheep ^V	11,90 €
Baked goat cheese in garlic oil with pickled olives, mild banana peppers and cherry tomatoes. Served with ciabatta.	
Homemade Pizza Bread Slices ^V	6,50 €
Served with aioli and pickled olives.	
Pan-fried Shrimp	16,90 €
With garlic, banana peppers, cherry tomatoes, fresh lime. Served with crispy baguette.	
Small Salad	6,50 €
Small mixed salad with ciabatta.	
Emsland Potato Soup	8,50 €
Hearty stew with sausage.	
Tomato Cream Soup ^V	7,50 €
With basil and cream topping.	
Beef Broth in Mason Jar	7,90 €
Powerful broth with diced meat and vegetables.	
North German Bouillabaisse	10,90 €
Vegetables, lots of fish, mussels, fresh garden herbs, aioli and ciabatta.	



GREEN STUFF

Our fresh and crispy salads are seasonal. In order to avoid long transportation, not every salad is always available. We'd like to always offer you a fine selection of vegetables, topped with croutons and sprouts, when supply lasts.

SALAD DRESSING

Italian, Sylter, Parmesan dressing, Yoghurt herb dressing, Balsamic and Olive oil

COMES WITH FRESHLY TOASTED CIABATTA!

Smoked Beef Salat

19,50 €

Flavorful salad with premium beef strips, smoked on beech wood, topped with fruity BBQ sauce.

Club Salad

18,80 €

Mixed salad with grilled chicken and crispy bacon strips.

Sheep in the Salad^V

17,90 €

Mixed salad with baked goat cheese, pickled olives and mild banana peppers – we can also make it spicy as you wish.

Gamberetto

18,90 €

Mixed salad with pan-fried shrimps.

Fish of the Day Meets Salmon on the Greens

21,90 €

Fresh salad with pan-fried fish file.

Large Mixed Salad^V

11,50 €

All sorts of crispy greens.



FROM THE SEA

Fish and Chips 17,50 €

Baked cod in beer dough. Served with fresh cucumber salad, French fries and remoulade.

Wild and Beautiful 29,90 €

Pan-fried salmon fillet with lemon herb butter, rice and fresh crunchy veggies.

Dorade 22,50 €

Pan-fried sea bream fillet, noodles with green pesto and cherry tomatoes.

Hamburger Pannfisch 26,00 €

Fish in mustard sauce, crispy pan-fried potatoes and salad.

PREMIUM MEAT

Beef - englisch, medium oder well-done

Rumpsteak 200 g 33,00 €

Gently grilled, with herb butter, mediterranean vegetables, small baked potatoes and sour cream dip.

Rib-Eye-Steak 250 g 36,00 €

With spicy pepper sauce, crispy pan-fried potatoes and mixed salad.

Pork – more than delicious 24,00 €

Pork medaillons - 200 g, pink roasted, Pepper-mustard-sauce, creamy potatoes and mixed salad.

Hüftsteak vom Rind – 250 g 25,90 €

Fried onion, salad and sweet potato fries.

Spare Ribs 22,50 €

Spare ribs, coleslaw, fries, barbecue dip.



The Classics 19,90 €

Schnitzel viennese style, fried in butter, with cream mushrooms, egg sunny side up and pan-fried potatoes.

Schnitzel vom Schwein 18,90 €

Schnitzel viennese style, served with cucumber salad and fries.

Best of Chicken 21,90 €

Grilled chicken breast with tomato sauce, served with mediterranean vegetables and rice.

Onion Schnitzel 19,50 €

Schnitzel with onions, finely stewed, crispy roasted potatoes and salad.

BURGER UND BURGERINNEN

All burgers come with French fries.

Bacon Barbecue Royal 19,90 €

200 g beef patty, with fresh salad, cucumber, tomato, burger sauce, crispy bacon and cheese.

Fried Fish Burger 15,50 €

Crispy cod in beer dough, served with selected greens, tomato, cucumber and remoulade sauce.

Veggie Burger^V 16,50 €

Tomato-mozzarella-patty, red onions, sun-dried tomatoes, olives, arugula, fresh tomatoes, pesto and cream of grilled vegetable.

Chicken Filet Burger 18,90 €

Grilled chicken breast, mixed salad, tomatoes, pineapple, red onion and green pesto.



PASTA

Spaghetti or Penne? Just as you like it!
We serve our pasta with fresh parmesan.

Pasta Pesto with Shrimps With Chef's Pesto, pan-fried shrimps, cherry tomatoes and fresh arugula.	19,90 €
Pasta Arugula^V With grilled vegetables, pickled olives, mozzarella, arugula and parmesan.	17,50 €
Chicken Pasta With grilled chicken breast, sundried tomatoes and goat cheese. Very flavorful!	19,50 €
Mediterranean Lasagna^V Pasta, zucchini, bell peppers, onion, eggplant. Baked with cheese and tomato sauce. Insanely good!	17,90 €
Ricotta Spinach Tortelloni In creamy Carbonara with parmesan and crispy bacon strips. Simply soul food!	18,50 €

Everyone gets soft with pasta,
because noodles just make people happy!



SNACKS

Small baked potatoes

with herbage sour cream	7,50 €
with herbage sour cream and shrimps in pesto	15,50 €
with herbage sour cream, grilled chicken breast, dried tomatoes	12,50 €
with herbage sour cream and smoked beef	15,50 €

„The only thing I like better than talking about food
is eating!”

DELICIOUS SIDES

Truffle mayo	1,70 €
Herbage dip	1,70 €
Aioli	1,70 €
Mayo	0,70 €
Ketchup	0,70 €
Pommes Frites	4,50 €
Sweet potatoe fries	5,00 €
Crispy pan-fried potatoes	4,50 €
Baked potatoes with herbage sour cream	4,00 €
Sauce	2,50 €
Cucumber salad	2,80 €
Rice	3,00 €
Potatoes in cream	4,50 €
Vegetables	4,50 €
Vegetables mediterranean	3,90 €
Ciabatta – 4 slices	2,50 €

We ask for your understanding, order changes of sides are surcharged with 1,00 €.



KIDS-ISLAND

For children up to 12 years old

Nothing Chicken nuggets with fries	8,90 €
I don't know Schnitzel with fries and cucumber salad	8,90 €
Whatever Fried fish with crispy pan-fried potatoes	7,90 €
I'm not hungry Cheeseburger with fries	11,00 €
I don't like it Penne noodles with chicken and tomato sauce	7,50 €
Robber Plate Steal from mom and dad's plates ...	0,00 €
Soft ice cream dwarf – the little seducer With strawberry, toffee-caramel or mango topping	2,20 €

Eins, Zwei, Drei, Vier, Fünf, Sechs, Sieben –

Guten Appetit ihr Lieben!



SWEET PLEASURE

Chocolate waterfall

8,90 €

Small cake with liquid pit, vanilla soft ice cream and fruits.
Takes about 15 minutes to prepare.

Sweet Happiness

5,50 €

Vanilla soft ice cream with mango sauce, chocolate crunch and chocolate lentils.

Strawberry Love

6,90 €

Vanilla soft ice cream with butter waffles, strawberry sauce and roasted almonds.

Fluffy Duck

6,50 €

Vanilla soft ice cream with egg nogg liqueur, crumble and brittle.

Chocolate Happiness

6,90 €

Vanilla soft ice cream with chocolate sauce, caramelized nuts and cranberrys.

Sweet Cherry

7,50 €

Vanilla soft ice cream with almond meringue, amarena cherries and caramel sauce.

Premium Milkshake – addictive!

5,50 €

The ultimate shakes! Hazelnut coffee, Toffee caramel, Strawberry or Vanilla.

Iced Coffee

5,90 €

Iced coffee with soft vanilla ice cream and praline topping.

Iced chocolate – the classic

5,90 €

Iced chocolate drink, with soft vanilla ice cream and toffee caramel topping.

Vanilla soft ice cream

4,50 €



LIQUID PLEASURE

Aperitif

Prosecco Spumante	0,1l 0,75l	4,20 € 24,90 €
Sekt Hausmarke	0,1l 0,75l	3,80 € 21,90 €
Aperol Spritz - Aperol, Prosecco, Soda	0,25l	7,20 €
Hugo - Prosecco, Holunder, Minze, Soda	0,25l	7,20 €
Hugo free - alkoholfreier Sekt, Holunder, Minze, Soda	0,25l	7,20 €

Softdrinks

Emssprudel	0,3l	3,10 €
Brohler Naturell	0,25l	3,10 €
Brohler Gourmet Mineralwasser	0,75l	7,80 €
Classic, Medium, Naturell		
Coca Cola	0,3l 0,4l	3,60 € 4,60 €
Coca Cola Zero	0,3l 0,4l	3,60 € 4,60 €
Fanta	0,3l 0,4l	3,60 € 4,60 €
Sprite	0,3l 0,4l	3,60 € 4,60 €
Effect Energy	0,25l	3,80 €
Schweppes Bitter Lemon	0,2l	3,20 €
Schweppes Tonic Water	0,2l	3,20 €
Schweppes Ginger Ale	0,2l	3,20 €
Veltins Fassbrause Holunder	0,33l	3,50 €

Fruit Juice from Niehoff Vaihinger

Apfelsaft klar	0,2l	3,40 €
Ananassaft	0,2l	3,40 €
Maracuja-Nektar	0,2l	3,40 €
Traubensaft	0,2l	3,40 €
Rose-Grapefruit	0,2l	3,40 €
Johannisbeer-Nektar schwarz	0,2l	3,40 €
Orangensaft	0,2l	3,40 €
Bananen-Nektar	0,2l	3,40 €
Cranberry-Nektar	0,2l	3,40 €
Rhabarber-Nektar	0,2l	3,40 €
Kirschsft	0,2l	3,40 €
Alle Säfte auch als Schorle	0,3l 0,4l	3,90 € 4,90 €



LIQUID PLEASURE

Durstlöscher

Minze-Holunderblüte	0,4l	5,80 €
Holunderbeere-Brombeere	0,4l	5,80 €
Cranberry-Orange	0,4l	5,80 €
Ingwer-Zitronengrass	0,4l	5,80 €

Elephant Bay Ice Tea

Granatapfel	0,33l	3,90 €
Pfirsich	0,33l	3,90 €
Himbeere	0,33l	3,90 €
Blaubeere	0,33l	3,90 €
Wassermelone	0,33l	3,90 €
Ananas	0,33l	3,90 €
Lemon	0,33l	3,90 €

Draft Beer

Veltins Pilsener	0,3l 0,4l	3,50 € 4,50 €
Grevensteiner Original – naturtrübes Landbier	0,3l 0,5l	3,60 € 5,60 €
Borchert Braunbier aus dem Emsland	0,3l	3,80 €
Jever Pils	0,4l	4,60 €

Please have also a look at our Craftbeer menu!

Bottles

Veltins Pilsener alkoholfrei, Radler alkoholfrei	0,33l	3,50 €
Frankenheim Altbier	0,33l	3,50 €
IPA Maisel & Friends	0,33l	3,70 €
PALE ALE Maisel & Friends	0,33l	3,70 €
PALE ALE Maisel & Friends - alkoholfrei	0,33l	3,70 €
Guinness Hop House Lager	0,33l	3,80 €
Vita Malz	0,33l	3,50 €

Wheat Beer

Erdinger Weizen hell	0,5l	5,10 €
Erdinger Weizen dunkel	0,5l	5,10 €
Erdinger Weizen alkoholfrei	0,5l	5,10 €
Erdinger Weizen mit Säften	0,5l	5,50 €



Bitter Liqueurs

Martini Extra Dry	0,04l	4,50 €
Martini Bianco	0,04l	4,50 €
Campari	0,04l	4,10 €
Ramazotti	0,02l	3,00 €
Fernet Branca	0,02l	2,90 €
Kümmerling	0,02l	2,90 €
HKT	0,02l	2,70 €
Jägermeister	0,02l	2,90 €

Liqueurs

Sambuca Molinari	0,02l	3,10 €
Baileys	0,02l	3,10 €
Likör 43	0,02l	3,10 €
Safari	0,02l	3,10 €
Southern Comfort	0,02l	3,10 €
Sasse Nuss	0,02l	4,10 €

Digestif

Heydt Manufaktur Fassgelagerte Obstbrände!		
Heydt Alte Kirsche	0,02l	4,40 €
Heydt Alte Zwetschge	0,02l	4,40 €
Heydt Alte Williams Birne	0,02l	4,40 €
Heydt Alte Marille	0,02l	4,40 €
Scheibel Obstler	0,02l	4,10 €
Grappa Tradizione Nonini	0,02l	4,40 €
Heydt 1860 Lagerkorn	0,02l	4,20 €
Heydt Edition III Limitiert	0,02l	4,50 €
Malteser Aquavit	0,02l	2,70 €
Jubiläums Aquavit	0,02l	2,90 €
Linie Aquavit	0,02l	3,10 €
Ouzo 12	0,02l	3,10 €
Osborne 103	0,04l	3,90 €

Small and nice

Rosche Korn	0,02l	2,50 €
Rosche Wachholder	0,02l	2,50 €
Berentzen Apfelkorn	0,02l	2,50 €
Heydt Blaubeer-Kirsch	0,02l	2,50 €
Sasse Sechser	0,02l	3,60 €

More rum, whiskey and tequila specialties
can be found at the bar.



Small and Nice

Tequila Silver	0,02l	3,00 €
Tequila Gold	0,02l	3,00 €
Asbach Uralt	0,02l	3,00 €
Hennessy V.S.	0,02l	4,50 €
Remy Martin V.S.O.P	0,02l	4,50 €
Absolut Vodka	0,04l	4,90 €
Bacardi Superior	0,04l	4,90 €
Captain Morgan	0,04l	4,90 €
Havanna	0,04l	

Whisky

		4,90 €
Jim Beam	0,04l	5,50 €
Jack Daniels	0,04l	4,90 €
Johnnie Walker Red Label	0,04l	

Single Malts

		8,90 €
Lagavulin 16 Jahre	0,02l	7,00 €
Oban 14 Jahre	0,02l	5,50 €
Talisker 10 Jahre	0,02l	

Gin

		4,50 €
LinGin – our Gin for Lingen	0,04l	5,30 €
Tanqueray	0,04l	5,90 €
Tanqueray Rangpur	0,04l	5,30 €
Tanqueray alcohol-free 0,0%	0,04l	6,50 €
Sipsmith	0,04l	8,00 €
Monkey 47	0,04l	6,50 €
Hendricks	0,04l	5,30 €
Larios Premium	0,04l	6,50 €
Roku	0,04l	9,50 €
Gin Sul	0,04l	

Spirits as Longdrink

		+2,40 €
mit Softdrinks		+2,90 €
mit Saft		+3,80 €
mit Effect Energy	Fl. 0,20l	+3,20 €
mit Schweppes	Fl. 0,20l	+3,50 €
mit Fever Tree Tonic	Fl. 0,20l	3,50 €
Thomas Henry Pink Grapefruit	Fl. 0,20l	3,00 €

More rum, whiskey and tequila specialties
can be found at the bar.



LIQUID PLEASURE

Coffee and More

Pot filter coffee	3,60 €
Cafe Crema	3,20 €
Espresso	2,60 €
Espresso Macchiato	2,80 €
Espresso Doppio	3,50 €
Cappuccino	3,70 €
Latte Macchiato	4,20 €
White coffee - Milchkaffee	4,20 €
Hot Chocolate	3,70 €

We are also happy to prepare your coffee with oat milk.

Keo's Teachamp

Frisian - Drei Friesen	3,70 €
Earl Grey	3,70 €
Green Tea	3,70 €
Chamomile - Kamille	3,70 €
Peppermint	3,70 €
Fruit of the forest	3,70 €
Rooibos vanilla	3,70 €
Herbals	3,70 €
Strawberry Lemongrass	3,70 €

Sweets

seasonal cakes (offers change)	4,20-4,50 €
with cream topping	+0,80 €



WINE

WHITE WINE

Ems-Island Grey Burgundy 0,20l 6,50 €

Dry. Germany, Pfalz. Fruity-fresh Pinot Gris with a light, pleasant acidity. Flavors of pears and nuts. 0,75l 22,50 €

Vier Jahreszeiten Chardonnay 0,20l 6,70 €

Dry. Germany, Pfalz. Fine ripe exotic aromas of tangerine and pineapple. Very powerful, elegant and lasting. 0,75l 23,20 €

Ems-Island White Burgundy 0,20l 6,50 €

Semi dry. Germany, Pfalz. Fine mineral and fruity nose. Clear, juicy and clearly mineral. Delicately spicy and stimulating with a slight sweetness that makes the acidity barely perceptible. 0,75l 22,50 €

ROSÉ WINE

Vier Jahreszeiten Burgundy Rosé 0,20l 6,50 €

Dry. Germany, Pfalz. A fruity wine with a harmonious balance between acidity and residual sugar, therefore very well suited at cool temperatures as an accompaniment to food. 0,75l 22,50 €

Great wine requires a madman to grow the vine,
a wise man to watch over it, a lucid poet to make it,
and a lover to drink it. (Dali)



RED WINE

I Muri Negroamaro	0,20l	6,50 €
Dry. Italy, Puglia. I Muri Negroamaro from Vigneti del Salento. Full-bodied, velvety and fruity wine. With notes of small black berries and a long, spicy finish.	0,75l	21,90 €
Ems-Island Merlot	0,20l	6,70 €
Dry. Germany, Pfalz. Full-bodied, intense and persistent wine, yet very soft and pleasing.	0,75l	23,20 €
Vier Jahreszeiten Burgundy	0,20l	6,50 €
Semi dry. Germany, Pfalz. Mild and fruity Pinot Noir with fine residual sweetness. Aromas of strawberries and black cherries.	0,75l	22,50 €

WHITE WINE - BOTTLES

Marina Alta Blanco D.O.	0,75l	24,50 €
100% Muscat. Spain, Alicante. Bodegas Bocopa. Very fragrant of rose petals and peaches, light nutmeg, refreshingly and wonderful despite the fullness.		
Riesling	0,75l	31,90 €
Dry. Germany, Rheingau. Robert Weil Winery. Refined fragrance combination of apple, peach and lemongrass. On the palate, finely polished fruit with a mineral background, lots of juice and harmonious acidity that lingers for a long time.		
Kunststück QbA	0,75l	26,90 €
Cuvée Auxerrois and Pinot Blanc. Germany, Rheinhessen. Complex notes of ripe apricots and white flowers, spicy, with considerable length.		
Gravel & Loam	0,75l	29,50 €
Sauvignon Blanc. New Zealand, Marlborough. Misty Cove Wines. Fine aromas of gooseberries, litchi, passion fruit and fresh herbs, juicy and refreshing on the palate.		



Bretagna di Lugana

0,75l 26,80 €

Dry. Italy, Lombardy. Winery Contina Bretagna, on the western shore of Lake Garda. Wonderfully fruity aromas of apples, pears and peaches, accompanied by floral notes such as jasmine. A wonderful fresh, lively acidity invigorates the senses.

ROSÉ WINE - BOTTLES

Pink St. Laurent

0,75l 24,80 €

Semi dry. Germany, Pfalz. Winery Tina Pfaffmann. A light, fruity rosé wine. Nevertheless, it still has a light red wine character. You don't have to say much about it, it's just fun.

RED WINE - BOTTLES

Primitivo

0,75l 25,80 €

Dry. Italy, Puglia. Vineyard Castello Monaci. The award-winning Piluna Primitivo is one of the most successful and well-known wines from Castello Monaci. Gentle harvesting in the cool morning hours, malolactic fermentation and partial maturation for 6 months in French oak barriques that have been toasted to varying degrees ensure the unique taste profile of this coveted Primitivo wine.

HIGHTLIGHTS

Lucente La Vite 2015 *(low stock)*

0,75l 39,90 €

Dry. Italy, Toscana. Lucente La Vite from winery Luce della Vite has a dark red colour with violet tones and a complex bouquet with aromas of black cherries and small red fruits, enhanced by roasted aromas. There are also pleasant notes of vanilla and roasted coffee beans. On the palate, this elegant wine is beautifully rounded with silky tannins full of harmony. A top Tuscan wine!



HIGHLIGHTS

Tommasi Valpolicella Ripasso

0,75l 28,00 €

Dry. Italy, Piemonte. The Ripasso from the Tommasi winery impresses with a wide range of fruit flavours, delicate pepper spice and a hint of sultanas. Full-bodied and balanced on the palate, with a long, elegant finish. Intense ruby red colour. Rich, spicy flavours of black pepper and sultanas.

Chateau de Pez 2009 *(low stock)*

0,75l 51,00 €

Dry. France, Saint-Estèphe. Delicately smoky, dark berry fruit, hints of spices, mandarins, cherry flavour. Medium texture, delicately vegetal, present tannins, lemony nuances, some bitter chocolate on the finish.

Carmenère Single Valley Lot Gran Reserva

0,75l 27,50 €

Dry. Chile, Valle de Rapel. Dark red with violet reflections in the glass. Intense fruitiness with flavours of black cherries, cassis, herbs, green peppers and dark chocolate. A full-bodied wine with strong, silky and round tannins and a long finish.

Wine - simply enjoy!