

STARTERS

Turnip Carpaccio

Goat cheese | Pumpkin | Carrot | Mango | Amaranth

8,00 €

Chicory, blood orange & Haloumi cheese

Lettuce | yellow beetroot | pomegranate | Quinoa

9,00 €

Raviolo : Sweet potato, sheep cream cheese & egg yolk

Shallotte | lettuce | cucumber

7,50 €

Tatar of veal fillet & maple smoke

Egg yolk | green tomato | fig | Parmesan | truffle

10,50 €

Monkfish & avocado ice cream

Young beetroot | fennel | apricot | trout caviar

11,50 €

Antipasti variation

Cheese | ham | grilled & stuffed vegetable | olive

SMALL 8,00 € LARGE 14,00 €

SOUPS

Sorrel soup

Spinach | Shallotte | quail egg | Comté

5,50 €

Fish consommé

Turbot | monkfish | char | tomato | millet

6,50 €

MIDDLE COURSES

Baked cauliflower & smoked mozzarella

Rocket | cress | walnut oil

8,00 €

Smoked Petershainer sturgeon

Vegetable bouillon | leek | herbs | sage oil

10,50 €

RISOTTO & PASTA

Polenta ravioli : cream cheese & artichoke

Tomato salsa | truffle butter

10,00 €

Buckwheat risotto

Beetroot | wild garlic | Feta | pine nuts

10,50 €

Orecchiette & corn chicken

Chorizo | pea | bull's heart tomato | Parmesan

11,00 €

Kurkuma sweet potato gnocchi & shrimp

Shiitake | parsley | bouillon

11,50 €

MAIN COURSE

OUR MAIN COURSES ARE ON THE NEXT PAGE.

DESSERT & CHEESE

Variation of ice cream & sorbet

5,00 €

Lime cheesecake & yuzu sorbet

Passion fruit | lemon verbena | Amaranth

5,50 €

Banana parfait & cocoa beans

Pomegranate ice cream | rhubarb

6,00 €

Caramel & chocolate

Valrhona chocolate 70% | hazelnut

white chocolate sea buckthorn ice cream

6,50 €

Mediterranean cheese

Fig mustard | olive | grape

SMALL 7,00 € LARGE 13,00 €

TRADITIONAL

according to traditional recipe.

FISH traditional

Petershainer char & green asparagus

Seasonal vegetables | potato | butter | rosemary
15,50 €

Turbot & common mussel

Zucchini | cucumber | potato gratin | beurre blanc
17,50 €

MEAT traditional

Corn chicken ragout

Seasonal vegetables | brown champignon
potato | rosemary | thyme
15,50 €

Duck breast & orange

Chicory | red beetroot | polenta | Cointreau
17,00 €

Lamb rack & shepherd's pie

Carrot | baby spinach | thyme
18,00 €

Entrecote á la Bordelaise

Parsley root | champignon | oxtail
Shallotte | red wine
20,00 €

MODERN

new preparation method and combination.

FISH modern

Petershainer char & Salicorn

White bean | beluga lentils | pea | aioli | green salsa
16,50 €

Turbot, cockle & North Sea shrimp

Green celery | Romanesco | algae | sepia
shellfish velouté
18,50 €

MEAT modern

Corn chicken Fillet Supreme

Buckwheat | turnip cabbage | broccoli | pancetta
oyster mushroom
16,50 €

Duck breast, radicchio & pineapple

Corn | spring onion | carrot gnocchi | teriyaki sauce
17,50 €

Lamb rack & morel

Summer vegetables | salsify | savoy cabbage
pearl onion | prickly pear
19,50 €

Entrecote "Surf 'n' turf"

Crab | red bell pepper | French fries | white wine
22,00 €

VEGANES AND CHILDREN'S DISHES, AND A CARD WITH
ALLERGY NOTES YOU CAN ASK TO THE WAITERS.

APERITIFS

Crodino

Italian Aperitif without alcohol.

9,8 cl 4,00 €

Martini

BIANCO, EXTRA DRY, ROSSO

5 cl 4,50 €

Lillet

5 cl 7,00

Emilio Lustau Sherry

MEDIUM DRY, DRY

5 cl 6,00 €

Ramazotti Rosato Mio

5,00 €

Americano

6,00 €

Prosecco Frizzante

0,1 l 3,50 € 0,75 l 21,00 €

Crémant d'Alsace Brut | Rosé

0,1 l 4,00 € 0,75 l 25,00 €

SOFTDRINKS

ACQUA MORELLI natural & sparkling

0,25 l 2,50 € 0,75 l 5,00 €

OPPACHER

Mineral water natural & sparkling

0,75 l 4,00 €

LAUSITZER JUICES

Apple | Orange | Mango | Blackcurrant

Cherry | Banana

0,3 l 3,00 €

Juice spritzer

0,3 l 3,00 €

OPPACHER

Bitter Lemon | Tonic Water | Ginger Ale

0,25 l 2,50 €

Coca Cola | Sprite

0,3 l 2,50 €

BEER

LANDSKRON

Pilsner on tap

0,3 l 2,50 € 0,5 l 3,50 €

Lemon shandy

0,3 l 2,50 € 0,5 l 3,50 €

Pupen Schulzes dark beer

0,5 l 3,50 €

Wheat beer

0,5 l 3,50 €

BECKS blue alcohol free

0,3 l 2,50 €

PAULANER Wheat beer alcohol free

0,5 l 3,50 €

LONGDRINKS

Aperol Spritz

6,00 €

Hugo

6,00 €

Lillet La Vie en Rose

6,00 €

Gin Tonic

6,00 €

Vodka Lemon

6,00 €

Campari Soda | Orange

6,00 €

Caipirinha

6,00 €

Mojito

6,00 €

Cuba Libre

6,00 €

WHITE WINE

ITALY

SICILY – SALLIER DE LA TOUR

2016 GRILLO DOC

Green apple | citrus | sage
fresh | persistently | lively mineral

0,1 | 2,60 € 0,2 | 5,00 € 0,75 | 17,00 €

MARCHE – VELENOSI VINI

2016 'FALERIO' PECORINO DOC

Exotic fruits | citrus | acacia flower | Jasmin | herbs
fresh | light sweetness

0,1 | 2,70 € 0,2 | 5,40 € 0,75 | 18,00 €

UMBRIA – LUNGAROTTI

2016 'L'U' BIANCO DELL'UMBRIA IGT

Vermentino & Chardonnay | apple | peach | citrus
nutty | fresh | fruity

0,1 | 3,00 € 0,2 | 6,00 € 0,75 | 20,00 €

LOMBARDEI – CÀ MAIOL

2015 'PRESTIGE' LUGANA DOP

Trebbiano di Lugana | green apple | Mirabelle | lime
wild Thyme | fresh | minerally

0,1 | 3,50 € 0,2 | 6,90 € 0,75 | 23,00 €

SOUTH TIROL – TENUTA J. HOFSTÄTTER

2016 'VETTE' SAUVIGNON BLANC IGT

White peach | green pepper | sage | lively | fresh
minerally

0,1 | 3,60 € 0,2 | 7,10 € 0,75 | 24,00 €

PIEMONTE – LA SCOLCA

2015 'ETICHETTA BIANCA' GAVI DEI GAVI DOCG

Papaya | Mirabelle | passion fruit | lime | almond
light fruity | minerally | spicy

0,1 | 3,60 € 0,2 | 7,10 € 0,75 | 24,00 €

ROSÉ WINE

ITALY

MARKEN – VELENOSI VINI

2016 ROSÉ

Montepulciano | rose | violet | raspberry
strawberry | fresh | minerally

0,1 | 2,60 € 0,2 | 5,00 € 0,75 | 17,00 €

SPAIN

NAVARRA – BODEGAS MARCO REAL

2015 HOMENAJE ROSADO DO

Garnacha | Raspberry | strawberry | cherry
orange zest | fruity | fresh

0,1 | 2,60 € 0,2 | 5,10 € 0,75 | 17,00 €

RED WINE

ITALY

SICILY – SALLIER DE LA TOUR

2014 NERO D'AVOLA IGT

Red fruits | plums | vanilla | coconut | fresh | fruity

0,1 | 2,60 € 0,2 | 5,00 € 0,75 | 17,00 €

TUSCANY – COLTIBUONO

2015 'COLLEBELLO' IGT

Sangiovese Cuvée | Cherry | plum | spices | soft
tannins | light | elegant acidity | organically grown

0,1 | 2,70 € 0,2 | 5,40 € 0,75 | 18,00 €

APULIEN – CARUSO & MININI

2015 'APPASSIMENTO' PRIMITIVO PUGLIA IGT

Cherry | dark berries | spices | pepper
full-bodied | powerful | elegant tannins

0,1 | 3,00 € 0,2 | 6,00 € 0,75 | 20,00 €

ABRUZZEN – FARNESE

2014 'PIPOLI' AGLIANICO DEL VOLTURE DOC

Sour cherry | red berries | violet | liquorice | balsamic
sweet & ripe Tannins

0,1 | 3,20 € 0,2 | 6,30 € 0,75 | 21,00 €

UMBRIEN – LAMBORGHINI

2011 'TRESNONE' IGT

Sangiovese Cuvée | plum | red berries | cherry
balsamic | minerally | sweet tannins

0,1 | 3,30 € 0,2 | 6,60 € 0,75 | 22,00 €

SPAIN

RIOJA – BARÓN DE LEY

2012 RIOJA DOC RESERVA

Tempranillo | black berries | spices | concentrated
plump & full tannins

0,1 | 3,60 € 0,2 | 7,10 € 0,75 | 24,00 €

YOU WILL FIND AN EXQUISITE RANGE OF CLOSED
WINES IN OUR SEPARATE WINE MENU.

DIGESTIFS

2015 Moscato d'Asti DOCG

Sweet wine from the Piedmont.
0,1 l 4,50 €

Limoncello

2 cl 2,00 €

Baileys

2 cl 2,50 €

Ramazotti

2 cl 2,00 €

Herbeder Tropfen

2 cl 2,00 €

Bombay Sapphire Gin

2 cl 2,50 €

Russian Standard Vodka

2 cl 2,00 €

Belvedere Vodka

2 cl 4,50 €

Grappa

2 cl 3,00 €

SONNENSCHNEID PRIVATE DISTILLERY

Apricot liqueur, Mirabelle & Williams pear brandy

2 cl 3,00 €

SCHLOSS PROSCHWITZ - MEISSEN

Raspberry, Schlehen & Williams pear brandy

2 cl 5,50 €

Rémy Martin VSOP Cognac

2 cl 3,50 €

GRAPPA BOCCHINO

Grappa di Barolo Cask Finish

White flowers | candied orange | spices
2 cl 6,00 €

Grappa di Moscato Sauterne Cask Finish

Vanilla | apricot | jasmine
2 cl 6,00 €

RUM

Ron Botucal Reserva Exclusiva

(Ron Diplomatico) 12 years
Chocolate | vanilla | fruit aroma
4 cl 7,00 €

Zacapa 23 Solera Gran Reserva

Chocolate | coffee | toffee
4 cl 9,00 €

WHISKY

Connemara, 12 years

Soft | honey | fruity | vanilla | malt | peat smoke
4 cl 6,00 €

Glenlivet French Oak, 15 years

Spicy | full fruit | cinnamon | almonds | oak
4 cl 8,00 €

Lagavulin, 16 years

peat smoke | deep sweetness | sea aromas | wood
4 cl 9,50 €

COFFEE AND TEA

ALFREDO

Espresso | Espresso doppio

2,50 € 3,50 €

Espresso corretto

with a dash Grappa or Amaretto.
3,50 €

Caffé crème

2,50 €

Cappuccino

3,50 €

Caffé latte

3,50 €

EILLES

Tea different sorts

2,50 €

Welcome

to



The VINO E CULTURA was opened in October 2013 as Wine bar and Theatre. Meantime it is a first-class restaurant with Mediterranean cuisine. Our chef de cuisine Tomasz Trabski and his team conjure delicious creations for you. Bread and Pasta are homemade by them. In addition, we serve exquisite Mediterranean wines from our wine cellar.

In the theatre at the first floor you can regularly enjoy readings, theatre performances and concerts with world-class musicians, artists and prominent personalities of our time.

The adjacent Jacob Böhme room shows rare first-editions of the books from this German natural philosopher and mysticism, as well art exhibitions of contemporary artists.

This unique place offers a wonderful ambience for interesting discourses with friends, for family celebrations, weddings and corporate events.

OUR OPENING HOURS

Tuesday - Friday from 5.00 – 0.00 p.m.

Saturday & Sunday from 12.00 – 0.00 p.m.

On request we are also available outside these times.