

## STARTERS

### **Potato & avocado & pomegranate**

cucumber | yogurt | dill | Gin

8,00 €

### **Smoked tuna & prawns & melon**

leaf spinach | bell pepper | chili

12,50 €

### **Deer & pumpkin & mushrooms**

hazelnut | red beetroot | aronia | juniper

### **Antipasti variation**

Cheese | ham | grilled & stuffed vegetable | olive

SMALL 8,00 € LARGE 14,00 €

## SOUPS

### **Wild mushrooms & barley**

Sweet potato | carrots | rosemary | thyme

6,00 €

### **Wild rabbit consommé**

parsnip | carrots | thyme

6,50 €

## MIDDLE COURSES

### **Sweet Potato & salsify & broccoli**

buckwheat | liquorice | thyme | chili

8,50 €

### **Goose & plum & rye**

quince | apple

9,50 €

## RISOTTO & PASTA

### **Risotto - pumpkin & pear & Gorgonzola**

pumpkin seeds | Spirulina

12,50 €

### **Spaghetti & mussels**

olive oil | garlic | chili

14,00 €

### **Ravioli - duck & red beetroot**

butter | sage

14,50 €

## FISH

### **sturgeon & sea buckthorn & artichoke**

yellow beetroot | radish | peas | spinach | turmeric

17,50 €

### **Monkfish & citrus verbena**

baby zucchini | princess bean | cauliflower

potato | white wine

21,00 €

## MEAT

### **Guinea fowl & rutabaga & amaranth**

corn | shiitake | apricot

16,50 €

### **Ossobuco**

calf | Polenta | broad bean | bacon | Cider

18,00 €

### **Entrecôte & Sauce Béarnaise**

potato | sugar snaps | shallots

20,00 €

### **Wild boar racks & mushrooms**

carrot | Jerusalem Artichoke | juniper

21,00 €

## DESSERT & CHEESE

### **Variation of ice cream & sorbet**

5,00 €

### **Cherry | rhubarb | rose | pistachio**

6,00 €

### **Hazelnut | nougat | pumpkin | hemp**

6,50 €

### **Chestnut Crème Brûlée**

70% chocolate | Baileys | currant

7,00 €

### **Mediterranean cheese**

Fig mustard | olive | grape

SMALL 7,00 € LARGE 13,00 €

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

## APERITIFS

### **Crodino**

Italian Aperitif without alcohol.

5,00 €

### **Martini**

BIANCO, EXTRA DRY, ROSSO

5 cl 5,00 €

### **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 €

### **Crèmant 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 €

### **Midori Spritz**

6,00 €

### **Hugo**

6,00 €

### **Campari Soda | Orange**

6,00 €

### **Gin Tonic**

6,00 €

### **Vodka Lemon**

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

### 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 | violets | liquorice |  
balsamic | sweet & ripe Tannins

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

PIEDMONT – PRUNOTTO

#### **2016 'FIULOT' BARBERA D'ASTI DOC**

Plum | cherry | spicy | light | fresh, gentle tannins

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

UMBRIA – TENUTA DI SALVIANO

#### **2013 'TURLO' DOC**

Sangiovese & Cabernet Sauvignon & Merlot  
dark cherry | berries | cacao | black pepper | Lilac  
succulent | juicy | fine spicy | velvet tannins

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

### 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**

3,00 €

# 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 - Saturday from 17.00 – 0.00 p.m.

Saturday from 12.00 – 14.30 p.m.

On request we are also available outside these times.