

WELCOME



***Dear guests,
we are glad that you are here - in extraordinary times!***

*We hope that you will enjoy our regional, high quality offer
of food and beverages.*

*Living and working in the present time, which is marked by the Corona crisis,
brings many small and bigger challenges.*

*In order that you can enjoy your visit here, we have been committed to the following
binding rules, which are intended to protect guests and employees:*

- ❖ Always wear a mouth-nose guard when you are not at your reserved table*
- ❖ Keep a distance of 1.50 m from other persons.*
- ❖ Disinfect your hands if necessary*


Your family Stueber

Please register your data here



Scannen und einchecken

Aperitifs

2015 Riesling sparkling wine brut	0,1l	6.00
5 years on the yeast, fine and filigree	0,75l	36.00
made according to the traditional method		
Winery J. Ratzenberger, Bacharach - Steeg 		
<i>...with liqueur of vineyard peach from the distillery Rolf Heidrich</i>	0,1l	7.50
<i>...with liqueur of cherry</i>	0,1l	7.50
Sherry dry, Martini, Portwine	5cl	6.00
2012 Late Botteld Vintage Port, infiltered	0,375l	41.00
Quinta Do Noval, Douro, Portugal		
außergewöhnlicher, samtiger Portwein		

Cocktails

'TresTonic'	3cl	9.50	
<i>marc with tonic water, juniper berry and lime</i>			
Ferdinand's Saar Dry Gin	4cl	9.50	
<i>Quinces, apples, juniper berry, blackthorn, rose hip and hop blossom from regional cultivation.</i>			
<i>Exotic botanicals like ginger, coriander and almond shell infused with a little bit Saar Riesling</i>			
Monkey 47, Schwarzwald Dry Gin	4cl	9.80	
<i>The best of british tradition, indian spices, herbs and fruits and clear spring water from the black forest.</i>			
<i>With 47 herbal ingredients.</i>			
JINZU Dry Gin	4cl	9.80	
<i>Sake, juniper berries, citrus notes of coriander seeds,</i>			
<i>floral cherry blossom accents and Japanese yuzu lemon</i>			
Windspiel Eifel Premium Dry Gin	4cl	12.00	
<i>Juniper berry, lemon and coriander together with potatoes matured in volcanic soil</i>			
<i>Bark of cinnamon and lavender provide an special character</i>			
<i>...in addition a tonic water</i>			
Thomas Henry	<i>tangy, for hot summer days</i>	Fl. 0,2l	3.60
Fever Tree	<i>aromatic, mediterrian</i>	Fl. 0,2l	3.90
Organic-grape-secco-cocktail	<i>(without alcohol)</i>	0,1l	5.00
Sanbittèr	<i>(without alcohol)</i>	0,2l	5.00
<i>in addition with</i>			
<i>... sparkling water</i>			
<i>... orange juice</i>			

Starters

“Steeger Hinkelsdreck”

*Pâté of chicken liver, red wine, onions and roasted almonds
with grape jelly from Riesling grape juice
Winery Dr. Kauer, Bacharach*

10.80


„Wisperwind” vitello tonnato style

*roasted saddle of young wild boar with crème of smoked trout,
caviar of speckled trout and wild herbs with olive oil and cherry balsamico*

11.90

Pâté plate “William Turner”

*pâté of chicken liver with grape jelly, poched fish in live oil,
and mousse of smoked trout
with beetroot-horseradish, “Wisperwind” vitello tonnato style
and fennel-salami 100% from the ‘middle-rhine-goat’*

13.90

Vegan snack plate

*Hassan's Hummus,
lentil coconut curry praline mousse,
fermented vegetables with wild herbs,
Baba Ganoush (eggplant cream)
grilled algae tofu from Paradise, our top regional tofu producer*

14.90



Stuebers salad variation as starter

*lettuce and wild herbs white cabbage-pumpkinseed, fennel-orange
and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing
or cherry balsamico and olive oil*



5.50

Stone-oven buns with butter or olive oil

2.00

Soup

Miso-soup with mushrooms

*Sea asparagus, king peas, red onions
and roasted black and white sesame*



10.90

Cream soup of potatoes, carrots and mace

with smoked trout and pumpkin seed oil

10.90

Main courses

Homemade fine noodels made from organic khorasan wheat and chestnut flour

*on french horn mushroom, tomatoes, vegetables, fried in olive oil
with garlic, almonds, olives and herbs from our kitchen garden*



18.50

Vegan Burger of oats, jackfruit, chickpeas and beetroot

*between roasted sweet potatoes, tomato pesto, grilled oyster mushrooms,
french horn mushrooms and vegetables
fried in olive oil with garlic, almonds, olives and herbs from our kitchen garden*



18.50

Grilled chicken breast

*with oyster mushrooms and french horn mushrooms in rieslingsauce
served with baked potato pretzel dumplings*

19.80

Bacharacher Rieslingbraten à la Clemens Brentano

*Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees with homemade nettle-seeds-spaetzle*

19.80

small portion 15.80

Sauerbraten of wild boar à la Heinrich Heine	20.80
<i>12 hours braised at 80 degrees with mild balsamic sauce, cranberries, roasted almonds and baked potatoe pretzel dumplings</i>	
small portion	16.80
Crispy trout fried in almond-butter	19.80
<i>from the Wispercreekvalley, Lorch 4 km from Bacharach with baked new potatoes marinated in herbs from our kitchen garden</i>	
Grilled salmon filet, label rouge quality	19.80
<i>with bell pepper aioli and sea asparagus served with french fries or baked new potatoes</i>	
'Salmon curry' - grilled salmon filet and grilled prawns	23.80
<i>with Chili-Curry-Coconut Sauce, sea asparagus and roasted cashew nuts served with homemade fine noodles made from organic khorasan wheat and chestnut flour</i>	
Portuguese fish stew	24.80
<i>with Pulpo, salmon, prawns, cod, potatoes, tomatoes, asparagus, onions, bell pepper, spring herbs, coriander, cardamom, garlic and olive oil</i>	
Escalope of veal 'Wiener Schnitzel'	19.80
<i>with cranberries and baked new potatoes or french fries</i>	
Peppersteak of Bacharacher fawn	27.80
<i>with mild balsamic sauce, grilled oyster mushrooms and french horn mushrooms fried in olive oil, garlic and herbs from our little garden served with baked potatoe pretzel dumplings</i>	

Regional specialties-menu

Paté plate "William Turner"

*paté of chicken liver with grape jelly,
confit trout and pike perch with smoke from the grapevine
mousse of smoked trout with cherry-beetroot-horseradish,
"Wisperwind" vitello tonnato style
goat salami with fennel*

Stübers salad variation

*lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing*

Main course – optional

Bacharacher Rieslingbraten „Clemens Brentano“

*Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees
with homemade spaetzle*

or

Sauerbraten of wild boar à la Heinrich Heine

*12 hours braised at 80 degrees with mild balsamic sauce, cranberries,
roasted almonds and baked potatoe pretzel dumplings*

Dessert variation

*Sorbet of Riesling, oat milk and blackcurrant
Parfait of Trester, honey, lime and green pepper
Dark mousse au chocolat*

Menu total 39.00

Recommended wine

304) 2018 Riesling Alte Reben -dry- 29.00
Winery Toni Jost Hahnenhof, Bacharach 

Vegetarian / Vegan menu

Vegan snack plate

Hassan's Hummus,
lentil coconut curry praline mousse,
fermented vegetables with wild herbs,
Baba Ganoush (eggplant cream)
grilled algae tofu from Paradise, our top regional tofu producer



Miso-soup with mushrooms

with sea asparagus, king peas, red onions
and roasted black and white sesame



Main course – optional

Homemade fine noodles made from organic khorasan wheat and chestnut flour

on french horn mushroom, tomatoes, vegetables
fried in olive oil with garlic, almonds, olives and herbs from our kitchen garden



OR

Vegan Burger of oats, jackfruit, chickpeas and beetroot

between roasted sweet potatoes, tomato pesto, grilled oyster mushrooms,
french horn mushrooms and vegetables
fried in olive oil with garlic, almonds, olives and herbs from our kitchen garden



Dessert-variation

Crème brûlée with madagascar vanilla and elderflower
Parfait of roasted pumpkin seeds, green tea and honey
Sorbet from cherries and roasted almonds

OR

three different sorbets



Menu total 39.00

Recommended wine

202) 2020 Kauer Tornado  -dry- **vegan**
Spätburgunder Weißherbst, Weingut Dr. Kauer, Bacharach

0.75l 24.80



Fish menu

Cream soup of potatoes, carrots and mace
with smoked trout and pumpkin seed oil

Stübers salad variation

lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing

Main course - optional

Crispy trout fried in almond-butter

with baked new potatoes marinated in herbs from our kitchen garden

or

'Salmon curry' - grilled salmon filet and grilled prawns



with Chili-Curry-Coconut Sauce, sea asparagus and roasted cashew nuts
served with homemade fine noodles
made from organic khorasan wheat and chestnut flour

Dessert variation

Crème brûlée with Madagascar vanilla and elderflower
Sorbet of raspberry, pointed pepper and chilli
on a piece of pyramid cake

Menu total 41.00

Recommended wine

403)	2019 Bacharacher Weißburgunder	-dry-	0.75l	24.80
	Weingut Ratzenberger, Bacharach - Steeg			
208)	2019 Riesling Spätlese	-dry -	0.75l	41.00
	Bacharacher Kloster Fürstental	Alte Reben		
	Weingut Dr. Kauer, Bacharach			

World Heritage menu

amuse-gueule

Crème brûlée from chicken liver paté

„Wisperwind“ vitello tonnato style

*roasted saddle of young wild boar with crème of smoked trout
and wild herbs with olive oil and cherry balsamico*

Miso-soup with mushrooms

*with sea asparagus, king peas, red onions
and roasted black and white sesame*



Peppersteak of Bacharacher fawn

*with mild balsamic sauce, grilled oyster mushrooms
and french horn mushrooms fried in olive oil, garlic
and herbs from our little garden
served with baked potatoe pretzel dumplings*

Dessert variation

*Crème brûlée with Madagascar vanilla and elderflower
Parfait of roasted pumpkin seeds, green tea and honey
Sorbet of cherries and roasted almonds*

OR

Small selection of cheese from this region

*matured cow cheese Bollheimer mountain cheese,
Bollheimer red cheese and goat cheese
with Middle Rhine cherry mustard*



3 courses

49.00

4 courses

58.00

Recommended wine


255) 2017 BASTIAN Wolfshöhle
RIESLING-EDITION 1

Weingut Friedrich Bastian, Bacharach



41.00

Desserts

Chocolate and bourbon vanilla ice-cream <i>with whipped cream and roasted almonds</i>	6.90
Vanilla ice-cream with hot raspberries <i>whipped cream and roasted almonds</i>	9.80
Dark mousse au chocolat <i>with 85% of cocoa content</i>	10.80
Chefs dessert <i>Contains a fair trade Espresso, Marc of Riesling and dark mousse au chocolat</i>	11.90
Dessert variation I vegetarian menu <i>Crème brûlée with Madagascar vanilla and elderflower Parfait of roasted pumpkin seeds, green tea and honey sorbet of cherries and roasted almonds</i>	11.90
Dessert variation II fire and ice <i>Crème brûlée with Madagascar vanilla and elderflower Sorbet of raspberry, pointed pepper and chilli</i>	11.90
Dessert variation III slow food menu <i>Sorbet of Riesling, oat milk and blackcurrant Parfait of Trester, honey, lime and green pepper Dark mousse au chocolat</i>	11.90
Dessert variation IV vegan menu <i>Sorbet of Riesling, oat milk and blackcurrant Sorbet of raspberry, pointed pepper and chilli Sorbet of cherries and roasted almonds</i>	11.90
Small selection of cheese <i>matured cow cheese Bollheimer mountain cheese, Bollheimer red cheese and goat cheese with Middle Rhine cherry mustard</i>	 8.00


Recommended wine for Dessert

8) 2005 Riesling Auslese	- sweet -	0.1 l	9.80
<i>Bacharacher Posten, Weingut Helmut Mades , Bacharach – Steeg</i>			

Fair trade espresso and coffee

<i>Espresso</i>	2.90
<i>Cappuccino</i>	3.50
<i>Tasse Kaffee</i>	3.20

Digestives

From the winery Dr. Randolph Kauer 

<i>Marc of Riesling - "Trester"</i>	5.80
<i>Marc of Riesling prepared with spices, herbs and honey</i>	6.50

Brandy's from the region

<i>Medlar</i>	7,50
<i>Pear, Plum, yellow plum</i>	5.00


From the distillery Rolf Heidrich

<i>2006 Yeast Brandy</i>	5.50
<i>2010 Brandy</i>	6.00
<i>2006 Marc of Speierling</i>	6.50
<i>2007 Marc of Eiswein</i>	7.50
<i>2006 Marc of Spätburgunder grapes</i>	7.50

Best Wines From the Middle Rhine Valley

White wine	in a glass jug		0,2l / 0,5l
1) 2019 Oberweseler Riesling Weingut Lanius-Knab 	dry		6.50 / 15.50
2) 2019 Bacharacher Riesling Weingut Toni Jost Hahnenhof 	dry		6.90 / 16.80
3) 2019 Kauer Riesling Kabinett Weingut Dr. Kauer 	dry		6.90 / 16.80
4) 2020 Oberweseler Riesling Weingut Lanius-Knab 	medium		6.50 / 15.50
5) 2017 Oberweseler Riesling Weingut Lanius-Knab 	sweet		6.50 / 15.50
6) 2019 Weißburgunder Weingut J. Ratzenberger, Bacharach Steeg	dry		6.80 / 16.80

Matured wine in the best quality, my favorite food companion

7) 2005 Riesling Spätlese (late vintage) Bacharacher Posten, Weingut J. Ratzenberger, Bacharach - Steeg 	medium		11.00 / 25.00
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For Dessert **0,1 l / 0,2 l**


8) 2005 Riesling Auslese Bacharacher St. Jost, Weingut Helmut Mades 	sweet		9.80 / 16.00
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Red wine **in a glass jug** **0,2l / 0,5l**

11) 2019 Spätburgunder Rosé Weingut Toni Jost Hahnenhof 	dry		6.80 / 16.50
12) 2017 Spätburgunder, Rubin Oberheimbacher Schloss Reichenstein, Weingut Klein, Oberheimbach	medium		6.80 / 16.50
13) 2018 Spätburgunder Weingut Toni Jost Hahnenhof 	dry		6.90 / 16.80
14) 2016 Alfrocheiro, Touriga Nacional & Tinta Roriz Dão, Outeiro	dry		7.50 / 17.50

Bottle Wines

Middle Rhine Valley, Unesco Welterbe since 2002

From Martina, my sister's Winery
and Dr. Randolph Kauer, Bacharach 

Alle Weine werden in Steillagen (bis zu 65 % Hangneigung) auf steinigen, wärmespeichernden Tonschieferböden in aufwändiger Handarbeit erzeugt. Unser Ziel ist höchste Qualität durch niedrige Erträge, späte Lese und schonendste Verarbeitung der Trauben im Keller.

Unseren Betrieb sehen wir als aktiven Beitrag zum Erhalt der mittelrheinischen Weinbau-Kulturlandschaft und als aktiven Naturschutz. Wir arbeiten nach den Richtlinien des ECOVIN Bundesverbandes Ökologischer Weinbau und werden jährlich zertifiziert. Unsere Weine werden empfohlen von „VINUM“, „Feinschmecker“, „Gault-Millau“, „Mondo“ u. a.
www.weingut-dr-kauer.de

		0,75l
201) 2207 Kauer Riesling	dry	23.80
202) 2020 Kauer Tornado Spätburgunder Weißherbst	dry	24.80
203) 2019 Riesling Kabinett Bacharacher Kloster Fürstental	dry	25.80
204) 2020 Riesling Kabinett Bacharacher Wolfshöhle	dry	33.00
205) 2018 Riesling Spätlese Oberweseler Oelsberg	dry Alte Reben	39.00
206) 2018 Riesling Spätlese Bacharacher Kloster Fürstental	dry Alte Reben	39.00
208) 2019 Riesling Spätlese Bacharacher Kloster Fürstental	dry Alte Reben	41.00
207) 2018 Riesling Kabinett Bacharacher Kloster Fürstental	medium	24.80

Should the vintage be empty, we will serve you the successor

The perfect food companions: highly ripe, aromatic grapes and an extra long storage on the fine lees are the basis for these wines.

211)	2018 Riesling Spätlese Bacharacher Kloster Fürstental	dry Alte Reben	48.00
212)	2018 Riesling Spätlese Bacharacher Kloster Fürstental	medium dry Alte Reben	48.00
209)	2018 Riesling Kabinett Oberdiebacher Fürstenberg	sweet	24.80
210)	2015 Riesling Auslese Bacharacher Kloster Fürstental	sweet 108°, 83,7 g sugar	38.00 (0,375l)

Sparkling wine

221)	2016 Riesling traditional bottle fermentation, hand-rattled	brut (3 years on the yeast)	37.00
222)	2015 Spätburgunder Rosé traditional bottle fermentation, hand-rattled	brut (3 years on the yeast)	37.00

Weingut Friedrich Bastian, Bacharach



MITTELRHEIN

252)	2018 BASTIAN INSEL RIESLING Bacharacher Insel Heyles´en Werth “ Selection 1“	medium	34.00
253)	2018 BASTIAN RIESLING STEILLAGE Bacharacher Spätlese -Orion-	dry	29.00
254)	2015 POSTEN RIESLING Großes Gewächs	dry	46.00
255)	2017 BASTIAN Wolfshöhle RIESLING EDITION 1	dry	41.00
256)	2015 Steeger St.Jost Riesling Spätlese	sweet	42.00

Helmut Mades, Bacharach – Steeg



MITTELRHEIN

357)	1994 Riesling Beerenauslese Steeger St. Jost	sweet	69.00
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Should the vintage be empty, we will serve you the successor

Weingut Toni Jost Hahnenhof, Bacharach**MITTEL RheIN**

301)	2019 TONI JOST Riesling	dry	24.80
302)	2018 Weißburgunder (Pinot blanc)	dry	24.80
303)	2018 Riesling Steeger St.Jost	dry	29.00
304)	2018 Riesling Alte Reben*	dry	29.00
305)	2017 Riesling Großes Gewächs Im Hahn	dry	46.00
306)	2018 Riesling Großes Gewächs Im Hahn	dry	48.00
307)	2015 Riesling Auslese Bacharacher Hahn	sweet	42.00 (0,5l)
308)	2018 Bacharacher Spätburgunder Roter Hahn (Pinot noir)	dry	27.50
309)	2015 Spätburgunder Wallufer, Rheingau (Pinot noir)	dry	34.00
310)	2013 Spätburgunder Großes Gewächs Martinstaler Rödchen „R“, Rheingau (Pinot noir)	dry	65.00
311)	2015 Spätburgunder Großes Gewächs Im Hahn (Pinot noir)	dry	65.00

Should the vintage be empty, we will serve you the successor

Weingut Ratzenberger, Bacharach - Steeg**MITTEL RheIN**

401) 2019 Bacharacher Riesling	dry	23.50
404) 2018 Riesling Kabinett	medium	24.50
402) 2018 Bacharacher Grauburgunder	dry	25.00
403) 2019 Bacharacher Weißburgunder	dry	23.90
409) 2014 Bacharacher Spätburgunder	dry	27.50
Große Gewächse		
405) 2018 Riesling Großes Gewächs Steeger St.Jost	dry	48.00
408) 2016 Riesling Großes Gewächs Steeger St.Jost	dry	48.00
407) 2015 Riesling Großes Gewächs Steeger St.Jost	dry	49.00
406) 2013 Riesling Großes Gewächs Steeger St.Jost	dry	52.00
412) 2012 Riesling Großes Gewächs Steeger St.Jost	dry	55.00
411) 2011 Riesling Großes Gewächs Steeger St.Jost	dry	59.00

Should the vintage be empty, we will serve you the successor

Organic white wines from other regions

Weingut Zwölberich, Langenlonsheim



Nahe

454) 2019 Auxerrois

dry 32.00

Weingut Sander, Mettenheim



Rheinhessen

455) 2019 Sauvignon Blanc

dry 28.00

Weingut Mohr, Lorch



Rheingau

472) 2020 Blanc de Blancs,
Müller Thurgau, Scheurebe und weißer Muskateller

dry 25.00

Weingut Hahnühle



Nahe

473) 2019 Riesling + Roter Traminer

dry 27.00

Weingut Zehnthof, Sulzfeld



Franken

474) 2016 Sulzfelder Silvaner, Alte Reben
Strong and low acid food companion

dry 36.00

Organic red wines

Doc Beira, Quinta do Cardo



Portugal

468) 2016 Touriga Nacional, Franca & Tinta Roriz
Powerful organic red wine, grown 750 meters above sea level

dry 27.00

Red wines from other regions

Weingut Robert König, Assmannshausen



Rheingau

- 453) 2015 Spätburgunder, Zenith
Rüdesheimer **dry** 35.00
- 456) 2013 Spätburgunder Spätlese
Assmannshäuser Frankenthal **dry** 45.00
- 457) 2017 Spätburgunder, Empor
Assmannshäuser Frankenthal **dry** 35.00
- 458) 2015 Pinot Noir Edition B **dry** 39.00

Weingut Deutzer Hof, Mayschoss



Ahr

- 459) 2015 Frühburgunder Alpha & Omega **dry** 49.00

Weingut Johner, Bischoffingen am Kaiserstuhl

Baden

- 463) 2011 Pinot Noir
Pinot Noir Steinbuck **dry** 68.00
- 464) 2011 Cru de Bois **dry** 85.00
Pinot Noir Edition CSH"200 % Barique
3. Kultwein der Deutschen Weinrentdeckungsgesellschaft

Quinta Do Noval

Douro, Portugal

- 469) 2016 Alfrocheiro, Touriga Nacional & Tinta Roriz
Dão, Outeiro **dry** 26.00
- 470) 2013 Touriga Nacional,
Quinta Santa Eufêmia **dry** 26.00

*On a wine trip to Portugal we got to know this winery.
Seven brothers and sisters manage the family winery with a lot of love.*

Should the vintage be empty, we will serve you the successor

Hachenburger



<i>Hachenburger Pils on tap</i>	0,25l	3.80
<i>Hachenburger Pils on tap in the mug</i>	0,4l	5.20
<i>Radler (shandy) on tap</i>	0,25l	3.60
<i>Radler (shandy) in the mug on tap</i>	0,4l	5.00

Slow Brew Specials in the bottle

<i>Hachenburger Zwickel</i>	<i>natural beer</i>	Fl. 0,33l	3.90
<i>Hachenburger Schwarzbier</i>	<i>black beer</i>	Fl. 0,33l	3.90
<i>Hachenburger Weizenbier</i>	<i>(wheat beer)</i>	Fl. 0,5l	5.20


Non-alcoholic

<i>Hachenburger Weizenbier</i>	<i>(wheat beer without alcohol)</i>	Fl. 0,5l	5.20
<i>Hachenburger Pils</i>	<i>(without alcohol)</i>	Fl. 0,33l	3.90
<i>Hachenburger Radler (shandy)</i>	<i>(without alcohol)</i>	Fl. 0,33l	3.90

"Slow Brewing"

The Westerwald Brewery is one of only about 30 slow brewers to have been awarded this seal of quality. In contrast to accelerated industrial mass production, the Hachenburg brewers are committed to slow fermentation and maturation. And for good reason: In addition to the use of 100% aroma hops, it is above all the time factor that ensures the outstanding taste of Hachenburg slow beers.

Refreshing Drinks

<i>Gerolsteiner sparkling water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>2.90 / 5.90</i>
<i>Gerolsteiner still water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>2.90 / 5.90</i>
<i>Fachinger medium water</i>		<i>Fl. 0,25l / 0,75l</i>	<i>2.80 / 5.90</i>
<i>Fritz Kola, Fritz Kola sugarfree</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Misch Masch (Coke-Orangen-Lemonade)</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Limo Zitrone, Orange or Rhubarb</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Bionade Elder or Ginger-Orange</i>		<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Applejuice with sparkling water clear or unfiltered</i>		<i>0,2l / 0,4l</i>	<i>2.90 / 5.00</i>
<i>Grapejuice or apple-elderjuice with sparkling water</i>		<i>0,2l / 0,4l</i>	<i>3.20 / 5.20</i>
<i>White wine with sparkling water dry or sweet</i>		<i>0,2l / 0,4l</i>	<i>4.50 / 6.80</i>

Juice

<i>Apple juice, Orange juice</i>		<i>0,2l</i>	<i>3.50</i>
<i>Unfiltered applejuice</i>		<i>0,2l</i>	<i>3.80</i>
<i>Unfiltered apple-elderjuice</i>		<i>0,2l</i>	<i>4.00</i>
<i>Grapejuice</i>		<i>0,2l</i>	<i>4.00</i>