

BEST OF VINOTHEK BY GEISEL

Served between 12h00 and 20h00
outside of our regular opening hours

Our Classic Dishes

Marinated green olives 5,50

Creamy pumpkin soup with pumpkin seed oil ⑦ 14,50

Penne all'arrabiata ④-⑦-⑨ 15,00

Cold sliced roast beef with fried potatoes, salad and sauce remoulade ①-③-⑦-⑧ 24,00

Marinated salmon with a dill and mustard sauce and hash browns ③-⑧-⑨ 20,50

Variety of cheeses from our Munich Maître Fromager Günther Abt ①-④-⑦-⑧
small portion 15,00 / large portion 23,50

Selection of Crème Brûlée ①-⑦ 12,50

Please note that we charge a fee of EUR 5,00 per order for room service.

Our List of Allergens: ①Eggs ②Peanuts ③Fish ④Wheat ⑤Shellfish ⑥Lupine ⑦Milk
⑧Nuts ⑨Sulphites ⑩Celery ⑪Mustard ⑫Sesame ⑬Soy ⑭Molluscs

	<u>Sparkling Wine, Prosecco & Champagne by the Glass</u>	0,1 l	
	Prosecco Spumante di Valdobbiadene DOC <i>A.A. Francesco Drusian, Venetien</i>	8,00	
	Cava Brut Rosé -bio- <i>Casa Ravella - Penedès</i>	12,00	
	Bruno Paillard <i>1ère Cuvée Extra brut</i> <i>Reims</i>	19,50	
	<u>White Wine by the Glass</u>	0,1 l	0,2 l
2020	Markelsheimer Riesling Kabinett trocken <i>Geisel Weinbau, Tauberfranken</i>	7,50	15,00
2023	Saugeil <i>Familie Sauer & Familie Geisel, Franken</i>	7,00	14,00
2021	Weissburgunder – Chardonnay trocken <i>Weingut K.H. Johner, Baden</i>	7,00	14,00
2022	Gelber Muskateller „Mitzi“ <i>Weingut Gross & Gross, Südsteiermark</i>	6,00	12,00
2023	Grüner Veltliner L&T - bio <i>Willi Bründlemayer, Kamptal</i>	7,50	15,00
2023	Chablis <i>Alain Geoffroy, Chablis</i>	8,50	17,00
2022	Chardonnay „Gaun“ - bio <i>Alois Lageder, Südtirol</i>	9,00	18,00
2023	Sancerre „Grand Reserve“ <i>Henri Bourgeois, Val de loire</i>	9,00	18,00
2023	Gavi di Gavi DOCG <i>Romina Tacchino, Piemont</i>	8,00	16,00
2022	Roero Arneis <i>Villata, Piemont</i>	6,00	12,00
	<u>Rosé Wine by the Glass</u>	0,1 l	0,2 l
2021	Markelsheimer Merlot Rosé <i>Geisel Weinbau, Tauberfranken</i>	7,50	15,00
2022	SauGeil Rosé <i>Familie Sauer & Familie Geisel, Franken</i>	8,50	17,00

	<u>Red Wine by the Glass</u>	0,1l	0,2l
2021	SauGeil „Cuvee Rot“ <i>Familie Sauer & Familie Geisel, Franken</i>	8,00	16,00
2018	Markelsheimer Merlot <i>Geisel Weinbau, Tauberfranken</i>	8,50	17,00
2021	Pinot Noir „Privat Reserve“ <i>Weingut Jürgen Hofmann, Tauberfranken</i>	8,50	17,00
2019	Cabernet Sauvignon “Aristokrat” <i>Weingut Eichenwald, Burgenland</i>	9,00	18,00
2020	Valpolicella Ripasso <i>Le Ragose, Venetien</i>	9,50	19,00
2021	Nebbiolo Langhe DOC <i>Stephano Occhetti, Piemont</i>	11,50	23,00
2022	Barbera d´Alba DOC <i>Pio Cesare, Piemont</i>	7,50	15,00
2020	Côtes du Rhône <i>Etienne Guigal, Frankreich</i>	6,00	12,00
2018	Bad Boy - Merlot/Cabernet Franc <i>Jean-Luc Thunevin, Bordeaux</i>	10,50	21,00
2020	San Roman – Tinta de Toro <i>Bodegas Maurados, Spanien</i>	12,00	24,00
2020	GSM Cuvee – Grenche – Syrah - Mouvedre <i>Hahn Estates, Californien</i>	9,00	18,00
	<u>Dessert Wine by the Glass</u>	0,1l	
2017	Cuvee Beerenauslese <i>Weingut Velich, Burgenland</i>	18,00	
Plose Gourmet Water frizzante/ spumante 0,5 l	6,00	Plose Gourmet Water frizzante/ spumante 1,0 l	9,00
Coke/ Coke Light/ Coke Zero/ Fanta 0,2 l	4,50	Eizbach Calypso Coke/ Mix 0,33 l	5,50
König Pilsener Beer 0,33 l/ Alcohol Free 0,33 l	4,50	Tegernseer Hell Beer 0,33 l	4,50
Balis – Basil & Ginger Drink 0,2 l	5,00	Schneider Weisse Weissbier 0,33 l	4,50
Espresso	4,50	Wine Spritzer 0,2 l	8,50
Double Espresso	6,00	Cappuccino	4,50
		Cup of Coffee	4,50