



N•EINS LOUNGE

BAR • RESTAURANT • EVENTS





RECOMMENDATIONS

– SEASONAL SELECTION –

\\ DRINKS

SARTI ROSA \ 7,50

Sarti Aperitivo¹, Gin, sugar syrup, lemon juice, grapefruit juice, orange juice

JALISCO \ 7,00

Tequila, Blue Curaçao¹, passionfruit syrup¹, lemon juice, pineapple juice

BASIL COLADA \ 7,90

Fresh basil, white rum, brown rum¹, coconut cream, pineapple juice

COCOA \ 6,90

Homemade strawberry mash¹, cocoa liqueur¹, brown rum¹, lime juice, pulco lime

TANQUERAY 0.0 TONIC \ ALKOHOLFREI \ 7,20

Non-alcoholic Gin, fresh pressed lime⁹, Schweppes Tonic Water¹⁰

\\ FOOD \ DAILY FROM 5 P. M.

PUMPKIN COCONUT SOUP \ 9,80

with chili croutons and ginger

VEAL ROULADE \ 22,90

filled with rucola-parmesan-salad on tagliatelle in tomato-olive-sauce

PUMPKIN LENTIL DAL \ 13,50

topped with vegan yoghurt, served with sesame rice

 = vegan

* The happy hour discount is not valid for the recommendation drinks.

A list of additives can be found on the last page of our menu. Please ask our staff for our current allergen ingredients or our allergen documentation. All prices include legal VAT and are in Euro.



BREAKFAST

– TO START YOUR DAY RIGHT | DAILY FROM 10 A.M. –

FRESHLY SQUEEZED ORANGE JUICE / 0,25 L - 5,90

THE CLASSIC ONE \ 8,80

Two fried or scrambled organic eggs,
butter-roasted farmhouse bread, salad bouquet

ADD ONS \ +2,20

- MUSHROOMS
- SHEEP'S MILK CHEESE
- BACON^{2,3}



AVOCADO BREAD \ 7,80

Butter-roasted farmhouse bread, tomato-avocado tartare,
pickled red onions, salad bouquet

ADD ONS \ +2,20

- FRIED EGG
- BACON^{2,3}

AMERICAN PANCAKES \ 7,50

Homemade pancakes with maple syrup and powdered sugar

ENERGY BOWL \ 7,90

Natural yoghurt, dark oatmeal, berry fruits, honey,
walnuts, linseed, raisins



MAIN MENU

– SNACKS & SMALL DISHES | DAILY FROM 11.30 A.M. –

\\ STARTERS



HOMEMADE FALAFEL \ 6,30

with tahini sauce

MARINATED CHICKEN SKEWERS¹ \ 7,20

with sweet chili sauce



FRENCH FRIES \ 5,30

with a sauce according to your choice

ROCKET SALAD \ 9,40

with olive oil, balsamic vinegar and freshly grated parmesan cheese

PAN-FRIED GARLIC PRAWNS \ 12,50

with cherry tomatoes in olive oil

GRATINATED SHEEP'S CHEESE \ 10,50

with olives, hot peppers^{2,3} and cocktail tomatoes

\\ BAKED POTATO

with sour cream, seasonal herbs and a salad bouquet

11,20

ON TOP \ **TURKEY BREAST + MUSHROOMS**

14,50

ROAST BEEF + MUSHROOMS

16,90

GRILLED KING PRAWNS

16,50

\\ SALADS



MIXED SEASONAL SALAD

10,90

choice of vinaigrette or house dressing

ON TOP \ **SHEEP'S CHEESE, HOT PEPPERS^{2,3} & OLIVES**

15,50

FRIED SLICES OF TURKEY BREAST & MUSHROOMS

17,90

SAUTÉED SLICES OF ROAST BEEF

18,50



VEGAN ORIENTAL SALAD

12,90

with homemade falafel and tahini dressing



SMALL MIXED SIDE SALAD

5,50





MAIN MENU

– CROSSOVER KITCHEN | DAILY FROM 11.30 A.M. –

\\ PASTA

Choice of spaghetti, penne or tagliatelle

 AGLIO E OLIO FRESCO \ Olive oil, garlic, zucchini, tomatoes	13,90
 ALL' ARRABBIATA \ Onions, garlic, oregano, hot tomatosauce	13,40
PESTO \ Home made pesto, cocktail tomatoes, pine nuts, Grana Padano	14,50
RUSTICA \ Sautéed slices of turkey breast, bell pepper, olives, red onions, sheep's cheese	15,50
ROASTBEEF \ Sautéed slices of roast beef, cocktail tomatoes, red onions, tomatosauce	17,50
GAMBA \ King prawns, zucchini, red onions, cocktail tomatoes, lime-cream-sauce	17,90


\\ BUTCHER'S CHOISE

GRILLED CHICKEN BREAST \ in crunchy parmesan coat, with pesto tagliatelle and olive ^{1/6} -tomato-sauce	19,60
RUMP STEAK \ Argentinian rump steak, herb butter ² , grilled potatoes	24,90
WIENER SCHNITZEL CLASSIC \ Breaded veal cutlet, French fries, lemon	22,50
WIENER SCHNITZEL JÄGER \ Breaded veal cutlet, French fries, mushroom cream sauce	23,90

\\ DESSERT

CHOCOLATE SOUFFLÉ \ with fresh fruits and bourbon vanilla ice cream	7,20
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\\ KIDS

 PASTA PINOCCHIO \ Penne, homemade tomatosauce	6,50
KELLOGG'S PARADE \ Cornflakes chicken nuggets, french fries, ketchup	7,90
RÄUBERTELLER \ Additional plate for little food pirates	0,00



KITCHEN NEWS

– CURRENT RECOMMENDATIONS | DAILY FROM 5 P.M. –

\\ APPETIZERS

PUGLIAN BURRATA

8,90

with homemade basil pesto, cocktail tomatoes and balsamic cream ¹

MIXED MEZE PLATTER

10,50

with Baba Ganoush, homemade hummus, sheep cheese cream, pumpkin mousse, hot peppers^{2,3}, sheep's cheese and olives

CHEESY FRIES

9,20

French fries backed with grilled ratatouille and cheddar cheese^{1/3}, Chili-Mayo ^{1/3}

\\ VITAMIN SEA

FISH & CHIPS \ SNACK N-EINS LOUNGE STYLE

11,90

Deep-fried panko fish, homemade potato wedges, black garlic aioli¹

PAN FRIED PRAWNS \

19,50

with red onions in creamy peanut-curry¹, served with sesame rice

\\ BURGER

CHILI CHEESE BURGER \ 15,90

200g beef burger, cheddar cheese^{1/3}, jalapeños, bacon^{2/3}, salad, burger sauce^{1/3}



VEGAN BURGER \ 15,50

with beyond meat patty^{1/3/4}, vegan cheese, tomatoes, salad, harissa, herbed hummus

ITALY BURGER \ 15,90

200g beef burger, grilled vegetables, arugula, mozzarella, basil pesto, burger sauce^{1/3}

All burgers are served with fries and a dip according to your choice

ketchup | mayonnaise¹ | sweet chili | chili mayonnaise^{1/3} | sour cream



BARISTA BAR

– HOMEMADE WITH LOVE –

\\ COFFEE

Very fine and aromatic coffee (100% arabica). Pretty digestible caused by a long and gentle roasting. Produced by regional roastery „Helder & Leeuwen“.

ESPRESSO	2,50
DOUBLE ESPRESSO	3,90
ESPRESSO MACCHIATO	2,80
CAFÉ CRÈME	2,90
CAFÉ AU LAIT*	3,90
CAPPUCCINO*	3,50
CAPPUCCINO WITH WHIPPED CREAM	3,80
LATTE MACCHIATO*	4,50
FLAVOURED LATTE MACCHIATO* vanilla ² hazelnut ¹² cocos almond	5,50
BAILEYS LATTE ^{1,9}	5,90

\\ HOT

HOT MILK WITH HONEY	3,00
HOT LEMON DRINK	2,80
HOT CHOCOLATE*	4,50
GLAS TEA »TEAHOUSE EXKLUSIVES« Earl Grey Rooibos Vanilla Summerfruits Peppermint Herbs & Honey	3,80

\\ COLD

FROZEN FLAVOURED LATTE MACCHIATO* vanilla ² hazelnut ¹² cocos almond	5,90
ICED COFFEE Bourbon vanilla ice cream, cold brewed coffee, whipped cream	7,20
ICED CHOCOLATE Bourbon vanilla ice cream, cold chocolate milk, whipped cream	7,20

Alternatively produced with soya milk or oat milk. \ + 0,60

WELLNESS SHAKES \\ 0,4 L

MANGO - JOGHURT-SHAKE ^{1,14} with homemade mango mash	6,90	BAHAMAS SHAKE Plain yoghurt, coconut cream, fresh mint, banana nectar, fresh banana, orange juice	7,90
ERDBEER-JOGHURT-SHAKE ^{1,14} with homemade strawberry mash	6,70		



REFRESHING

– NON-ALCOHOLIC DRINKS –

\\ SOFTDRINKS & TONICS

TEINACHER GOURMET MEDIUM	0,25 L 2,90		0,75 L 7,20
TEINACHER GOURMET NATURELL	0,25 L 2,90		0,75 L 7,20
TABLE WATER			0,40 L 3,70
COCA-COLA ^{1,9}	0,20 L 2,80		0,40 L 4,50
COCA-COLA ZERO ^{1,9,11,12}	0,20 L 2,80		0,40 L 4,50
FANTA ^{1,3}	0,20 L 2,80		0,40 L 4,50
SPRITE	0,20 L 2,80		0,40 L 4,50
MEZZO-MIX ^{1,3,9}	0,20 L 2,80		0,40 L 4,50
COCA-COLA ^{1,9} BOTTLE	0,20 L 3,00		
COCA-COLA ZERO ^{1,9,11,12} BOTTLE	0,20 L 3,00		
SCHWEPPEs BOTTLE	0,20 L 3,00		
Bitter Lemon ^{3,10} \ Ginger Ale ¹ \ Tonic Water ¹⁰ \ Ginger B.			
FEVER-TREE BOTTLE	0,20 L 3,70		
Mediterranean Tonic ¹⁰			

HOMEMADE LEMONADE 0,40 L 5,20

Freshly squeezed citrus fruits, cane sugar syrup, lime juice, soda

HOMEMADE ICETEA 0,40 L 5,90

Freshly made with these sorts of tea:

Earl Grey | Rooibos Vanilla | Fruits | Peppermint | Herbs & Honey

\\ GRANINI FRUIT

FRUIT JUICES & NECTARS 0,25 L 3,20

FRUIT SPRITZER 0,20 L 3,00 | 0,40 L 4,70

Unfiltered apple, orange, pineapple, grapefruit, passion fruit, cherry, rhubarb, banana, cranberry, mango, strawberry, blackcurrant



BEER & SPRITZER

– SLIGHT ALCOHOLIC REFRESHMENTS –

\\ DRAFT BEER

VELTINS PILS \ SMALL	0,30 L	3,60
VELTINS PILS \ BIG	0,50 L	4,90
MAISEL'S WEISSE ORIGINAL	0,50 L	4,90
RADLER \ SMALL	0,30 L	3,30
Beer with lemonade		
RADLER \ BIG	0,50 L	4,70
WEIZENRADLER	0,50 L	4,70
Wheat beer with lemonade		
BANANA WEIZEN	0,50 L	5,30
Wheat beer with lemonade		

\\ BOTTLED BEER

AKTIEN LANDBIER	0,50 L	5,20
Fränkisch dark cloudy		
MAISEL'S WEISSE CRYSTAL	0,50 L	5,20
Crystal wheat beer		
VELTINS PALE PÜLLEKEN	0,33 L	3,70
MAISEL & FRIENDS PALE ALE	0,33 L	5,50
Craft beer American style		
MAISEL'S WEISSE non-alcoholic	0,50 L	4,60
VELTINS non-alcoholic	0,33 L	3,50

\\ FIZZY GRAPE

PROSECCO SPUMANTE BRUT »CA'BOLANI«	0,10 L	4,90
Friuli – Venetia, Italy	0,75 L	29,00

WINE SPRITZER

RIESLING SPRITZER	0,25 L	5,50
Gutsriesling dry		
»Dr. Bürklin Wolf«, Wachenheim, Palatine		
ROSÉ SPRITZER	0,25 L	5,30
Cabernet & Shiraz rosé semi-dry,		
»Boland Cellar – Sixty-40«, Paarl, South Africa		
PALATINE SPRITZER	0,50 L	7,00
Riesling Kabinett dry – Forster Mariengarten		
»Wachtenburg Winzer eG.«, Wachenheim, Palatine		



WINES

– AROUND THE WORLD –

// WHITE

GUTSRIESLING »DR. BÜRKLIN WOLF«

0,20 L 6,50 | 0,75 L 23,50

Dry / Wachenheim, Palatine

The Riesling has a fresh fragrance of juicy apples and citrus fruits. It appeals with a fine fruity body, is refreshingly tasty and has a distinctive sourness.

SAUVIGNON BLANC »OLIVER ZETER«

0,20 L 7,50 | 0,75 L 27,00

Dry / Neustadt a. d. Weinstraße, Palatine

The bouquet of this clearly overseas-styled wine delights with nuances of green fruits such as kiwi, lime, fresh gooseberry and even some caffir lime leaf. Herbaceous notes of grass and balm complement its bouquet.

GRAUBURGUNDER »VON BUHL«

0,20 L 6,90 | 0,75 L 25,00

Dry / Deidesheim, Palatine

This Pinot Gris is a powerful full-bodied wine with an intense bouquet and is produced only of the best grapes from the organically farmed vineyard „von Buhl“.

// ROSÉ

CABERNET & SHIRAZ ROSÉ »BOLAND CELLAR – SIXTY 40«

0,20 L 5,20 | 0,75 L 18,50

Semi-dry / Paarl, South Africa

An aromatic rosé with an intensive strawberry aroma. Its promising fragrance pleases the palate with the intense taste of berry fruits, accented still by a pleasant sweetness that is perfectly suited to this wine.

// RED

SHIRAZ »THOMSON ESTATE - OLD PUMPHOUSE«

0,20 L 5,90 | 0,75 L 21,50

Dry / Eastwood, South Australia

Red cherry, cinnamon with a spicy bouquet and subtle aromas of oak and cured meats. Straw- and raspberry fruit dominate the front palate with dried herbs and baking spices balancing providing complexity and finesse.

MERLOT »BOLAND CELLAR - CLASSIC SELECTION«

0,20 L 5,70 | 0,75 L 20,50

Dry / Paarl, South Africa

This elegant Merlot shows layers of fruitcake and cherry on the nose, which follow through on the palate. Hints of wood-spice and savoury notes linger with a smooth finish. An elegant wine with typical cultivar character.



COCKTAILS

– HAPPY HOUR | DAILY FROM 5 P.M. * –

\\ HOMEMADE

N-EINS ICETEA \ 9,90

Vodka, peach liqueur¹, lemon juice,
white cane sugar, Earl Grey tea

BERRY BASIL SMASH \ 9,40

Gin, grenadine¹³⁴, lemon juice,
fresh basil and raspberries

COCO CARIBIC \ 9,00

Coconut liqueur, brown rum¹, mango pulp,
passionfruit nectar, strawberry mash¹³⁴

BASILIKUM \ 8,80

Gin, lemon juice, ginger ale¹,
white cane sugar, fresh basil leaves

APPLE FRESH \ 8,60

Vodka, elderflower syrup, lemon juice,
apple juice, fresh cucumber

WILD MOJITO \ 9,40

Raspberry vodka, lime juice, white cane sugar,
soda, fresh raspberries and mint

HASTA SIEMPRE \ 9,60

White rum, pomegranate liqueur¹, sugar syrup,
lime juice, orange juice, soda

COPACABANA \ 9,20

Cachaça, pomegranate liqueur¹,
lime juice, orange juice, passionfruit nectar

PINK GIN BERRY \ 9,00

Gin, lemon juice, Schweppes Wild Berry,
rhubarb syrup¹⁷¹⁴, raspberries

\\ CLASSICS

WHISKEY SOUR \ 9,40

Wild Turkey bourbon, sugar syrup, lemon juice
Optionally mixed with orange juice

MARGARITA CLASSIC \ 8,20

Tequila, cointreau, lemon juice, coarse salt

GIN BASIL SMASH \ 9,00

Gin, sugar syrup, lemon juice, fresh cucumber, basil

MAI TAI \ 10,20

White and brown rum¹, apricot brandy, almond syrup,
lime juice, lemon juice, pineapple juice

LONG ISLAND ICE TEA \ 11,50

White rum, vodka, gin, tequila, triple sec,
fresh limes⁸, Coca-Cola¹⁹

CUBAN MOJITO \ 9,20

White rum, lime juice, white cane sugar, soda,
fresh mint, angostura bitter¹

APEACH ON THE BEACH \ 9,40

Vodka, peach liqueur¹, lemon juice,
cranberry nectar, orange juice

PLANTER'S PUNCH \ 9,00

White and brown rum¹, grenadine¹³⁴,
lemon juice, orange juice, pineapple juice

MELON BALL \ 9,20

Vodka, melon liqueur¹, lime juice,
cranberry nectar, fresh honeymelon pieces



COCKTAILS

– OUR COLLECTION –

\\ CREAMY COLADAS

PIÑA COLADA \ 9,40

White rum, brown rum¹, coconut cream, pineapple juice, cream

COCO BANANE \ 9,80

White rum, coconut liqueur, coconut cream, banana nectar, fresh banana, cream

SWIMMING POOL \ 9,40

Vodka, Blue Curaçao¹, coconut cream, pineapple juice, cream

STRAWBERRY COLADA \ 9,60

White rum, brown rum¹, coconut cream, pineapple juice, strawberry juice, cream

\\ CAIPIRINHAS with crushed ice

CAIPIRINHA \ 8,00

Cachaca, lime juice, cane sugar, fresh limes⁸

CAIPI PASSOA \ 8,20

Cachaca, passionfruit liqueur, lime juice, cane sugar, fresh limes⁸

STRAWBERRY CAIPIRINHA \ 8,20

Cachaca, lime juice, cane sugar, homemade strawberry mash^{13,14}, fresh limes⁸

\\ FROZEN

STRAWBERRY MARGARITA \ 9,00

Tequila, lemon juice, homemade strawberry mash^{13,14}

MANGO DAIQUIRI \ 9,20

White rum, mango syrup^{13,14}, lemon juice, mango juice, mango pulp

\\ NON-ALCOHOLIC

MANGO PUNCH \ 8,20

Grenadine^{13,14}, mango syrup^{13,14}, lemon juice, mango juice, passionfruit nectar, pineapple juice

HOLY MOJITO \ 8,00

Lime juice, Schweppes Tonic Water¹⁰, white cane sugar, fresh mint leaves

COCONUT KISS \ 8,20

Grenadine^{13,14}, coconut cream, pineapple juice, cherry nectar, cream

STRAWBERRY FLIP \ 8,80

Homemade strawberry mash^{13,14}, lemon juice, passionfruit nectar, strawberry pieces, banana

BARETTO \ 8,20

Passionfruit syrup^{13,14}, lemon juice, orange juice, pineapple juice, cherry nectar, passionfruit nectar

IPANEMA \ 7,90

Ginger Ale¹, cane sugar, fresh limes⁸, crushed ice

* Friday - Saturday until 7 p.m.

Sunday - Thursday until 8 p.m.

Except special days.



MIXED DRINKS

– OUR FAVOURITES –

\\ APERITIFS

APEROL SPRIZZ	7,90
Prosecco, aperol ^{1,10} , soda	
BELSAZAR TONIC	7,20
Belsazar rosé, Schweppes tonic water ¹⁰ , grapefruit slice	
LILLET WILDBERRY	7,90
Lillet blanc, Schweppes Wild Berry, fresh mint leaves	

\\ LONGDRINKS

SMIRNOFF VODKA	8,20
+ SCHWEPES TONIC WATER ¹⁰ -OR- SCHWEPES BITTER LEMON ^{3,10}	
MOSCOW MULE	8,50
Vodka, fresh limes ⁸ , Schweppes ginger beer, cucumber	
TANQUERAY GIN	
+ SCHWEPES TONIC WATER ¹⁰	8,20
+ FEVER-TREE MEDITERRANEAN TONIC ¹⁰	8,90
GIN MULE	9,20
Tanqueray gin, fresh limes ⁸ , Schweppes ginger beer, cucumber	
CUBA LIBRE	6,90
Dark rum, Coca-Cola ¹⁹ , fresh limes ⁸	
ESPECIAL COLA	8,50
Havana Club Añejo Especial ¹ , Coca-Cola ¹⁹ (0.2 L bottle), fresh limes ⁸	
BOURBON COLA	8,90
Evan Williams Black Bourbon, Coca-Cola ¹⁹ (0.2 L bottle)	



SPIRITS

– DELIGHTFUL ENJOYMENT –

SHOTS	2 cl	BRANDY \ COGNAC	4 cl
JÄGERMEISTER	3,30	CARDENAL MENDOZA CARTA REAL	9,20
OUZO 12	3,00	HENNESSY V. S.	7,50
SOURZ APPLE	2,90	GIN	4 cl
SOURZ RED BERRY	2,90	MOMENTUM GERMAN DRY \ GERMANY	8,20
TEQUILA SIERRA BLANCO	3,40	ELEPHANT LONDON DRY \ GERMANY	7,90
TEQUILA SIERRA REPOSADO	3,50	FERDINAND'S SAAR DRY \ GERMANY	7,60
SAMBUCA	3,50	SIPSMITH LONDON DRY \ ENGLAND	6,80
LIQUEUR	4 cl	THE BOTANIST ISLAY DRY \ SCOTLAND	6,50
CAMPARI BITTER ¹	4,20	GIN MARE \ SPAIN	8,50
RAMAZZOTTI AMARO	4,70	JUNIPERO \ USA	8,90
BAILEYS IRISH CREAM ^{1,9}	4,40	WHISKEY \ WHISKY	4 cl
VERMOUTH	5 cl	MAKER'S MARK BOURBON	6,90
MARTINI BIANCO	4,90	EVAN WILLIAMS SINGLE MALT	7,40
FRUIT SPIRIT	2 cl	BRUICHLADDICH ISLAY SINGLE MALT	10,20
VALLENDAR HAZELNUT	3,90	LAGAVULIN 16 YEARS ISLAY SINGLE MALT ¹	10,60
VALLENDAR WILLIAMS-CHRIST-PEAR	3,90	WRITERS TEARS IRISH WHISKEY	6,90
GRAPPA	2 cl	ARDBEG 10	9,90
LO CHARDONNAY MONOVITIGNO	3,90	CHIVAS REGAL 12	7,60
TEQUILA	2 cl	RUM	4 cl
ESPOLÓN BLANCO	3,60	RON ZACAPA CENTENARIO 23 ¹ \ GUATEMALA	9,50
ESPOLON RESPOSADO	3,90	HAVANA SELECCIÓN DE MAESTROS \ CUBA	9,90
HERRADURA AÑEJO	3,60	PAMPERO ANIVERSARIO ¹ \ VENEZUELA	8,40
DON JULIO BLANCO	4,80	BOTUCAL RESERVA EXCLUSIVA ¹ \ GUYANA	8,50
PATRÓN AÑEJO	4,70	DICTADOR SOLERA 20 YEARS \ COLOMBIA	9,90
VODKA	4 cl	RON ABUELO 12 \ PANAMA	8,90
ABSOLUT ELYX \ SWEDEN	6,50		
CIROC \ FRANCE	6,60		

For an extra charge all spirits are available as long drinks. Please ask your waiter.



N•EINS LOUNGE
BAR • RESTAURANT • EVENTS

**SMALL THINGS MAKE PERFECTION,
BUT PERFECTION IS NOT A SMALL THING.**

HENRY ROYCE

We welcome you cordially in our restaurant!

**Allergen labeling **

Please ask our staff for our current allergen ingredients or our allergen documentation.

Allowed additives \ Product contains:

- | | | |
|-------------------------------|---------------|--|
| [1] colouring | [6] blackened | [11] sweetener |
| [2] preservatives | [7] phosphate | [Saccharin, Cyclamate and/or Acesulfam] |
| [3] anti-oxidiser | [8] waxed | [12] a source of phenylalanine |
| [4] flavour enhancers | [9] caffeine | [13] taurine |
| [5] sulfur dioxide / sulfites | [10] chinin | [14] may affect activity & attention of children |