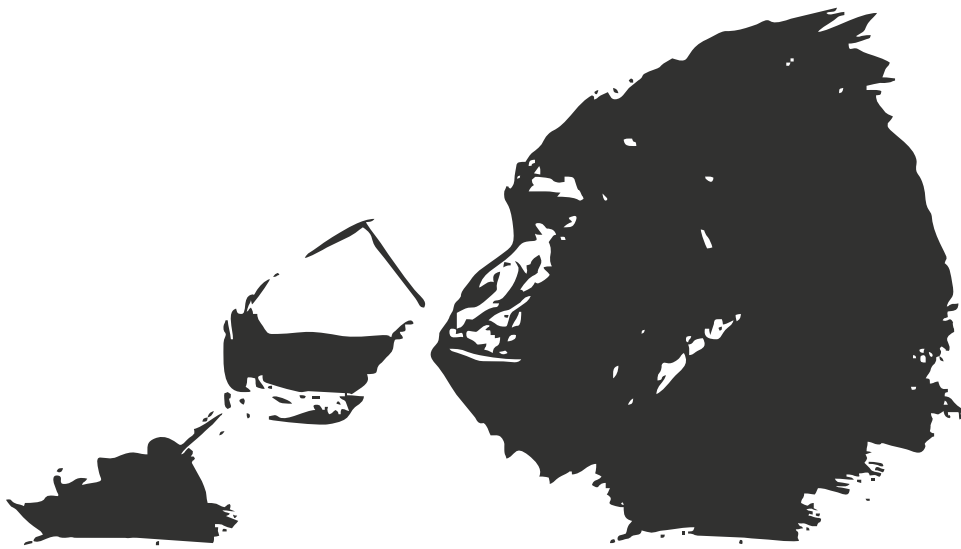


Menu

Wines/Tapas/Drinks

Hot meals until 9:00 p.m.

Information on allergens can be requested from the staff..



Enjoy like a gorilla!

We all have a lot in common with these impressive animals.

Culinary delights for all senses and a break from daily routine is good for both humans and the "Palatinate gourmet gorillas"!

Should we open something nice together? Then book now:



06321 487 90 90



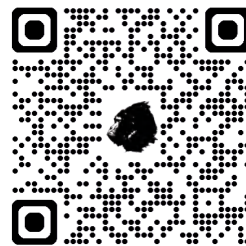
genuss@weingut-tapas.de



www.facebook.com/Weingut-Wein-Tapas



www.instagram.com/weinguttapas



Download our menu

Tapas

All tapas on this page (except the cous-cous salad) are served with country bread from Germany's first "bread sommelier" Jörg Schmid from Gomaringen!

Olives - Aioli - Country Bread 	€ 7.80
Small salad	
/Panko crumbs/Seeds/Herb pesto 	€ 6.80
/ + Parmesan shavings 	€ 8.80
/ + Caramelized goat cheese patty 	€ 9.80
Cous Cous Salad 	€ 10.80
/Papaya/Mango/Chili/Lime/Coriander/Teriyaki Foam	
Beef carpaccio of Black Angus fillet	€ 18.80
/Arugula/Cashews/Parmesan shavings/Garlic oil/Chive pesto	
Two kinds of ham	€ 14.80
/Air-dried and smoked/greaves lard/pickles	
Obazda 	€ 8.80
/Salad Tips/Chives pesto	
Grilled Jalapeños  (Depending on delivery, these can be very hot!)	€ 11.80
/Chili Ajvar/Basil Pesto/Garlic Oil	
Optionally with extra Parmesan shavings 	+ € 2.40
Antipasti vegetables 	€ 8.80
/various vegetables/olives	
Optionally with extra Parmesan shavings 	+ € 2.40
Portion of bread extra: 2.80 €	

Tapas / Main courses

*You can order the dishes on this page as a "small" tapas portion -
or in the "large version" as a complete main course.
(except for the burgers – they are only available in one size!)*

BBQ chicken leg (organic)

/Baked potatoes/Coleslaw/Parmesan cream

Tapas € 11.80
Main course € 23.80

Baked Sweet Potato

/Lentil salad/Antipasti vegetables/Sauerkraut foam



Tapas € 11.80
Main course € 19.80

Spicy Vegan Curry

/Chickpeas/Sesame/Coriander/Coconut Foam



Tapas € 10.80
Main course € 19.80

Greek shepherd's bratwurst v. beef

by the country butcher Karl Mehl, Bensheim, exclusively produced for the WeinGUT!

/Coleslaw/Gremolata/Sauerkraut Foam/Country Bread

Tapas € 11.80
Main course € 21.80

Octopus

/Pimentos/Baked Potatoes/Garlic Oil

Tapas € 22.80
Main course € 36.80

Pimentos

/Salad Tips/Aioli/Garlic Oil/Country Bread



Tapas € 11.80
Main course € 19.80

Burger

(optionally with salad or baked potatoes)

Easy Cheesy (without side dish)

/Burger Bun/Beef (100g)/Cheddar/Onions/Salad/Ketchup/Mayo/Mustard

€ 12.80

With side dish

+ € 3.80

Veggie Omaha Burger

/grilled eggplant/cheddar/coleslaw/tomato/BBQ/fried onions/garlic oil/pamesan cream



€ 17.80

Texas Holdem Burger

/Pretzel bun/Beef (180g) /Cheddar/Coleslaw/Tomato/Bacon/BBQ/Fried onions/Parmesan cream

€ 19.80

Extra spiciness per burger + € 2.40

On request, we are also happy to prepare a **vegan** burger – for other "special requests" we unfortunately have to charge **1.50 €** extra.

Would you like even more culinary delights? Ask for our weekly specials!

Dessert

Semi-liquid chocolate cake

€ 11.80

/made of Belgian fine chocolate! /Raspberry sauce

Variation of homemade sorbets

€ 11.80

/with raspberry coulis and caramelized sunflower seeds

Semi-liquid chocolate cake + 1 scoop of sorbet

€ 13.80

/Raspberry sauce

Cheese selection/mango chutney/chive pesto/country bread

€ 15.80



Aperitifs

Sparkling wine and secco

Aperitif

0.3 l

Aperol Spritz	€ 9.90
/Secco (Seeber Winery)/Soda/Aperol/Orange	
Hugo	€ 9.90
/Secco (Seeber Winery)/Elderberry Syrup/Soda/Mint/Lime	
Basil Spritz	€ 9.90
/Secco (Seeber Winery)/BALIS Basil-Ginger/Lime/Basil/Ice	
Wildberry Spritz	€ 9.90
/Secco (Seeber Winery)/Soda/Blackberry Syrup/Blackcurrant Juice/Berries	
Passion fruit spritz	€ 9.90
/Secco (Seeber Winery)/Soda/Passion Fruit Syrup/Passion Fruit Juice/Physalis	
All Spritz variants are also available alcohol-free!	€ 7,90

Secco

Winery

0.1 l

0.2 l

0.75 l

Secco	W. Seeber (BIOLAND)	St. Martin	€ 4.90	€ 9.50
-------	---------------------	------------	--------	--------

Sparkling Wine

Riesling sparkling wine, dry	Stern	Hochstadt	€ 7.50	€ 49
2021 Blanc de Blanc, brut	Klein	Hainfeld	€ 8.50	€ 54
2018 Riesling, brut	Borell-Diehl	Hainfeld		€ 39
2019 Chardonnay, brut	Borell-Diehl	Hainfeld		€ 39
2019 Pinot Blanc, extra brut	Borell-Diehl	Hainfeld		€ 39

Non-alcoholic + beer

Water/soft drinks/ juices

		0.25 l	0.33 l	0.75 l
Sole Medium Water		€ 3.50		€ 6.30
Sole Still Water		€ 3.50		€ 6.30
Aqua Monaco, sparkling			3,90 €	6,50 €
Grape juice spritzer – red or white	W. Seeber (BIOLAND)		0.25 l € 3.50	0.5 l € 5.70
Orangina			€ 3.70	
Afri Cola (with and without sugar)			0.2 l € 3.70	
Afri Cola Mix			€ 3.70	
Bluna – Orange or Lemon			€ 3.70	
Tonic Water	Thomas Henry		€ 3.90	
Spicy Ginger	Thomas Henry		€ 3.90	
Apple spritzer, naturally cloudy	Granini		0.33 l € 4.20	
Rhubarb spritzer, naturally cloudy	Granini		€ 4.20	
Passion fruit spritzer	Granini		€ 4.20	
Organic black currant spritzer	Franz Josef Rauch		€ 4.20	
Iced tea, peach or lemon	Franz Josef Rauch		€ 4.20	

Beer

Helles and Co.

Tegernsee Helles	0.5 l	€ 5.30
Huppendorfer Vollbier - Franconia	0.5 l	€ 5.70
Hefeweizen light	0.5 l	€ 5.30
Rothaus TWeyhernzäpfle	0.33 l	€ 4.20
Rothaus Radlerzäpfle	0.33 l	€ 4.20

Non-alcoholic

Rothaus Tannenzäpfle, non-alcoholic	0.33 l	€ 4.20
Rothaus Hefeweizen, non-alcoholic	0.5 l	€ 4.90

Hot drinks/spirits

Coffee, espresso, tea and more

*For all our coffee specialties, we only use espresso roasts from **RÖSTWERK PFALZ** (Deidesheim).
There, the beans are roasted by hand, slowly, mild and at a low temperature!*

Café Crema	€ 4.70
Espresso	€ 3.20
Espresso Doppio	€ 4.70
Espresso Macchiato	€ 3.50
Espresso Doppio Macchiato	€ 4.90
Cappuccino	€ 4.20
Glass of tea, various varieties	€ 3.50

Digestifs and long drinks

Digestif

"Old Plum"	Stern	Hochstadt	2 cl	€ 7.50
Williams Christ, pear brandy	Stern	Hochstadt	2 cl	€ 5.50
Apple brandy, matured in barriques	Stern	Hochstadt	2 cl	6,20 €
Grape brandy	Stern	Hochstadt	2 cl	€ 5.50
Chardonnay pomace brandy	Stern	Hochstadt	2 cl	€ 5.50
Islay Single Malt Whisky, 12 years	Bowmore		4 cl	€ 10.90
Cardenal Mendoza Brandy			4 cl	€ 9.50
Changing liqueurs			2 cl	€ 5.50

Long drinks

Gin and Tonic / Bombay Sapphire Gin/Tonic Water Thomas Henry	€ 8.90
Gin Tonic / 44 Stern Gin deluxe/Tonic Water - Winery Stern, Hochstadt	€ 10.50
Moscow Mule /Titos Handmade Texas Vodka/Spicy Ginger Thomas Henry	€ 9.50

Wine list – open

Our white wines by the glass

You are welcome to ask our service staff for the vintages of our wines

Wine spritzer

Riesling Schorle
Weißherbst- Schorle

Winery

Graf von Weyher Weyher
Graf von Weyher Weyher

0.25 l 0.5 l

€ 3.90 € 6.00
€ 3.90 € 6.00

Riesling

Riesling trocken
Riesling "Steinbock"
Riesling vom Löss
Dürkheimer Spielberg

Graf von Weyher Weyher
Hörner Hochstadt
Stern Hochstadt
Lucashof Forst

0.1 l 0.25 l 0.75 l

€ 3.80 € 7.20 € 24
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27

Sauvignon Blanc

Sauvignon Blanc
Sauvignon Blanc
Sauvignon Blanc

Graf von Weyher Weyher
Klein Hainfeld
Margarethenhof Forst

€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27

Pinot Blanc, Pinot Gris

Pinot Blanc
Pinot Gris
Pinot Blanc
Pinot Gris

Graf von Weyher Weyher
Graf von Weyher Weyher
Klein Hainfeld
Klein Hainfeld

€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27

Chardonnay Yellow Muscat

Chardonnay
Chardonnay
Yellow Muscat

Graf von Weyher Weyher
Margarethenhof Forst
Hörner Hochstadt

€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27

Medium dry and sweet

Blanc de Noir
Muscat, sweet
Gewürztraminer, sweeter
Pinot Gris, Spätlese

Graf von Weyher Weyher
Graf von Weyher Weyher
Stern Hochstadt
Winfried Seeber St. Martin

€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27
€ 4.20 € 9.90 € 27

Unless the Flavour specification is explicitly specified, all wines listed here are **dry** .

Wine list – open

Our rosé and red wines by the glass

You are welcome to ask our service staff for the vintages of our wines.

Rosé, Blanc de Noir

			0.1 l	0.25 l	0.75 l
G.punkt Rosé	Graf von Weyher	Weyher	€ 4.20	€ 9.90	€ 27
HORNY Rosé	Hörner	Hochstadt	€ 4.20	€ 9.90	€ 27
Cabernet Sauvignon Rosé	Klein	Hainfeld	€ 4.20	€ 9.90	€ 27
Blanc de Noir	Klein	Hainfeld	€ 4.20	€ 9.90	€ 27

All the wines listed above are **dry**.

Red wine

			0.1 l	0.25 l	0.75 l
2020 Pinot Noir dry	Margarethenhof	Forst	€ 4.90	€ 9.90	29 €
2017/2019 Dornfelder, off-dry	Stern	Hochstadt	€ 4.90	€ 9.90	29 €
2019 "Potpourri" Red wine, dry	Stern	Hochstadt	€ 4.90	€ 9.90	29 €
2021/2022 St. Laurent, dry	W. Seeber (BIOLAND)	St. Martin	5,90 €	11,70 €	34 €
2021/2022 Syrah, dry	W. Seeber (BIOLAND)	St. Martin	5,90 €	11,70 €	34 €
2018 Pinot Noir, dry	W. Seeber (BIOLAND)	St. Martin	5,90 €	11,70 €	34 €

Bottle menu

Our bottled wines white, rosé and red

If there are any changes of year, you will be happy to find out from our service staff.

Riesling

2019/2020 Ruppertsberg Riesling, dry (organic)
2019 Deidesheimer Kieselberg Riesling, dry, GG
2018 Buntsandstein Riesling, dry
2012 Kalkstein Riesling, dry
2018 Pechstein Riesling, dry GG
2002 Kieselberg Riesling Spätlese, tr., GG
2003 Freundstück Riesling Spätlese, tr., GG
2019 Deidesheimer Kieselberg Riesling, tr.
2022 Ungeheuer Riesling, dry, GG
2020 Grainhübel Riesling, dry, GG
2020 Langenmorgen Riesling, dry, GG
2007 Forster Pechstein Riesling, dry
2021 Forster Monster, dry
2022 Forster Jesuit Garden, dry
2022 Forster Pechstein, dry
2017 Suez Riesling, dry
2017 Forster Riesling, dry (organic)
2015/2016 Kieselberg Riesling GG
2015 Kieselberg Riesling, dry
2017 Reiterpfad Riesling, dry
2015 Ungeheuer Riesling, dry
2016 Ungeheuer Riesling, dry
2017 Ungeheuer Riesling, dry

Sauvignon Blanc

2018 Sauvignon Blanc, dry
2024 Sauvignon Blanc "Black Label", dry
2023 Sauvignon Blanc, dry
2018 Sauvignon Blanc FUMÈ, dry
2021 Sauvignon Blanc Fumé, dry

Pinot Blanc, Pinot Gris

2021 Pinot Blanc "LS", dry
2023 Pinot Blanc "Kalmitt"
2022 Pinot Gris "from loess loam", dry
2021 Pinot Gris dry "macération"
2015/2016 Deidesheimer Langenmorgen, dry, GG

Chardonnay

2022/2023 Chardonnay "Black Label", dry
2021 Chardonnay, dry – matured in wooden barrels
2022 Chardonnay "Im Letten"

Winery

Bassermann-Jordan	Deidesheim	€ 33
Bassermann-Jordan	Deidesheim	€ 84
Georg Mosbacher	Forst	€ 49
Georg Mosbacher	Forst	€ 58
Georg Mosbacher	Forst	€ 79
Georg Mosbacher	Forst	€ 109
Georg Mosbacher	Forst	€ 109
Georg Siben Heirs	Deidesheim	€ 45
Georg Siben Heirs	Deidesheim	€ 69
Georg Siben Heirs	Deidesheim	€ 69
Georg Siben Heirs	Deidesheim	€ 77
Lucashof	Forst	€ 78
Margarethenhof	Forst	€ 55
Margarethenhof	Forst	€ 55
Margarethenhof	Forst	€ 59
Reichsrat von Buhl	Deidesheim	€ 49
Reichsrat von Buhl	Deidesheim	€ 39
Reichsrat von Buhl	Deidesheim	€ 84
Stern	Hochstadt	€ 75
Stern	Hochstadt	€ 75
Stern	Hochstadt	€ 75
Stern	Hochstadt	€ 75
Stern	Hochstadt	€ 75
Reichsrat von Buhl	Deidesheim	€ 29
Albert Glas	Essingen	€ 33
Dr. Josef Köhr	Ruppertsberg	€ 33
Stern	Hochstadt	€ 45
Georg Mosbacher	Forst	€ 49
Lucashof	Forst	€ 39
Klein	Hainfeld	€ 69
Stern	Hochstadt	€ 39
Georg Mosbacher	Forst	€ 75
Bassermann-Jordan	Deidesheim	€ 96
Albert Glas	Essingen	€ 33
Graf von Weyher	Weyher	€ 33
Klein	Hainfeld	€ 66

By the way, our wine cellar contains other outstanding droplets - just ask!

Bottle menu

Our bottled wines white, rosé and red

If there are any changes of year, you will be happy to find out from our service staff.

Other whites

2023/2024 Cabernet Blanc, dry
2023/2024 Grüner Veltliner Young vines, dry
2022/2023 Scheurebe Fumé, dry
2019 Altenburg "3 P.n.ts" Cuvée, dry

Winery

Graf von Weyher	Weyher	€ 33
Klein	Hainfeld	€ 35
Klein	Hainfeld	€ 45
Georg Mosbacher	Forst	€ 49

0.75 l

Red and rosé

2019 "Aries", Pinot Noir, dry	Hörner	Hochstadt	€ 39
2020 Pinot Noir Spitze, dry	Margarethenhof	Forst	€ 39
2021 Syrah Rosé FUMÉ, dry	Stern	Hochstadt	€ 39
2022 Pinot Noir Rosé, dry	W. Seeber (BIOLAND)	St. Martin	€ 39
2018 Schattenspiel, dry (barrique)	W. Seeber (BIOLAND)	St. Martin	€ 54
2018 Syrah, dry	Stern	Hochstadt	€ 47
2017 IM HELFDIRGOTT Pinot Noir, dry	Stern	Hochstadt	€ 52

By the way, our wine cellar contains other outstanding droplets - just ask!