



# „Osteria da Gino“

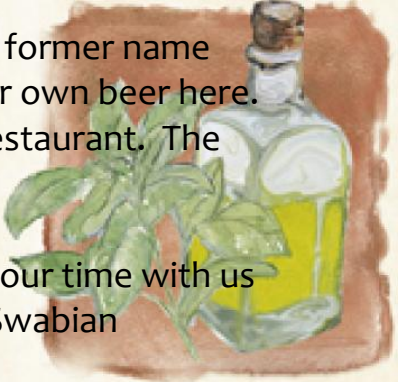
*Pizza, Pasta, Vino und schwäbisches*

Dear Guests,

We would like to welcome you to our **Osteria da Gino**. In Italy, an osteria is a family run restaurant. Our family has been in the “gastronomy business” in Herrenberg almost continuously since 1987. Our kitchen is influenced by the career stages of our head chef, Gino Costanza, which include: the renowned Restaurant Linde in Affstätt, the transatlantic cruise ship Queen Elizabeth II and a few years in the hotel/restaurant industry in Lyon, France.



Food and drink have been served in these rooms, under the former name Gaststätte Schwanen, for 150 years. They used to brew their own beer here. In 1896, the Schwanen was run as a butcher’s shop with a restaurant. The butcher’s shop closed in 1986.



We hope you will feel at home here in our osteria and that your time with us will be a pleasant memory. So please enjoy our Italian and Swabian specialties, we wish you “buon appetito”!

All of our dishes are prepared fresh daily, there can be a time delay until your meal arrives at your table.

*The Costanza Family*

Our business hours:

Monday-Sunday 11:30-14:00  
17:30-23:00

Our prices include service charges and taxes



## Osteria da Gino

Pizza, Pasta, Wine and Swabian Specialties...

Dear Guests,

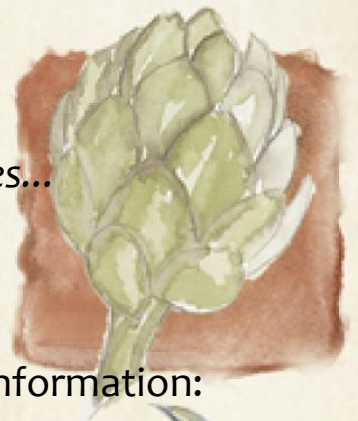
Here is our menu. Please make note of the following information:

- La nostra Pasta- Our pasta dishes:  
Our chef Gino has two kinds of gluten-free pastas.
- Le nostre Pizze- Our pizzas:  
Our traditional Italian pizza dough is prepared fresh daily. We can, for an extra charge of € 1.- prepare multi-grain dough. You may, should you wish to, order your pizza with fresh mozzarella for a surcharge of € 1.-  
Additional toppings can be added for a € 0.50 surcharge.  
All pizzas can be ordered for take-out.






We are required under German law to inform you if the following ingredients/cooking methods are/were used in preparing your food:

- 1) ham substitute
- 2) antioxidation substances
- 3) blackened
- 4) phosphates
- 5) food colouring
- 6) preservatives
- 7) flavour enhancers
- 8) sulphurized
- 9) sweeteners
- 10) pickling salt
- 11) sulphates
- 12) caffeine
- 13) Alcohol

Almost all dishes can be ordered as small portions.



## A Selection of our Vegetarian Dishes

- |    |   |   |
|----|---|---|
| 1  | <u>Crema di Pomodoro-</u><br>Cream of tomato soup with a dash of cream (7)  | <br>€ 4,60    |
| 2  | <u>Minestrone(2+6)-</u><br>Vegetable soup with noodles (7)  | <br>€ 4,60   |
| 20 | <u>Spaghetti al Pomodoro-</u><br>Spaghetti with Napoli(Naples) tomato sauce   | € 5,90  |
| 10 | <u>Antipasto di Verdure</u><br>Mixed vegetable platter (in season)  | € 7,80  |
| 11 | <u>Bruschetta</u><br>Toasted bread with tomatoes and mozzarella, finely spiced  | € 3,90  |
| 12 | <u>Parmiggiana di Melanzane e Zucchini</u><br>Eggplant and zucchini with tomato sauce, sprinkled with parmesan and oven-baked | <br>€ 7,50  |
| 21 | <u>Spaghetti Aglio &amp; Olio e Peperoncino</u><br>Spaghetti with fresh tomatoes, olive oil, garlic and spicy chili peppers   | € 6,50  |
| 25 | <u>Rigatoni alla Norma</u><br>Rigatoni with tomato sauce, eggplant, basil and parmesan  | € 7,00  |
| 26 | <u>Penne all 'Arrabbiata</u><br>Penne with tomato sauce and hot chili peppers   | € 6,80  |
| 29 | <u>Gnocchi ai Spinaci &amp; Gorgonzola</u><br>Small potato dumplings in a creamy gorgonzola sauce with spinach (6)            | <br>€ 7,50 |
| 39 | <u>Penne alla Rucola &amp; Gorgonzola</u><br>Penne in a creamy tomato sauce with gorgonzola cheese and arugula                | € 9,50  |
| 42 | <u>La Margherita</u><br>Pizza with tomatoes and cheese (6)  | € 5,60  |
| 44 | <u>La Peperoni e Olive</u><br>Pizza with tomatoes, cheese, and hot chili peppers (2) and olives (2)                           | € 6,20  |
| 57 | <u>La Vegetaria</u><br>Pizza with tomatoes, cheese and fresh vegetables   | <br>€ 7,00 |

The above dishes can all be ordered for take-out!!

## Le Zuppe- Soups

1 Crema di Pomodoro  
Tomato cream soup with a dash of cream (7)

2 Minestrone (2+6)  
Vegetable soup with noodles (7)

3 Schwäbische Flädlesuppe (2+6)  
Swabian soup with noodles made out of pancakes cut into thin strips



€ 4,60

€ 4,60

€ 4,60



## Gli Antipasti – Appetizers

4 Insalata di Mare  
Fresh seafood salad prepared with garlic and lemon dressing

5 Lumache alla Gino  
Vineyard snails in an herb sauce with or without the shell

6 Carpaccio di Manzo  
Paper-thin slices of chilled raw beef in a light dressing

7 Carpaccio vom Rinderfilet mit frischem Champignons & Rucola getrüffelt  
Paper-thin slices of chilled raw beef filet with fresh mushrooms & arugula & Truffle € 11,80

8 Gamberoni in Salsa picante  
Large Shrimp in a spicy tomato sauce

9 Antipasto Osteria  
Mixed appetizer plate à la Maison

10 Antipasto di Verdure  
Mixed vegetable platter (in season)

11 Bruschetta  
Toasted bread with tomatoes and mozzarella, finely spiced

12 Parmiggiana di Melanzane e Zucchini  
Eggplant and zucchini with tomato sauce, sprinkled with parmesan  
Oven-baked € 7,50



€ 7,60

€ 7,50

€ 9,90



€ 9,50

€ 9,50

€ 7,80

All dishes can ordered for take-out!  
Almost all dishes can be ordered as small portions.



## Le Insalate- Salads

13 Gemischter Salat

Salad plate with a wide selection of in season salads



€ 4,50

14 Insalata di Pomodoro

Tomato salad with onions



€ 4,80

15 Insalata Caprese

Tomato salad with mozzarella and basil

€ 6,50

16 Insalata Italia

Tossed green salad with tomatoes, cheese, fresh bell peppers, Ham (1+4+10+7+2) and olives (3)

€ 6,80

17 Insalata dell` Osteria

Tossed green salad with tuna fish (2), eggs, feta cheese, Onions, mild chili peppers (2) and olives

€ 6,90

18 Gino`s Chefsalat

Chicken breast roasted in a balsamic (8) marinade on a bed Of various salads with mushrooms



€ 7,90

19 Insalata ai Carciofi "Heinz & Herbert"

Salad made with tomatoes, buffalo mozzarella, artichokes (2), Eggs and basil

€ 8,60

All salads can be served with dressing or oil and vinegar.

All dishes can be ordered for take-out!

Almost all dishes can be ordered as a small portion.



## La nostra Pasta- Our Pasta Dishes

- 20 Spaghetti con il Ragù o al Pomodoro  
Spaghetti with meat sauce (Bolognese) or with tomato Sauce (Napoli)
- 21 Spaghetti Aglio & Olio e Peperoncino  
Spaghetti with fresh tomatoes, olive oil, garlic and spicy chili Peppers
- 22 Spaghetti alla Carbonara  
Spaghetti with bacon (6+7), egg and cream sauce
- 23 Spaghetti al Pescatore  
Spaghetti fisherman's style with seafood in tomato sauce (2+6)
- 24 Rigatoni Mare & Monti  
Rigatoni with salmon, shrimp and mushrooms in a tomato Cream sauce
- 25 Rigatoni alla Norma  
Rigatoni with tomato sauce, eggplant, basil and parmesan
- 26 Rigatoni ai Quattro Formaggi  
Rigatoni in cream sauce with four different cheeses (6)
- 27 Penne all' Arrabbiata  
Penne with tomato sauce and hot chili peppers
- 28 Tortellini alla Panna  
Tortellini with ham (1+4+10+7+2) in a cream sauce
- 29 Gnocchi ai Spinaci & Gorgonzola  
Small potato dumplings in a creamy Gorgonzola sauce with Spinach
- 30 Gnocchi al Prosciutto & Funghi  
Small potato dumplings in a cream sauce with ham (1+4+10+7+2) and mushrooms
- 31 Lasagne al Forno  
Lasagne with ham (1+4+10+7+2), egg and meat sauce
- 32 Rigatoni al Forno  
Rigatoni baked in meat sauce with egg and ham (1+4+10+7+2)
- 33 Tris al Forno  
Lasagne, rigatoni and tortellini baked in meat sauce



€ 5,90



€ 6,50

€ 6,70

€ 7,90

€ 8,80



€ 7,00

€ 7,20

€ 6,80



€ 7,00

€ 7,80

€ 7,10



€ 7,50

€ 7,50

€ 7,90

## Unser Pasta Speciale !! - Our Special Pastas!!

34 Fusilli agli Zucchini e Gamberi

Corkscrew-shaped noodles with garlic, zucchini and Shrimp (6) in a fresh tomato and white wine sauce

35 Tagliatelle ai Porcini

Tagliatelle with porcini (boletus mushrooms) in a cream sauce

36 Tagliatelle con i Funghi freschi & Basilico

Tagliatelle with fresh mushrooms in a basil sauce

37 Tagliatelle al Filetto

Tagliatelle in a cognac sauce (38%) with beef filet strips and Fresh mushrooms

38 Spaghetti al Salmone

Spaghetti in an herb sauce with salmon and salmon caviar

39 Penne alla Rucola & Gorgonzola

Penne in creamy tomato sauce with gorgonzola cheese and Arugula

40 Ravioli dell' Osteria

Ravioli filled with fish in a shrimp and saffron sauce (6)

41 Pastateller "Grande Fame" (ab 2 Pers.)

Four different pastas for 2 persons or more

All dishes can be ordered for take-out!!

Almost all dishes can be ordered as a small portion.



€ 7,10



€ 9,90

€ 8,90

€ 10,50



€ 9,60

€ 9,60

€ 10,80



€ 11,90

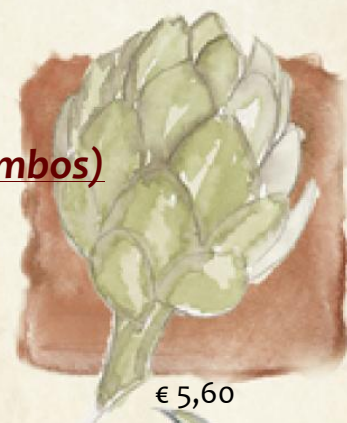


## La Pizza (die Klassiker) – Pizza (the classic combos)

42 La Margherita

Tomatoes and cheese

€ 5,60



43 Pizza Napoli

Tomatoes, cheese, anchovies (2) and olives (2)

€ 5,90



44 La Peperoni e Olive

Tomatoes, cheese, hot chili peppers (2) and olives (2)

€ 6,20

45 Al Prosciutto

Tomatoes, ham (1+4+10+7+2) and cheese

€ 6,50

46 Al Salame

Tomatoes, salami (2+6) and cheese

€ 6,50

47 La Champignons

Tomatoes, cheese and fresh mushrooms

€ 7,10



48 Pizza Hawaii

Pineapple (9), ham (1+4+10+7+2), tomatoes and cheese

€ 6,90

49 Al Tonno & Cipolla

Tomatoes, cheese, tuna fish (2) and onions

€ 6,90

50 Pizza Calzone

Half-moon shaped pizza pocket with tomatoes, cheese, Ham (1+4+10+7+2), salami (2+6) and mushrooms

€ 7,10



51 La Marinara

Tomatoes and seafood (2+6) (with or without cheese)

€ 7,80

52 La 4 Stagioni

Tomatoes, cheese, mushrooms, ham (1+4+10+7+2), Artichokes (2), olives (2) and salami (2+6)

€ 7,10

53 Al Gorgonzola e Spinaci

Tomatoes, Gorgonzola cheese and spinach

€ 7,10



A € 0.50 surcharge will be added for each additional topping.



54 La Rustica

Tomatoes, cheese, zucchini, anchovies (2), capers (2)  
And ham (1+4+10+7+2)



€ 7,60

55 La Pizza del Paese

Tomatoes, eggs, ham (1+4+10+7+2), mushrooms (6) and  
Cheese



€ 7,10

56 La Prosciutto & Funghi

Tomatoes, mushrooms, ham (1+4+10+7+2) and cheese

€ 7,10

57 La Vegetaria

Tomatoes, cheese and fresh vegetables

€ 7,10

58 La Capricciosa

Tomatoes, cheese, mushrooms, ham (1+4+10+7+2),  
Artichokes (2), olives (2), salami (2+6), bell peppers and eggs



€ 7,10

€ 7,10

59 La Campagnola

Tomatoes, cheese, eggplant, zucchini, garlic and  
Dried tomatoes (6)

€ 7,60

60 La 4 Formaggi

Four cheeses pizza: Edamer, Gorgonzola, Mozzarella and  
Parmesan (2+6+7)

61 La Bolognese

Tomatoes, meat sauce and cheese

€ 6,90

62 Pizza "della Casa"

House specialty which includes 1/8 liter of wine or a surprise  
From the pizza chef

€ 8,00

63 Pizza XXL Partypizza

Select your own toppings, priced per topping- Take-out only

€ 16,50



## La Pizza Speciale- Special Pizzas

- 64 La pizza al Filetto di Manzo  
Tomatoes, mozzarella and Argentinean beef filet
- 65 Al Prosciutto di Parma & Rucola  
Tomatoes, mozzarella, parma ham and arugula, topped with parmesan(2+6)
- 66 La Pizza Caprese  
Sliced fresh tomatoes, buffalo mozzarella and basil
- 67 Pizza ai Funghi Porcini & Parma  
Tomatoes, mozzarella, porcini (boletus mushrooms) and Parma ham
- 68 La Gamberetti & Rucola  
Tomatoes, mozzarella, shrimps (2+6), arugula and garlic
- 69 Al Salamino Picante  
Tomatoes, mozzarella, fresh mushrooms, olives, spicy Italian salami (10) and fresh bell peppers
- 70 La Don Corleone  
Tomatoes, mozzarella, fresh mushrooms, anchovies (2), Olives (2+8), ham (1+4+10+7+2) and mild chili peppers (2+6)
- 71 La Porcini e Grana  
Tomatoes, mozzarella, porcini (boletus mushrooms) and grana Cheese (2+6)
- 72 Kleine Ausführung unserer Pizza Speciale  
A small sampling of our special pizzas



A € 0.50 surcharge will be added for each additional topping.



## La Carne- Meat Dishes

73 Bistecca all Griglia

Beef rumpsteak grilled with herb butter



€ 14,60

74 Fettina alla Parmigiana

Fried breaded veal topped and baked with tomato sauce, Cheese and ham (1+4+10+7+2)



€ 13,90

75 Scaloppina al Vino Bianco

Veal medallions served in a white wine sauce

€ 14,50

76 Saltimbocca alla Romana

Veal medallions with Parma ham and sage sauce (2+6)

€ 16,50

77 Filetto alla Gorgonzola

Beef filet in a creamy gorgonzola cheese sauce



€ 18,90

78 Filetto alla Griglia

Beef filet grilled with herb butter

€ 17,90

79 Filetto al Pepe Verde

Beef Filet with green pepper (2+6)

€ 17,90

80 Filetto ai Porcini

Beef filet with porcini (boletus mushrooms) in cream sauce

€ 19,80



These dishes are served with either a salad or a side dish. Side dishes are potatoes, vegetables or pasta.

Almost all dishes can be ordered as a small portion.



## Unsere Schwäbische Karte- Our Swabian Menu

- 81 Schweinelenndchen vom Grill  
Grilled pork loin served with French fries, salad and mushroom sauce € 13,00
- 82 Herrenberger- Gäuteller - Zwiebelrostbraten vom Salers Rind  
A local dish- grilled beef with fried onions, fried potatoes and salad € 15,80
- 83 Wiener Schnitzel  
Pan-fried Vienna –Style breaded veal with French fries and salad € 13,20
- 84 Paniertes Schnitzel  
Pan-fried Swabian Style breaded pork with French fries and salad € 10,80
- 85 Herrenberger Leibgericht  
A favourite dish of Herrenberg: Maultaschen (Swabian Ravioli) with sautéed onions and pork filet in a creamy mushroom sauce. Served with Schupfnudeln (also called finger noodles because of their size and shape) and home-made spätzle (Swabian noodles). € 13,90
- 86 “Bronngasse” Grillteller  
A grillplatter named in honour of the street that the Osteria is located on. Grilled pork and beef filet with bacon (10+6) and eggs, salad, French fries or fried potatoes € 14,90
- 87 Schwäbische Maultaschen in der Brühe  
Maultaschen (Swabian ravioli) served in broth € 7,90

For the above dishes, we recommend these local Württemberg quality-tested wines 0,25 L:

- 88 Weingut Keck Niedernhaller Kocherberg 0,25 L  
Trollinger with Lemberger- Quality wine € 3,90
- 89 Weingut Keck Niedernhaller Burgstall 0,25 L  
Schwarz (black) Riesling- Quality wine- mellow € 3,90
- 90 Weingut Keck Niedernhaller Burgstall Schwarzriesling 0,25 L  
Rosé- Quality wine- mellow € 3,90
- 91 Weingut Keck Sekt Silvaner Brut Bottle 0,75 L  
Sparkling wine made with traditional bottle fermentation, hand-shaken, 24 month maturity duration € 18,00
- 92 Weingut Keck Niedernhaller Burgstall Riesling 0,25 L  
White wine, semi-dry, Quality wine € 3,90

## Il Pesce- Seafood Dishes

93 Calamari Fritti  
Baked squid rings with garlic sauce



€ 9,90

94 Calamari alla Griglia  
Grilled squid with garlic marinade



€ 12,90

95 Salmone al Prosecco  
Salmon with prosecco sauce

€ 15,90

96 Gamberoni alla Griglia  
Large grilled shrimp

€ 16,90

97 Gamberoni alla Provençiale  
Large shrimp in an herb sauce



€ 17,90

98 Coda di Rospo  
Monkfish sautéed in butter with spinach and rice

€ 17,90

99 Piatto di Pesce misto "da Gino"  
Fish platter with various types of fish, each order uniquely prepared

€ 19,90

Rice, spinach or potatoes are the side-dishes for the above orders.

## Frische Muscheln nach Jahreszeit- Fresh mussels in season

100 Il Sauté di Cozze al Vino Bianco  
Mussels in white wine sauce with garlic



€ 10,80

101 Il Sauté di Cozze al Pomodoro  
Mussels in tomato sauce with garlic

€ 10,80

102 Il Sauté di Cozze alla Gino  
Mussels in lots of garlic sauce

€ 10,80

Warm bread is served with the mussels.

All dishes can be ordered for take-out!!



## Il Dolce- Desserts

103 Il Gelato Misto

Several kinds of ice cream (5)

€ 4,00

104 Il Tiramisu (12+13)

A rich dessert made up of layers of ladyfingers, mascarpone, Espresso and chocolate

€ 5,90

105 Zabaione al Prosecco(ab 2 Pers.)

Whipped egg yolks and prosecco topped with fruits and Baked, served with vanilla ice cream (for 2 or more persons)

€ 7,60

106 Il Gelato al Lampone

Vanilla ice cream with warm raspberry sauce (5+9)

€ 5,60

107 La Panna Cotta

Eggless custard served with fruit essence (5+9)

€ 6,60

108 Il Gelato al Tartufo

Truffle ice cream, either white chocolate or chocolate (5+9)

€ 4,90

109 Dessertteller Osteria

A selection of our desserts (5+9+12+13)

€ 9,80



## I Vini- Italian Wines

### Open reds, whites and rosés 0.25 L

- |     |  |   |
|-----|--|---|
| 110 | <u>Frizzantino(Sparkling wine)</u><br>From Emilia Romagna, sparkling and mellow  | <br>€ 3,70    |
| 111 | <u>Frascati Superiore D.O.C.</u><br>White wine from Latium, dry with a full bouquet  | <br>€ 3,90   |
| 112 | <u>Orvieto Classico D.O.C.</u><br>White wine from Umbria, dry  | <br>€ 3,90   |
| 113 | <u>Rosé Castelli Romani D.O.C.</u><br>a dry and fruity rosé  | <br>€ 3,90   |
| 114 | <u>Pinot Grigio D.O.C.</u><br>White wine from Veneto, fruity and fresh   | <br>€ 3,90   |
| 115 | <u>Lambrusco(Sparkling wine)</u><br>Red wine from Emilia Romagna, sparkling and mellow   | <br>€ 3,70  |
| 116 | <u>Bardolino D.O.C.</u><br>Red wine from Veneto, semi-dry, a full wine   | <br>€ 3,80  |
| 117 | <u>Montepulciano d'Abbruzzo D.O.C.</u><br>Red wine from the Abruzzi Mountains, dry with a full bouquet   | <br>€ 4,00  |
| 118 | <u>Chianti Classico D.O.C.</u><br>Red wine from Tuscany  | <br>€ 4,20 |
| 119 | <u>Nero D'Avola Corte die Mori IGT 2007</u><br>Red wine from Sicily, slightly intensive, made from young grapes, cherry undertones, fruity and mild with a very nice balance | <br>€ 5,60 |
| 120 | <u>1/8 of a liter can also be ordered, except for the Nero D'Avola</u>   | <br>€ 2,30 |
| 121 | <u>Weinschorle</u><br>Wine mixed with sparkling mineral water  | <br>€ 2,90 |

A more extensive wine selection can be found in our wine list.

### ***Rerum Cognoscere Causas!!***

This Latin quote comes from the Roman poet Vergil who said: understand or recognize the reasons underlying our existence.





## Beverages

- 140 Martini Bianco Oder Rosso on the Rocks
- 141 San Pellegrino Bitter Gingerino nonalcoholic(5)
- 142 Don Pepe Portwein Medium Dry
- 143 Campari Soda on the Rocks (5)
- 144 Campari Orange on the Rocks (5)
- 145 Prosecco - Creme Cassis(5)
- 146 "Spritz" Prosecco - Aperol on the Rocks
- 147 Prosecco " ColMel"
- 148 Cynar Soda on the Rocks



- 5 cl € 3,50
- 0.1l € 1,90
- 5 cl € 3,50
- 0.2l € 4,00
- 0.2l € 4,00
- 0,1l € 5,00
- 0,1l € 4,80
- 0,1l € 4,00
- 0.2l € 4,00

## Warm drinks

- 149 Espresso
- 150 Espresso doppelt oder Corretto
- 151 Latte macchiato
- 152 Cup of Coffee
- 153 Cappuccino
- 154 Hot Amaretto with whipped cream (5)
- 155 Cup of Tea (a variety to choose from)

Caffeine free available



- Cup € 1,80
- Cup € 2,60
- Glass € 2,50
- Cup € 1,90
- Cup € 2,80
- Glass € 3,00
- Cup € 1,90

## Spirits

- 156 Ramazotti 30%
- 157 Amaro Averna 32% (5)
- 158 Sambuca Molinari 34%
- 159 Amaretto di Saronno 28% (5)
- 160 Vecchia Romagna Brandy 38 %
- 161 Andrea da Ponte Grappa di Prosecco 8
- 162 Whisky " Jack Daniels" Black Label
- 163 Fernet Branca 40%
- 164 Baileys 17% (7)



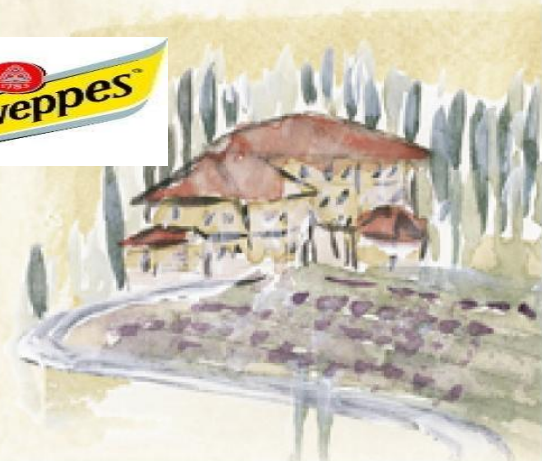
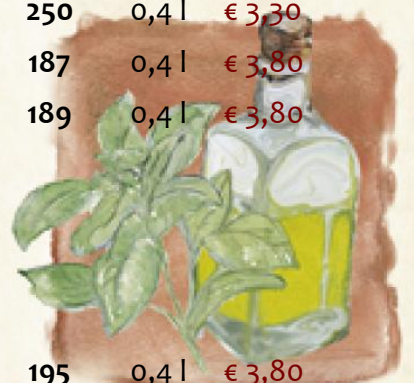
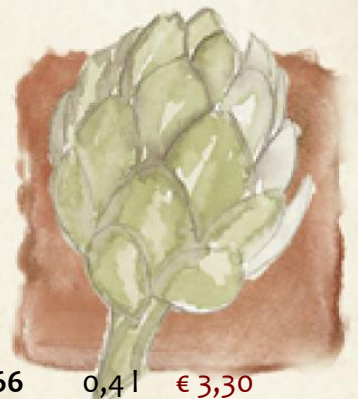
### Contains:

- (5) Food colouring
- (7) Caffeine
- (8) Quinine
- (9) Sweeteners

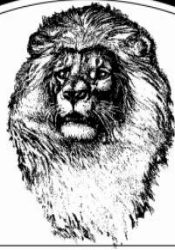


## Non-alcoholic Beverages

165	Coca Cola (5+7) / Fanta / Spezi/ (5+7)	0,2 l	€ 2,00	166	0,4 l	€ 3,30
171	Coca Cola Zero (5)	0,2 l	€ 2,20	230	0,4 l	€ 4,30
172	Sprite	0,2 l	€ 2,00	173	0,4 l	€ 3,00
174	Bonaqua Mineral water/sparkling	0,2 l	€ 1,90	175	0,4 l	€ 2,70
176	Dürr apple juice naturally cloudy	0,2 l	€ 2,50	177	0,4 l	€ 3,50
178	Dürr apple juice mixed	0,2 l	€ 2,00	179	0,4 l	€ 3,30
180	Dürr 100% Orange Juice	0,2 l	€ 2,50	181	0,4 l	€ 3,80
182	Dürr 100% orange Juice Mixed	0,2 l	€ 2,00	183	0,4 l	€ 3,30
184	Dürr Blackberry nectar	0,2 l	€ 2,50	240	0,4 l	€ 3,80
185	Dürr Blackberry nectar Mixed	0,2 l	€ 2,00	250	0,4 l	€ 3,30
186	Stingel sour cherry nectar	0,2 l	€ 2,50	187	0,4 l	€ 3,80
188	Stingel Passion fruit nectar	0,2 l	€ 2,50	189	0,4 l	€ 3,80
190	Pago Tomato Juice	0,2 l	€ 2,50			
191	Orangengelb	0,25 l	€ 2,50			
192	Schweppes Tonic Water	0,2 l	€ 2,50			
193	Schweppes Ginger Ale	0,2 l	€ 2,50			
194	Kinley Bitter Lemon (8)	0,2 l	€ 2,50	195	0,4 l	€ 3,80
196	Teinacher Gourmet Water without carbonation	0,25 l	€ 2,20	260	0,75 l	€ 4,20
197	San Pellegrino Mineral Water	0,25 l	€ 2,20	198	1,00 L	€ 4,50
270	Teinacher Gourmet Water medium carbonation	0,75 l	€ 4,20			



Das Bier... unter uns!



**Baisinger**



### Our Draft Beers

199 Baisinger Spezial

0,3 L € 2,30 200 0,5 L € 2,90

201 Baisinger Löwenpils Luxus

0,3 L € 2,50

202 Baisinger Teufels Weiße (Pale wheat beer)

0,3 L € 2,30 203 0,5 L € 3,00

### Our Bottled Beers

204 Baisinger Teufels Pale wheat Beer Kristallweizen

0,5 L € 3,00

205 Baisinger Teufels Dark wheat Beer

0,5 L € 3,00

206 Baisinger Kellerteufel naturally cloudy

0,33 L € 2,50

207 Clausthaler -Extra Herb nonalcoholic

0,33 L € 2,30

208 Weihenstephaner Pale wheat Beer nonalcoholic

0,5 L € 2,90

