

SPEISEKARTE



ENGLISH VERSION

Pinsa Manufaktur Stuttgart
Bebelstraße 85
70193 Stuttgart
pinsamanufaktur.de/stuttgart

Pinsa Manufaktur Ludwigsburg
Seestraße 9
71638 Ludwigsburg
pinsamanufaktur.de/ludwigsburg

WELCOME TO THE PINSA MANUFAKTUR

OUR HISTORY

It all started with a holiday visit to Italy by our managing director and founder Bessem Lamari about 15 years ago. In a small Italian restaurant near the Colosseum in Rome, he enjoyed his first Pinsa without really knowing what was on the table in front of him. A few years passed until he came across the inimitable dough of the original Pinsa Romana again in 2017, again in Italy. After Bessem had already been through a few gastronomic stations, the decision was quickly made that he wanted to bring the Pinsa Romana to Germany. After the Pinsa met with lively enthusiasm not only from Bessem, but also from the guests, he wanted to open his own restaurant with the Pinsa Manufaktur, dedicated entirely to the light and airy dough. After a suitable location was found for the restaurant in Stuttgart's west in spring 2019, the initial idea began to take shape. In September 2019, the time had finally come.

On 17.09.2019 at 11:30 am we opened our doors for the first time. The feedback was phenomenal and overwhelmed us. For example, wrote "Geheimtipp Stuttgart": "You shouldn't only eat here if you love pizza". In this initial period, we were not only able to meet great guests, but also great new colleagues, so that our team grew steadily.

With the first lockdown in March 2020, our small and young restaurant faced its first big challenge. After we had to close the restaurant to our guests after a short time, we quickly reoriented ourselves and looked for alternatives. Our goal during the pandemic was to continue to offer work to all employees and to get everyone through the pandemic, which we managed to do in the end. A big thank you goes to our guests who remained loyal to us during the lockdown. Via our own order shop and by phone, we received numerous orders for delivery and collection, which carried us through the pandemic. The pandemic was the starting signal for our delivery service, which we have been offering all year round in Stuttgart since March 2020.

We are always on the lookout for exciting ideas and cool projects, big or small. For example, our deliveries included our Father Christmas campaign, where our team traded the hot box for a sack and their work clothes for the red Santa outfit, delivering the pinsa to our guests' homes. We were also allowed to take part in the food drive for the silent heroes of the pandemic, where we regularly delivered Pinsa to Stuttgart hospitals. With the kulturBIO- TOP we started a larger project in cooperation with the Evangelical Church Community Stuttgart-West. We have already jointly organised a beer garden at the Paul Gerhardt Centre twice, where guests not only enjoyed our refreshing drinks and delicious pinzas, but also daily changing show acts on the open-air stage.

In December 2020, the idea of a second restaurant matured after we visited a bar in Ludwigsburg's Seestraße that was available for rent. In spring 2021, we started implementing the project, which meant first of all completely gutting the entire space. Kitchen and toilet facilities were completely repositioned and the room concept was completely rethought. After a few weeks of renovation work and some ups and (even more) downs, we were able to open our doors on 20.07.2021 at 11:30 a.m. and celebrate the opening of our second location in the pedestrian zone in Ludwigsburg As in Stuttgart, the feedback in Ludwigsburg was also indescribable. We were delighted to welcome new regulars who came to visit us regularly from that point on. Our team also grew. With our staff in Ludwigsburg, we have gained great personalities who share our love for the product and dedication to the guest.

Our aim has always been, and will continue to be, to offer our guests a pleasant and enjoyable stay in our restaurants. Our aim is to offer you a short break from everyday life and to take you on a short holiday. We are always happy to receive criticism and suggestions so that we can improve. Feel free to talk to our team on site or give us feedback by e-mail. We would also be very happy to receive a review on rating portals such as Google or Tripadvisor.

INFORMATION

THE PINSA

According to a Roman myth, the Pinsa Romana was used as an offering to the gods as early as the 1st century AD. Only such a wholesome treat could make the gods happy. This legend can be read in the epic poem by the Latin poet Virgil. It also says that Rome's progenitor Aeneid always used this special food when he travelled to the region of Rome (7th canto, Aeneid). The ancient recipe is now being revived and perfected. Not only in Rome and throughout Italy is the pinsa once again finding its place on the tables of countless Italian restaurants. At last it is coming to Germany too! Directly from old family tradition and in various deliciously light variations.

The Pinsa Romana flour blend is made from innovative ingredients that are also rooted in ancient Roman tradition. It is made from a special blend of four GMO-free flours: Wheat flour, soy flour, rice flour and sourdough.

Unlike a dense pizza dough, the cloud-like Pinsa Romana is more than a base for toppings. Their highly refined and complex flavours make these dough pieces an essential part of a culinary creation! Pinsa Romana is far more delicate and much more digestible in flavour than a conventional pizza. Just give it a try, with our part-glings you can quickly and easily enjoy the original Pinsa Romana and even create your own Pinsa creations.

OUR INGREDIENTS EXPLAINED

Mozzarella (Fior di Latte)

Our mozzarella is Mozzarella Fior di Latte, a special mozzarella made exclusively from cow's milk and produced according to high quality standards.

Bufala

Bufala is a mozzarella made from buffalo milk rather than cow's milk.

Burrata

Burrata is a special form of mozzarella. It is characterised by a special creaminess and a sweet note.

Scamorza

Scamorza is also related to mozzarella. However, it is more compact and tastes slightly acidic. Our scamorza also contains a smoky note, which the cheese gets from its treatment in the smokehouse.

Bresaola

Bresaola is an air-dried beef ham from Italy.

Pastirma

Pastirma is a meat speciality made from salted and dried beef with a spice coating.

Sucuk

Sucuk is a strongly spiced raw sausage with a hint of garlic made from beef and originates from south-eastern Europe.



vegetarian










vegan

All prices in Euro (€) incl. VAT.

Additives: 1) with colouring 2) with preservatives 3) with antioxidants 4) with flavour enhancers Allergen information: a) Cereals and products containing gluten a.1) Wheat and products c) Eggs and products d) Fish and products f) Soya and products g) Milk and products (including lactose) h) Nuts and products h.2) Hazelnuts and products m) mustard and mustard products

ANTIPASTI

All antipasti are served with fresh pinsa bread.

| | |
|---|-------|
| BURRATA ^{2,a,a.1,f,g}  | 9,90 |
| Finely creamy mozzarella with a sweet note & cherry tomatoes | |
| BUFALA E BRESAOLA ^{1,2,3,a,a.1,f,g} | 10,40 |
| Spicy bresaola and fine buffalo mozzarella with arugula & cherry tomatoes | |
| PARMA E BUFALA ^{1,2,3,a,a.1,f,g} | 10,40 |
| aromatic Parma ham & buffalo mozzarella with arugula & cherry tomatoes | |
| AFFETATO MISTO ^{1,2,3,a,a.1,f,g} | 10,90 |
| Parma ham, spicy Italian salami, bresaola, Italian bacon & buffalo mozzarella | |
| FORMAGGIO MISTO ^{1,2,3,a,a.1,c,f,g}  | 10,40 |
| mixed cheese specialities (Grana Padano, Gorgonzola, buffalo mozzarella & Scamorza) | |
| PINSA BRUSCHETTA E BUFALA ^{a,a.1,f,g}  | 7,90 |
| Cherry tomatoes, buffalo mozzarella, garlic, basil & extra virgin olive oil | |
| PINSA BRUSCHETTA ^{a,a.1,f}  | 5,90 |
| fresh cherry tomatoes with garlic oil, basil & olive oil on toasted pinsa bread | |
| CARPACCIO ^{c,g} | 10,90 |
| fresh fillet of beef garnished with arugula, grana padano slivers & extra virgin olive oil | |
| PINSA PANE ^{a,a.1,f}  | 2,80 |
| classic pinsa bread garnished with olive oil, oregano & sea salt | |
| ANTIPASTO DI VERDURE ^{2,3}  | 5,40 |
| Zucchini, mushrooms, artichokes, eggplant, dried tomatoes & herb marinade | |
| PIÙ PERSONE | |
| 2 persons | 9,90 |
| 4 persons | 17,90 |
| ANTIPASTO MISTO ^{1,2,3,a,a.1,f,g}  | 6,40 |
| selected mixture of green olives, balsamic onions, mushrooms stuffed with cream cheese, green peppers, bell peppers, sweet chili peppers & dried tomatoes | |
| PIÙ PERSONE | |
| 2 persons | 10,90 |
| 4 persons | 18,90 |



INSALATE

Optional with pinsa bread with each salad (+ 1,50).

INSALATA CAPRESE^{1,2,3,g}

Cherry tomatoes, buffalo mozzarella, balsamic vinegar, arugula & olive oil

9,40

INSALATA MISTA^{1,2,3,c,g,m}

colorful mixed salad, buffalo mozzarella, spinach leaves, cherry tomatoes, grana padano, walnuts & house dressing

9,90

INSALATA AVOCADO^{1,2,3,m}

colorful mixed salad, avocado, fresh spinach leaves, cherry tomatoes, carrots, walnuts & house dressing

11,90

INSALATA GRECA^{1,2,3,g,m}

green salad, cherry tomatoes, cucumbers, onions, olives, feta cheese & house dressing

10,90

INSALATA TONNO^{1,2,3,d,m}

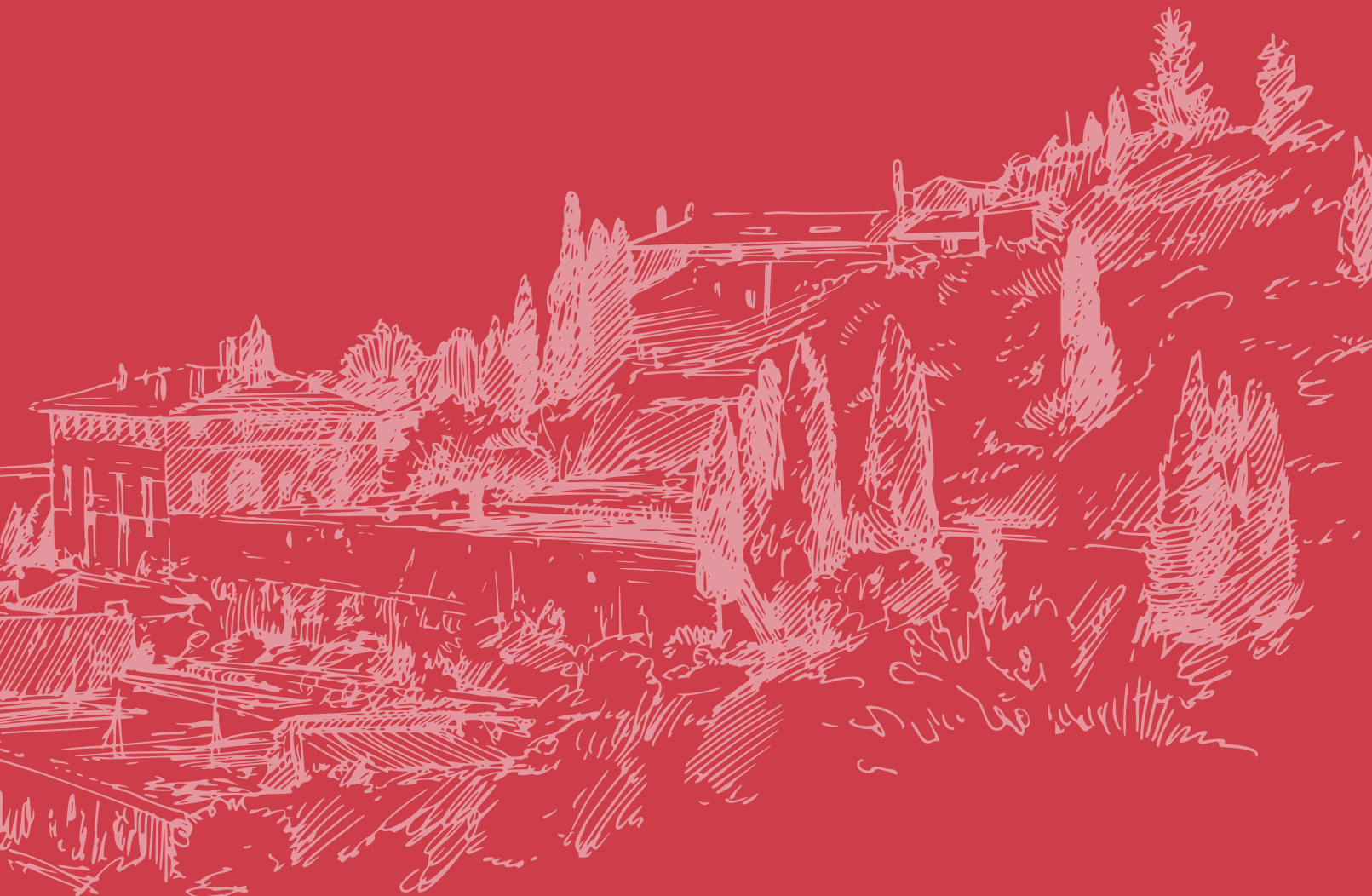
green salad, tuna, cherry tomatoes, cucumbers, onions, olives & house dressing

10,90

BEILAGENSALAT^{1,2,3,m}






Salad variation, cucumber, cherry tomatoes, carrots, arugula & house dressing

4,40



PINSA

CLASSICA

| | |
|---|-------|
| MARGHERITA ^{a,a.1,f,g}  | 8,90 |
| fruity tomato sauce, mozzarella, fresh basil & olive oil | |
| MARINARA ^{a,a.1,f}  | 8,60 |
| Tomato sauce, garlic oil & oregano | |
| SALAME ^{2,3,a,a.1,f,g} | 9,90 |
| Salami, mozzarella & tomato sauce | |
| PROSCIUTTO E FUNGHI ^{2,3,a,a.1,f,g} | 10,20 |
| Prosciutto Cotto and champignons with tomato sauce, mozzarella, salt & pepper | |
| QUATTRO STAGIONI ^{2,3,a,a.1,f,g} | 11,90 |
| Prosciutto Cotto, champignons, salami & artichokes, with mozzarella & tomato sauce | |
| DIAVOLA ^{2,3,a,a.1,f,g} | 10,90 |
| spicy salami, buffalo mozzarella & tomato sauce | |
| FRUTTI DI MARE ^{1,3,a,a.1,d,f} | 12,90 |
| fresh seafood, mozzarella, garlic oil & tomato sauce | |
| TONNO E CIPOLLA ^{a,a.1,d,f,g} | 11,40 |
| Tuna & onion with tomato sauce & mozzarella | |
| CALABRESE ^{2,3,a,a.1,f,g} | 11,60 |
| spicy salami, gorgonzola, champignons & mozzarella | |
| VEGETARIANA ^{3,a,a.1,f,g}  | 11,20 |
| Champignons, peppers, artichokes, spinach leaves, mozzarella & tomato sauce | |
| QUATTRO FORMAGGI ^{a,a.1,c,f,g} | 11,90 |
| four types of cheese (mozzarella, scamorza, gorgonzola, grana padano) & tomato sauce | |
| ROMA ^{a,a.1,f,g}  | 11,60 |
| Mozzarella, arugula, cherry tomatoes with buffalo mozzarella, olive oil & tomato sauce | |
| REGINA ^{a,a.1,f,g}  | 10,60 |
| Buffalo mozzarella, basil & olive oil on tomato sauce | |
| PARMA ^{a,a.1,c,f,g} | 13,90 |
| Parma ham & arugula with grana padano, mozzarella & tomato sauce | |
| NAPOLI ^{a,a.1,d,f,g} | 10,20 |
| Anchovies, olives & oregano with tomato sauce & mozzarella | |

PINSA

SPECIALE

| | |
|---|-------|
| PICASSO ^{a,a.1,c,f,g} | 13,90 |
| Mozzarella, arugula, cherry tomatoes, Bresaola, Grana Padano & tomato sauce | |
| COLOSSEO ^{2,3,a,a.1,f,g} | 12,90 |
| Mozzarella, champignons, cherry tomatoes, bacon, basil & tomato sauce | |
| SUCUK ^{2,3,4,a,a.1,f,g} | 13,20 |
| Sucuk, cherry tomatoes, onion, spinach leaves, mozzarella & tomato sauce | |
| SALMONE ^{1,2,3,a,a.1,f,g} | 14,20 |
| Salmon and arugula, mozzarella, garnished with balsamic cream | |
| SFIZIOSA ^{2,3,a,a.1,c,f,g} | 13,60 |
| Salsiccia, prosciutto cotto, onion, grana padano, mozzarella & tomato sauce | |
| PARMA BIANCA ^{3,a,a.1,f,g} | 13,90 |
| Parma ham, buffalo mozzarella, arugula, cherry tomatoes & dried tomatoes & mozzarella | |
| RUSTICA ^{2,3,a,a.1,f,g} | 12,90 |
| Salsiccia, scamorza, onion, mozzarella & tomato sauce | |
| RAFFAELLO ^{a,a.1,f,g} | 11,60 |
| Gorgonzola, apple slices, walnuts, honey & mozzarella | |
| CARBONARA ^{2,3,a,a.1,c,f,g} | 11,90 |
| Mozzarella, bacon, pecorino cream, pepper & egg yolk | |
| CESARE ^{1,2,3,a,a.1,c,d,f,g} | 14,90 |
| Tuna, arugula, cherry tomatoes, walnuts, grana padano and buffalo mozzarella, garnished with balsamic cream | |
| PASTIRMA ^{2,3,4,a,a.1,f,g} | 14,60 |
| Pastirma, Mozzarella, arugula, cherry tomatoes, buffalo mozzarella & tomato sauce | |

VEGAN

| | |
|--|-------|
| BOLOGNESE VEGAN ^{3,a,a.1,c,f}  | 12,40 |
| vegan bolognese, capers, vegan mozzarella, rosemary & tomato sauce | |
| RIO ^{3,a,a.1,f}  | 14,90 |
| Guacamole, zucchini, eggplant, walnuts, olive oil, salt & pepper | |
| VEGA ^{a,a.1,c,f}  | 12,60 |
| Crema Vega, vegan bolognese, onion & olives | |
| VERDURE ALLA GRIGLIA ^{2,3,a,a.1,f}  | 14,90 |
| grilled eggplant, zucchini, peppers, champignons, dried tomatoes, olive oil & tomato sauce | |
| VERDE ^{3,a,a.1,f}  | 13,90 |
| Guacamole, arugula, dried tomatoes, avocado & olive oil | |

PINSA

DOLCE

SALSA DI MELE^{3,a,a.1,f,g}

Applesauce, cinnamon & sugar & sour cream

8,00

half portion 4,40

MELA VEGAN^{3,f}

Applesauce, cinnamon & sugar & Cream Vega

9,50

half portion 5,40

NUTELLA^{a,a.1,f,g,h,h.2}

Pinsa with Nutella

8,00

half portion 4,40

VEGO^{a,a.1,f}

Pinsa with vegan nut nougat cream

9,50

half portion 5,40

TOPPINGS

Banana

Chopped nuts

Coconut flakes

Marshmallows

Snickers

M&M's

Oreos

Kinder chocolate

Caramel sauce

Raspberry sauce

Strawberry sauce

White chocolate sauce

1,00

per topping



DESSERT

TIRAMISU ^{1,2,c,g}  4,90
homemade tiramisu

PANNA COTTA ^{c,f,g,h}  4,90
homemade panna cotta on a raspberry base, made with agar-agar

TARTUFO BIANCO AFFOGATO ^{a,a.1,f,g,9}  4,90
semi-frozen ice cream truffle made of coffee and zabaglione cream, covered with white meringue pieces & with hot espresso to pour over it



SCHIUMA DI LIMONE  4,90
Lemon mousse on strawberry puree

SPAGHETTIEIS (vanilla ice cream pushed through a spaetzle press) ⁹  4,90
the classic for young & old with strawberry sauce & white chocolate chips or M&M's



PINSA

DOLCE

| | |
|---|-------------------|
| SALSA DI MELE ^{3,a,a.1,f,g}  | 8,00 |
| Applesauce, cinnamon & sugar & sour cream | half portion 4,40 |
| MELA VEGAN ^{3,f}  | 9,50 |
| Applesauce, cinnamon & sugar & Cream Vega | half portion 5,40 |
| NUTELLA ^{a,a.1,f,g,h,h.2}  | 8,00 |
| Pinsa with Nutella | half portion 4,40 |
| VEGO ^{a,a.1,f}  | 9,50 |
| Pinsa with vegan nut nougat cream | half portion 5,40 |

TOPPINGS

| | |
|-----------------------|-------------|
| Banana | 1,00 |
| Chopped nuts | per topping |
| Coconut flakes | |
| Marshmallows | |
| Snickers | |
| M&M's | |
| Oreos | |
| Kinder chocolate | |
| Caramel sauce | |
| Raspberry sauce | |
| Strawberry sauce | |
| White chocolate sauce | |



PINSA

DOLCE

SALSA DI MELE^{3,a,1,f,g}

Applesauce, cinnamon & sugar & sour cream

8,00
half portion 4,40

MELA VEGAN^{3,f}

Applesauce, cinnamon & sugar & Cream Vega

9,50
half portion 5,40

NUTELLA^{a,a,1,f,g,h,h.2}

Pinsa with Nutella

8,00
half portion 4,40

VEGO^{a,a,1,f}

Pinsa with vegan nut nougat cream

9,50
half portion 5,40

TOPPINGS

Banana
Chopped nuts
Coconut flakes
Marshmallows
Snickers
M&M's
Oreos
Kinder chocolate
Caramel sauce
Raspberry sauce
Strawberry sauce
White chocolate sauce

1,00
per topping



DRINKS

APERITIF

| | | |
|---|--------|-------|
| LILLET WILD BERRY ⁵ | 26 cl | 6,40 |
| APEROL SPRITZ ^{1,5,10} | 16 cl | 6,40 |
| HUGO ⁵ | 18 cl | 6,40 |
| CAMPARI ORANGE | 14 cl | 5,90 |
| CAMPARI SODA | 14 cl | 5,60 |
| CAMPARI SPRITZ | 16 cl | 6,40 |
| PROSECCO VALDOBBIADENE (DOC) ⁵ | 10 cl | 4,90 |
| | 0,75 l | 33,90 |
| MARTINI BIANCO ⁵ | 4 cl | 4,00 |
| CRODINO (ALKOHOLFREI) | 98 ml | 4,00 |
| CRODINO-SCHORLE | 200 ml | 4,90 |
| SANBITTER (ALKOHOLFREI) ¹ | 98 ml | 4,00 |
| SANBITTER-SCHORLE | 200 ml | 4,90 |

DIGESTIF

| | | |
|---------------------------------------|------|------|
| RAMAZZOTTI | 4 cl | 3,90 |
| AVERNA | 4 cl | 3,90 |
| VECCHIO AMARO DEL CAPO | 4 cl | 3,90 |
| AMARO MONTENEGRO ⁵ | 4 cl | 3,90 |
| FRANGELICO ^{1,h,h,2} | 4 cl | 3,90 |
| FERNET -BRANCA / -MENTA | 4 cl | 3,90 |
| GRAPPA SARPA ORO DI POLI | 2 cl | 4,50 |
| GRAPPA IL PROSECCO MONOVITIGNO NONINO | 2 cl | 4,90 |

LONGDRINKS

| | | |
|---|--------|------|
| VODKA TONIC ¹⁰ | 0,2 l | 5,40 |
| VODKA LEMON ^{3,10} | 0,2 l | 5,40 |
| VODKA ORANGE | 0,2 l | 5,40 |
| VODKA MARACUJA | 0,2 l | 5,40 |
| CUBA LIBRE ^{1,7,9} | 0,3 l | 5,40 |
| JACK DANIEL'S COLA ^{1,7,9} | 0,2 l | 6,40 |
| GIN TONIC ¹⁰ | 0,24 l | 5,90 |
| SPECIAL: GINSTR DRY GIN TONIC ¹⁰ | 0,24 l | 8,90 |

BEER

| | | |
|--|--------|------|
| STARNBERGER WHEAT BEER ON TAP ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| STARNBERGER LIGHT BEER ON TAP ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| STARNBERGER SHANDY ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| KROMBACHER CELLAR BEER ^α | 0,33 l | 3,60 |
| KROMBACHER PILS ^α | 0,33 l | 3,60 |
| KROMBACHER NON-ALCOHOLIC WHEAT BEER ^α | 0,5 l | 4,20 |
| KROMBACHER NON-ALCOHOLIC PILS ^α | 0,33 l | 3,60 |

DRINKS

SOFTDRINKS

| | | |
|--|--------|------|
| COCA COLA ^{1,7,9} | 0,3 l | 3,20 |
| COCA COLA ZERO ^{1,7,9,11,12} | 0,3 l | 3,20 |
| SPRITE | 0,3 l | 3,20 |
| FANTA ^{1,3} | 0,3 l | 3,20 |
| SPEZI ^{1,3,7,9} | 0,3 l | 3,20 |
| ORANGINA ORANGE/ROUGE ¹ | 0,25 l | 4,40 |
| SCHWEPPES BITTER LEMON ^{3,10} | 0,2 l | 3,20 |
| SCHWEPPES GINGER ALE ¹ | 0,2 l | 3,20 |
| SCHWEPPES TONIC WATER ¹⁰ | 0,2 l | 3,20 |
| SCHWEPPES RUSSIAN WILD BERRY | 0,2 l | 3,20 |
| ACQUA PREMIUM | 0,35 l | 2,90 |
| ACQUA PREMIUM GASSATA | 0,75 l | 4,90 |
| ACQUA PREMIUM GASSATA | 0,35 l | 2,90 |
| ACQUA PREMIUM GASSATA | 0,75 l | 4,90 |
| APPLE JUICE ³ | 0,3 l | 3,20 |
| ORANGE JUICE | 0,3 l | 3,20 |
| MARACUJA NECTAR | 0,3 l | 3,20 |
| BLACKCURRANT NECTAR | 0,3 l | 3,20 |
| JUICE SPRITZER or FRUIT SPRITZER | 0,3 l | 3,10 |

HOT DRINKS

| | | |
|--|--|------|
| CAFFÉ AMERICANO ^{9,g} | | 2,50 |
| ESPRESSO ⁹ | | 2,10 |
| ESPRESSO MACCHIATO ^{9,g} | | 2,60 |
| ESPRESSO DOPPIO ⁹ | | 3,10 |
| ESPRESSO DOPPIO MACCHIATO ^{9,g} | | 3,60 |
| CAPPUCINO ^{9,g} | | 2,90 |
| LATTE MACCHIATO ^{9,g} | | 3,20 |
| HOT CHOCOLATE ⁹ | | 3,10 |
| HOT CHOCOLATE WITH CREAM ⁹ | | 3,60 |
| FRUIT TEA "BERRY DREAM" | | 3,90 |
| GREEN TEA "THE EIGHT TREASURES OF SHAOLIN" | | 3,90 |
| HERBAL TEA "HERB WITCH" | | 3,90 |
| BLACK TEA ASSAM TG FOP "ETHELWOOD" | | 3,90 |
| FRESH TEA WITH GINGER, LEMON & FRESH MINT | | 4,00 |



DRINKS

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| CAMPARI SODA | 14 cl | 5,60 |
| CAMPARI SPRITZ | 16 cl | 6,40 |
| PROSECCO VALDOBBIADENE (DOC) ⁵ | 10 cl | 4,90 |
| | 0,75 l | 33,90 |
| MARTINI BIANCO ⁵ | 4 cl | 4,00 |
| CRODINO (ALKOHOLFREI) | 98 ml | 4,00 |
| CRODINO-SCHORLE | 200 ml | 4,90 |
| SANBITTER (ALKOHOLFREI) ¹ | 98 ml | 4,00 |
| SANBITTER-SCHORLE | 200 ml | 4,90 |

DIGESTIF

| | | |
|---------------------------------------|------|------|
| RAMAZZOTTI | 4 cl | 3,90 |
| AVERNA | 4 cl | 3,90 |
| VECCHIO AMARO DEL CAPO | 4 cl | 3,90 |
| AMARO MONTENEGRO ⁵ | 4 cl | 3,90 |
| FRANGELICO ^{1,h,h,2} | 4 cl | 3,90 |
| FERNET -BRANCA / -MENTA | 4 cl | 3,90 |
| GRAPPA SARPA ORO DI POLI | 2 cl | 4,50 |
| GRAPPA IL PROSECCO MONOVITIGNO NONINO | 2 cl | 4,90 |

LONGDRINKS

| | | |
|---|--------|------|
| VODKA TONIC ¹⁰ | 0,2 l | 5,40 |
| VODKA LEMON ^{3,10} | 0,2 l | 5,40 |
| VODKA ORANGE | 0,2 l | 5,40 |
| VODKA MARACUJA | 0,2 l | 5,40 |
| CUBA LIBRE ^{1,7,9} | 0,3 l | 5,40 |
| JACK DANIEL'S COLA ^{1,7,9} | 0,2 l | 6,40 |
| GIN TONIC ¹⁰ | 0,24 l | 5,90 |
| SPECIAL: GINSTR DRY GIN TONIC ¹⁰ | 0,24 l | 8,90 |

BEER

| | | |
|--|--------|------|
| STARNBERGER WHEAT BEER ON TAP ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| STARNBERGER LIGHT BEER ON TAP ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| STARNBERGER SHANDY ^α | 0,3 l | 3,90 |
| | 0,5 l | 4,50 |
| KROMBACHER CELLAR BEER ^α | 0,33 l | 3,60 |
| KROMBACHER PILS ^α | 0,33 l | 3,60 |
| KROMBACHER NON-ALCOHOLIC WHEAT BEER ^α | 0,5 l | 4,20 |
| KROMBACHER NON-ALCOHOLIC PILS ^α | 0,33 l | 3,60 |

DRINKS

RED WINE

MERLOT PRODIGIO (IGT)⁵

dark berries & amarena cherry, mild tannins, soft red wine

0,2 l 5,10
0,75 l 16,60

PRIMITIVO SALENTO CANTINE PAOLO LEO (IGP)⁵

dark berries & herbs, full-bodied & harmonious tannins, powerful finish

0,2 l 5,60
0,75 l 17,60

BARDOLINO VENETO PAGUS BISANO (DOC)⁵

delicate cherry aromas & raspberries, mild acidity & mild tannins, elegant red wine

0,2 l 4,90
0,75 l 15,90

NERO D'AVOLA SICILIA MANDRAROSSA COSTADUNE (DOC)⁵

Herbs & ripe cherries, mild acidity and harmonious tannins, full-bodied red wine.

0,2 l 6,90
0,75 l 21,90

RED WINE SPRITZER⁵

0,2 l 3,20

ROSÉ WINE

BARDOLINO CHIARETTO PAGUS BISANO (DOC)⁵

red berries, soft acidity, fragrant mild rosé

0,2 l 4,90
0,75 l 15,90

ROSÉ CERASUOLO D'ABRUZZO CANTINE TALAMONTI (DOC)⁵

Cherries & currants, balanced acidity, complex rosé

0,2 l 6,10
0,75 l 19,60

PINK BJOERN 4X25⁵

delicate strawberry & red fruits, 4 grape varieties, fresh

0,2 l 7,40
0,75 l 24,10

ROSÉ WINE SPRITZER⁵

0,2 l 3,20

WHITE WINE

SAUVIGNON BJOERN 100⁵

100% sauvignon blanc, curved from 4 layers of sauvignon, very puristic, very fine

0,2 l 8,60
0,75 l 27,80

GRILLO SICILIA MANDRAROSSA COSTADUNE (DOC)⁵

Grapefruit & ripe peach, pleasant acidity, long lasting

0,2 l 6,80
0,75 l 21,60

PINOT GRIGIO DELLE VENEZIE PAGUS BISANO (DOC)⁵

ripe pear & apples, mild acidity, pleasantly fruity

0,2 l 4,90
0,75 l 15,90

CHARDONNAY VENETO PAGUS BISANO (IGT)⁵

Honeydew melon & flowers, fresh acidity, refreshingly light

0,2 l 5,10
0,75 l 16,60

LUGANA PAGUS BISANO (DOC)⁵

The classic from Lake Garda, floral & ripe peaches, deliciously fresh & juicy

0,2 l 7,60
0,75 l 25,80

WHITE WINE SPRITZER⁵

0,2 l 3,20