

Monday-Friday 8:30-1:00 / Snack Menu until 22:30
Saturday & Sunday from 12:00

PILOT

BREAKFAST

from 8:30
until 12:00

SWEET

Pastel de Nata | Piece | 2 Pieces (V) 4,00 | 6,00
warm puff pastry tartlet, icing sugar, raspberry sauce

Churros with Cinnamon and Sugar (V) 4,50
with garden berry and mulberry jam 5,50
with hot chocolate 7,50

EGGS

Farmer's Breakfast (V) 9,00
3 eggs, potatoes, shallots, garden herbs, bread
.... with sausages & bacon 12,00

Jacobs Shakshuka (V) 9,00
2 eggs, tomato and paprika sugo, spring onions, feta
cheese, coriander

Boiled Egg 2,00
Scrambled Eggs natural or with herbs (2 eggs) 4,00
Fried Egg (2 eggs) 4,00
Bread and Butter 3,00

SMÖRREPILOT

Open Sandwich – with choice of rye-meal or spelt toast

- each 5,50
- 1 tomato, cottage cheese, olive oil, garden herbs, sea salt (V)
 - 2 Sultan's Delight, cream cheese, feta, dates, cumin (V)
 - 3 VEGANO, Baba Ganoush, asparagus, tomatoes, (V)
sesame seeds
 - 4 boiled egg, salad, parmesan dressing (V)
 - 5 fennel salami, cask butter, gherkins, balsamic onions

- each 7,00
- 6 pickled salmon, honey-mustard-sauce, cream cheese
 - 7 veal slices, tuna caper sauce, olives
 - 8 Rasmus herring, apple, curry, salad

You can ask our service staff for a list of all additives and
allergens contained in the food

(V) vegetarian dish

(V) vegan dish

BUSINESS LUNCH

from 11:30
until gone

modifications reserved

05.05. Penne Gorgonzola (V) each 13,50
Mon Gorgonzola^{DOP}, pear, hazelnuts, cream, rocket,
Grana Padano

06.05. Palatinate Pig's Stomach 'Metzger Hambel'
Tue cranberry sauce, creamed sauerkraut, mashed potatoes

07.05. Potato Rösti (V)
Wed asparagus spears, spring onion curd, linseed oil,
pomegranate, parsley salad

08.05. Königsberger Kochklops
Thu caper sauce, potatoes, beetroot, anchovies

09.05. Haddock
Fri in mustard sauce, herb rice, cucumber salad

12.05. Pasta con Funghi (V)
Mon linguine, mushrooms, garlic, lemon, cream, rocket,
parmesan

13.05. Beef Tongue
Tue roasted, horseradish sauce, parsley potatoes,
beetroot delicatessen

14.05. Asparagus Risotto (V)
Wed asparagus tips, lemon, basil pesto, herb salad

15.05. Spinach & Egg (V)
Thu 2 fried eggs from Weber poultry farm, creamed
spinach, mashed potatoes, brown butter

16.05. Stralsund Herb Matjes
Fri roasted potatoes, cucumber salad, housewife sauce

19.05. Linguine Carbonara
Mon pork belly, shallots, mountain herbs, cream,
rocket, gruyere

20.05. Chorizo Anna
Tue roasted spanish pepper sausage, braised onions,
apples, mashed potatoes

21.05. Mustard Eggs 'Advocat' (V)
Wed 3 boiled eggs, mustard sauce, potatoes, cucumber salad

22.05. Wild Garlic-Tiled Meat
Thu parmesan risotto, herb salad, pomegranate

23.05. Pasta Salmone
Fri linguine, fine salmon slices, baby spinach,
cherry tomatoes, rocket, parmesan

STARTERS & SOUPS

from 11:30
until 21:00

Spinach Salad small | large  7,50 | 12,00
spinach leaves, cherry tomatoes, cranberries, shallots,
caramelised cashew nuts, lemon juice, olive oil
.... with roasted halloumi  add 3,00

Asparagus Salad  12,00
roasted raw and marinated, cherry tomatoes, fennel,
cucumber, shallots, rocket, lemon juice, olive oil
.... with roasted halloumi add 3,00
.... with baked corn-fed chicken add 4,50

Toni's Bruschetta  8,00
aubergine & sesame spread, grilled peppers, olives,
basil pesto
.... with anchovies 10,00

Goat's Cream Cheese  12,00
flamed, rhubarb and pepper chutney, nut crunch,
basil pesto, wild herbs

Vitello Rustico 10,00
slices of boiled veal, tuna sauce, salt capers, olives,
rocket, lemon

Seasoned Meat MITROPA 7,50
organic pork neck, canned mushrooms, lemon, toast

Salmon Tartare 15,50
fennel marinade, trout caviar, toasted pumpernickel,
crème fraîche, honey-mustard sauce, dill

Beef Tartare 80g | 130g 16,50 | 22,00
Saxon heifer, gherkins, shallots, capers, mustard, egg yolk,
olive oil, bread, butter

Soljanka ENKOVA 6,50
sour, fruity, meaty, cream, lemon

Creamed Asparagus  6,50
Beelitz asparagus tips, lemon, cream, roasted butter
.... with pickled salmon 9,00
.... with boiled veal 9,00
.... with wild prawns 12,00

Tom Gha Kai MEGA 13,50
soya, ginger, coconut, celeriac cabbage, eggplant, miso,
goji berries, roots, coriander, sesame seeds, baba ganoush,
Sultan's Delight, crostino

MAIN COURSES

BIG Plucked Salad 15,00
lime chicken, cherry tomatoes, cucumber, fennel, radish,
wild herbs, feta cheese

Annabell  13,50
roasted herb potatoes, early leek curd, linseed oil,
cucumber salad
.... with Palatinat liver sausage 16,50
.... with Stralsund herb matjes 18,50

Cheese Dumplings  16,00
roasted in butter, vine tomatoes, shallots, sage, parmesan, rocket

Abraxas Cauliflower  16,50
from the oven, tahina-peanut sauce, ras el hanout,
pomegranate, parsley salad

Asparagus Pasta   17,00
linguine, asparagus tips, vine tomatoes, basil, cream, lemon,
rocket, parmesan

Meisterbulette 20,00
mushroom jus, pointed cabbage salad, potato and chive
mash, PILOT mustard

Breast of Veal 24,00
with dumpling stuffing, sherry cream sauce, spring
vegetables, mushrooms, wild herbs

Trout 'Müllerin Art' 24,00
whole fried trout, parsley potatoes, herb butter,
with lettuce or spring vegetables

Volcano Pasta   14,00
linguine, fruity tomato sauce, chilli, garlic, capers, olives,
rocket, parmesan
.... with wild-caught prawns 22,00
.... with roasted chorizo 19,00

Sage Chicken 24,00
Geflügelhof Weber, risotto, roasted chorizo, braised
pointed peppers, parsley salad

300g Asparagus Spears - Spargelhof Tautz, Frankenheim 19,00
with buttered parsley potatoes, optionally with:
Dutch sauce, Polish butter or nut butter
.... with Strohschein Schnitzel 33,00
.... with salmon fillet 33,00
.... with sage chicken 33,00
.... with wild-caught prawns 37,00
.... with Saxon roast beef 39,00

Strohschwein Schnitzel 22,00
cranberries, lettuce

Saxon Heifer Roast Beef 30,00
lettuce, chilli butter

Fries as a Side Dish:  5,00
Classico tomato ketchup & mayonnaise 5,00
Tartufo truffle mayonnaise & Grana Padano 7,00
Bravas aioli & tomato salsa (spicy) 6,00
Kyoto miso-mayo & sesame-teriyaki 7,00

DESSERTS

from 11:30
until 22:30

PILOT Crème brûlée (V)	7,50
Churros Caramel (V)	6,00
baked, icing sugar, caramel crunch	
.... with vanilla ice cream	8,50
Egg Nog Panna Cotta (V)	9,00
rhubarb chutney, vanilla, crumble	
Strawberry Sundae (V)	11,00
vanilla ice cream, marinated strawberries, fruit sauce, whipped cream	
Warm Chocolate Cake (V)	12,00
from the oven, roasted plums, pistachio ice cream	
Benni Cheese (V)	12,00
Saxon Berch cheese & grilled Griollo from the dairy farm Bennewitz, pear mustard, Picos Camperos	

TEATIME

Pastel de Nata Piece 2 Pieces (V)	4,00 6,00
warm puff pastry tartlet, icing sugar, raspberry sauce	
Santiago Almond Cake (V)	4,00
Cinnamon Bun (V)	4,00
Lazos Blancos (V)	4,00
sweet puff pastry bows	

SNACK MENU

from 11:30
until 22:30

Spinach Salad small large (V)	7,50 12,00
spinach leaves, cherry tomatoes, cranberries, shallots, caramelised cashew nuts, lemon juice, olive oil	
.... with roasted halloumi (V)	10,50
Toni's Bruschetta (V)	8,00
aubergine and sesame spread, grilled peppers, olives, basil pesto	
.... with anchovies	10,00
Würzfleisch MITROPA	7,50
Strohschwein neck, canned mushrooms, lemon, toast	
Soljanka ENKOVA	6,50
sour, fruity, meaty, cream, lemon	
Winemaker Croque (V)	9,00
stone oven baguette gratinated with Berch cheese, Gruyère, Limburger, cream cheese, with pear mustard and olives	
Stralsund Scheelehappen 'Fischhaus Rasmus'	10,00
sweet/fruity pickled herring, garlic roasted bread, remoulade, pickled onions, lettuce	
Pork Belly 48h / 64°C	14,00
crispy roasted, pointed cabbage salad, PILOT mustard, bread	
PILOT Ackergold - Fries (V)	
Classico tomato ketchup & mayonnaise	7,50
Tartufo truffle mayonnaise & Grana Padano	9,50
Bravas aioli & tomato salsa (spicy)	8,50
Kyoto miso-mayo & sesame-teriyaki	9,50
Kettle Crisps La Abuela Tradicional (200g) (V)	7,00
Bread Sticks Piccos Camperos (V)	7,00
.... with Sultan's Delight (date cream cheese)	
.... with Baba Ganoush	
.... with tomato salsa (spicy)	



Pilot



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COFFEE

KAFFEERÖSTEREI
ALBER LEIPZIG

TEA & EXTRA

Espresso single double	2,90 3,90
Kaffee small large	2,90 4,00
Cappuccino	4,00
Latte Macchiato	4,50
Coffee with Milk	4,50
Ovaltine small large	3,50 4,50
ICED Café Ovochocolate	5,50
with vanilla ice cream	
Simply Delicious!	4,80
double espresso, vanilla ice cream	
Chai Tea	4,80
Milk Alternative: Oat Milk	

Tea in a Glass / Pot	3,50 / 6,50
Fruit (without added flavouring)	
Green ... Japan Bancha	
Black ... Darjeeling ... Chai Pur ... Assam	
... Earl Grey ... Sunday Tea	
Herbal ... Chamomile ... Rooibos	
... Breather with Liquorice	
... Bad Weather Tea with Raspberries	
Hot in a Glass	3,80
... fresh mint ... fresh ginger	
... sage leaves ... squeezed lemon	
... LH verbena (dried)	

WATER, JUICE & LEMONADE

Table Water	0,5l / 3,50
still / sparkling	1,0l / 5,50
Bad Liebenwerda Mineral Water	0,25l / 2,70
natural / medium-sparkling	0,75l / 6,50
Klostermansfeld Mosterei	0,3l / 3,20
juice or spritzer	0,5l / 4,80
apple juice, nectar: sourcherry, red currant, rhubarb, quince	

Coca Cola	0,2l / 3,50
Coca Cola Zero	0,2l / 3,50
Lemonade	0,3l / 3,00 0,5l / 4,00
Spezi ORIGINAL	0,5l / 4,50
Schweppes	0,2l / 3,50
Bitter Lemon / Tonic Water Dry	
Meiner Mötts cucumber, lemon, basil	0,33l / 4,20
Meiner Mötts ginger, lemongrass, lime	0,33l / 4,20

HOMEMADE

Cucumber-Elderberry Lemonade	0,5l / 5,20
cucumber, lime, mint, soda & elderberry	
Herb-Rhubarb Spritzer	0,5l / 5,50
mint, rosemary, rhubarb nectar, soda	
Currant-Thyme Lemonade	0,5l / 5,50
currant nectar, ginger beer, lime, thyme	

PILOT Lemonade	0,5l / 5,90
lemon, lime, orange, mint, cane sugar, ginger ale, soda	
Iced Tea	0,5l / 5,50
sweetened or unsweetened, Lotsen-Tea, lemon, herbs	

APERITIFS

Sarti Spritz	8,50
Sarti, Fritz Müller sparkling wine, soda, lime	
Lillet Berry	8,50
Lillet Blanc, Schweppes Wildberry, wild berries	
PILOT Garden Spriss	8,50
homemade liqueur, mint, secco, soda	

Aperol Spritz	8,50
Fritz Müller sparkling wine, Aperol, orange, soda	
Lillet Rouge	8,50
Lillet Blanc, currant nectar, Schweppes Ginger Ale, mint	
Limoncello Spritz	8,50
Limoncello, Soda, Minze, Perlwein	

BEER FROM THE BARREL

0,3l / 3,50
0,5l / 5,00

Fiedler Pils | Radler or Diesel
Oberscheibe, Erzgebirge

Tegernseer hell
Bavaria's oldest brewery

Brauerei Trunk BIO Weizen
Vierzehnheiligen | Bad Staffelstein

0,5l / 5,00

BOTTLED BEER

0,5l / 5,00

Störtebeker Bio Frei Bier ALCOHOL FREE
Stralsunder Braumanufaktur

Staffelberg Bräu Weizen ALCOHOL FREE
brewed with mountain spring water | Oberfranken

DRINKS

je 10,00

Espresso Martini EMPFEHLUNG
Espresso, Bullbash No.1 Vodka, Khalua, Cointreau

Rosato Tonic
Ramazzotti Rosato, apple, rosemary, Schweppes Tonic

Aperol Sour
Aperol, lemon, sugar

Whiskey Sour
Four Rouses Bourbon, lemon, sugar

Moscow Mule
Bullbahs No.1 Vodka, Organics Ginger Beer, cucumber & lime

Leipzig Mule
Leipziger Allasch, Organics Ginger Beer, fresh lime juice & cucumber

Rhabarber Spritz
Beefeater Dry Gin, Schweppes Wildberry, rhubarb juice, lemon juice, rosemary

GIN & TONIC

Schweppes Dry Tonic
lemon, cucumber or orange

Beefeater Dry Gin London	8,50
Monkey 47 Black Forest	10,50
Hendrick's Gin Scotland	9,50
Gin Sul Hamburg	12,00

HERBS

Lauterbacher Tropfen stomach bitter 40%	4cl / 4,80
Becherovka Karlsbad 38%	4cl / 4,80
Ramazotti 30%	4cl / 5,00
PILOT Panda Krisenkräuter 37%	4cl / 6,50

KiKi Free-Range Eggnog	4cl / 5,50
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CLEAR

Obstbrände Brennerei Tilkes Nattenheimer Mühle	
Fruit Brandy 40%	4cl / 5,50
Pear Brandy 40%	4cl / 6,50
Plum 40%	4cl / 8,50
Streuobstler Dr. Dichev	4cl / 8,50
Eversbusch Doppelwacholder	4cl / 5,00
Grappa Alexander	4cl / 5,00
Linie Aquavit	4cl / 5,50
Bulbash Wodka No.1	4cl / 6,00
ice cold or unchilled	

WHISKEY

Jameson Irish Whiskey	4cl / 6,50
Talisker Storm	4cl / 9,50
Lagavulin 16 years	4cl / 12,00

WINE LIST

WHITE

		0,1l	0,2l	0,75l	
RIESLING	ENKELKIND Steffen Enk, Nahe	3,50	7,00	24,00	
GRAUBURGUNDER	GOTTHARD Steffen Enk, Nahe	4,00	8,00	26,00	
LUX PILOT	Sauvignon Blanc Edition_04 (limited) Enk, Nahe	6,00	12,00	75,00	1,5l
SAUVIGNON BLANC	KIWI 2022 Jürgen Hofmann, Appenheim	4,50	9,00	27,50	
Komma Nix 0%	ALCOHOL FREE Frank&Frei Winzer, Franken	3,75	7,50	25,00	
Scheurebe 2022	Schäffer, Hambacher Schlossberg, Pfalz			33,00	
	<i>Not shy, but beautifully slender, fragrant, fresh – TipTop aperitif wine</i>				
VOLL-MOND-STEIN 2023	Riesling Schäffer, Hambacher Schlossberg, Pfalz			59,00	
	<i>Bernadette first, Lyon First, your choice, smart esoteric-scented amber droplet</i>				
Riesling Schlossberg 2022	Riesling Schäffer, Hambacher Schlossberg, Pfalz			33,00	
	<i>Smacky, summery, smartsweet... Ladies' choice... something uncomplicated</i>				
Viogner 2021	Oliver Zeter, Pfalz			47,00	
	<i>Oliver stands up for Viogner in Germany. That is praiseworthy – and juicy, creamy, smoky, roasty, vanilla-y, almondy...</i>				
Weißburgunder 2021	„Schillf“ Dautel, Württemberg	7,50	14,00	40,00	
	<i>Disciplined fidelity in Pinot: Dautel just lets the wine speak – natural, balanced, harmonious</i>				
Silvaner 2022	Late harvest Stich, Bürgstadt, Franken			42,00	
	<i>soft, smooth, full-bodied, harmonious and noble, great stuff at the right time of year from Centgrafenberg</i>				
Grauer Burgunder 2020	Kalkmerkel Friedrich Becker, Pfalz			50,00	
	<i>Chef Enk's Choice, maceration for several days (pink colour), concentrated, low yield, ripe melting, exquisite,</i>				

ROSE

Rosé	KEWIN Steffen Enk, Nahe	3,50	7,50	25,00	
Jedentag ROSÉ 2022	Franz Keller, Baden-Kaiserstuhl			37,00	
	<i>lively, fresh, rosehips and strawberries, smart salmon pink, no, bloodletting, from the best address</i>			65,00	1,5l
Sierra Cantabria Rosado 2022	Marcos Euguren, Rioja			33,00	
	<i>Rioja! Rosé! Brilliant salmon pink, enticing fragrance, vital and balanced... Bueno!</i>				

RED

PRIMITIVO 2020	Cantine Lizzano, Kalabrien	4,00	8,00	26,00	
TEMPRANILLO	Mesta Tinto Fontana Uclés, La Mancha	3,50	7,00	24,00	
ZARTBITTER 2021	Schäffer, Hambacher Schlossberg, Pfalz	6,00	12,00	39,00	
	<i>Merlot-Syrah-Cabernet S, mash fermentation, great wood, gentle, firm structure, smart-roasty. Everyone, Hats off!</i>				
Spätburgunder 2018	Dautel, Württemberg	7,50	14,00	40,00	
	<i>straight – elegant, raspy, morely, curranty, great wood, fine minerality, fine Dautel</i>				
ROYALE Pinot Noir 2018	Von Winning, Pfalz			65,00	
	<i>royal Übersteiger from Stephan the First, elegant, spicy, balanced, 18 months in barriques</i>				
Spätburgunder Großes Holz 2018	Bürgstädter Berg Stich, Bürgstadt, Franken			40,00	
	<i>Elegant and powerfull with the best structure – with roulade or simply on its own</i>				
DÃO TINTO 2021	Fonte Do Ouro, Portugal	5,00	10,00	35,00	
	<i>Touriga Nacional from marvellous valley, ruby red, no complications, strong character, velvety, 6 months in oak barrels</i>				
Ebbio Langhe 2013	Nebbolio Fontanafreda, Friaul, Italien			40,00	
	<i>The Barolo brother with dignified maturity – granate-red, warm, velvety and lingering</i>				
Château Escot 2014	Cabernet Sauvignon-Merlot-Petit Verdot Boreaux-Medoc			55,00	
	<i>Juicy fruit attack, dark chocolate, cinnamon and morello cherries, soft tannins</i>				
Palazzo della Torre 2011	Allegrini, Veneto			49,00	
	<i>Rich and intense, wild berries and raisins, soft, compact, dry, velvety</i>				
Almirez 2020	Tempranillo Teso la Monja, Toro			45,00	
	<i>Voluminous, powerful, silky, aromatic, fruity, elegant, extremely drinkable... also for great thirst</i>			92,00	1,5l

BUBBLES

		0,1l	0,75l	
Fritz Müller 0,0%	Sparkling wine Fritz Müller, Reihessen	4,50		27,00
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MARIA Winzersekt	Riesling ENK, Nahe	7,00		40,00
Cremant de Limoux	Grande Cuvée Sieur d'Arques, Languedoc-Roussillon			50,00
Spätburgunder Rosé	Brut, Flaschengärung Stich, Bürgstadt, Franken			60,00
Champagner	La Pitancerie, Extra Brut, Champagne			77,00
Riesling Spritzer	Enkelkind Riesling	0,2l / 6,50	0,5l / 12,00	