

PILOT

Advent, Advent ...

27 November – Epiphany | open daily 12 p.m. – 12 a.m.

Breakfast [Sat–Sun 9 a.m. – 12 p.m.]

We are open for you at
the weekend from 9 a.m.!

VEGAN – Meggis plate 13,50
coriander and sesame hummus, avocado, grilled vegetables,
olives, tomato bread salad, Yoghurt tahini sauce, jam

VEGETARIAN – Mayas plate 14,50
Obazda, Emmental, Brie, Saxon mountain cheese,
boiled egg, plain yogurt, jam

SAVOURY – Nannis plate 15,50
fennel salami, rosemary ham, Palatinat liver sausage,
Saxon mountain cheese, pickled cucumber, fried egg

BALTIC – Hannahs plate 16,50
marinated salmon, Stralsund herb matjes,
honey mustard sauce, apple, beetroot, gherkin

Shakshuka 14,50
two poached eggs, fruity tomato and bell pepper sauce,
spring onions, coriander, sheep's cheese

Goat omelet 14,50
from three eggs, cherry tomatoes, spring onions,
goat cheese, basil pesto

Chorizo omelet 14,50
from three eggs, spicy Spanish pepper sausage,
paprika, corn, shallots, parsley

Eggs Benedict Florentine 14,50
two poached eggs, brioche, hollandaise sauce,
spinach leaves, cucumber salad

Eggs Benedict Classico 15,50
two poached eggs, brioche, hollandaise sauce,
crispy bacon, cucumber salad

Eggs Benedict Hemingway 16,50
two poached eggs, brioche, hollandaise sauce,
marinated salmon, cucumber salad

All breakfasts with Nourish sourdough bread & Bennewitz barrel butter

SWEET 5,50
croissant, barrel butter, apricot jam

HEALTHY 6,50
Bennewitz natural yogurt, granola, stewed plums, cinnamon

Churros Chocolate 7,50
baked churros, drinking chocolate

Pastel de Nata 8,50
two warm puff pastry tarts, raspberry sauce

French toast made from Christmas stollen 7,50
Vanilla sauce, stewed plums

Businesslunch [Mon–Fri 12 p.m. – 3 p.m., except public holidays]

Daily special/PILOT_Classic 13,50
+ Small mixed salad with house dressing 15,50
+ Apple compote, vanilla ice cream, crispy topping 18,50

MONDAY – Kale risotto
roasted Bennewitz Griollo cheese, pear, nut brittle, herb salad

TUESDAY – Königsberg meatballs
straw-fed pork & heifer, caper sauce, potatoes,
beetroot delicatessen

WEDNESDAY – Wild mushrooms & bread dumplings
cream, spinach, spiced tomatoes, flat-leaf parsley, Grana Padano

THURSDAY – beef tongue
breaded & baked, gravy, creamed sauerkraut, mashed potatoes

FRIDAY – Baltic Sea cod
roasted, bouillabaisse stock, fennel, tomatoes, leek, saffron,
aniseed, rice, parsley salad

PILOT_Classic – Theater noodles » Mon–Fri
cooked ham, vine tomatoes, leek, cream, rocket, Parmesan

PILOT_Classic – Theater noodles Vegi » Mon–Fri
vine tomatoes, leek, fennel, cream, rocket, Parmesan

Thirst

Quince verbena soda 0,50l ... 5,00 (Garden Johannishöhe – Zukunftswerkstatt Inklusion)	
Bitter Lemon Soda 0,50l ... 5,00	
Garden Cucumber Pop 0,50l ... 7,00 cucumber, elderflower, lime, soda	
PILOT_Lemonade 0,50l ... 6,50 lemon, lime, orange, minte, ginger ale, cane sugar, soda	
Ginger Bomb 0,50l ... 6,00 ginger puree, ginger ale, rosemary, leomon, soda	
0 % Orange Spritz 8,00 blood orange, non-alcoholic sparkling wine	
Daily Kombucha 6,60 kombucha, daily special (ask the stuff)	

PILOT_Garden Spriss 8,50 quince liqueur from the ENK_Garden, mint, Secco, soda water	
Amaretto sour 10,00 Amaretto, bourbon, sugar syrup, lemon juice, cocktail cherry	
Baileys martini 12,00 Baileys, vodka, sugar syrup, double espresso, orange chocolate	

Warm

Hot ginger pear 6,50 pear juice, ginger, cinnamon	
PILOT_Autumn tea small pot ... 6,50 24 wild flowers and herbs from the Garden Johannishöhe – Zukunftswerkstatt Inklusion	
Heide's Erzgebirge mulled wine 6,50	

Appetite

PILOT GOOSE FEAST per person ... 90,00 only available to order in advance for 4 or more people	
• Gedeckter Tisch: St Martin's goose lard, goose rilette, barrel butter, sourdough bread	
• Smoked Saxon duck breast: poached figs, roasted walnuts, pickled mushrooms, kale salad, horseradish	
• Goose Soup Deluxe: rich goose essence, goose giblets, celery, shiitake, winter root veg, galangal, goji, sesame, coriander	
• Roast goose: South Oldenburg goose, Nobis poultry farm breast & leg, crispy from the oven, served with goose jus, apple-Rothaupt and potato dumplings	
• Dessert à la carte	

Roasted pumpkin ⑤ 9,50 pickled mushrooms, yoghurt tahini sauce, pico de gallo, herb salad	

Smoked Saxon duck breast 18,00 boiled figs, roasted walnuts, pickled mushrooms, kale salad, horseradish	
Pumpkin soup from ENK's garden giants ⑤ 7,50 ginger, almond liqueur, mace, chilli, seeds, oil	
Goose Soup Deluxe 9,00 / 13,50 rich goose essence, goose giblets, celery, shiitake mushrooms, winter root veg, galangal, goji berries, sesame, coriander	
Winter pasta ⑤ 17,00 Penne, savoy cabbage, garlic, thyme, cream, hazelnuts, rocket, Parmesan cheese	
with roasted chorizo 23,00	
Wild mushroom risotto ⑤ 17,50 creamy risotto, roasted Bennewitz Griollo mushrooms, nut brittle, kale salad	
with roasted corn-fed chicken breast 26,50	
Farm-raised goose leg 33,50 crispy from the oven, goose herb jus, apple-Rothaupt, potato dumplings	

Wine

Jedentag Rosé, 2023 Franz Keller, Kaiserstuhl, Baden 0,10l ... 5,00 0,20l ... 10,00 0,75l ... 33,00 1,50l ... 60,00 lively, fresh, rosehip and strawberry, smart pink, from the best address	
Albariño Blanco Martín Códax, Rías Baixas 0,10l ... 6,00 0,20l ... 12,00 0,75l ... 39,00 shiny, bright, fresh, creamy, smart salty, be kissed: Galicia & Albariño	
Orange Godello Martín Códax, Rías Baixas 0,75l ... 40,00 decent natural wine, white wine is fermented like red wine, characteristic structure and colour: bright ORANGE, fruity citrus fruits and apricot, lively fresh, pleasant minerality, please try it!	
Chardonnay S 2019 Dautel, Württemberg 0,75l ... 66,00 rich yellow, ripe fruit, creamy butter, honey, yeast, sexy creaminess, vanilla wood, exciting saltiness	
MAX ENK Grauburgunder Andreas Kretschko, Sachsen 0,75l ... 60,00 Somewhere in the Pillnitz vineyard lies a small oak barrel with a view of the Elbe and proud MAX ENK branding – inside it is maturing a charming, creamy Pinot Gris that has a lot to offer.	

Water, juice, lemonade

Table water 0,20l ... 1,50 0,50l ... 3,50 0,75l ... 4,50
still / medium / sparkling

Römermann from Klostermansfeld

> Orchard apple juice

> Nectars: Currant / quince / rhubarb / sour cherry

pure 0,20l ... 3,00 0,50l ... 6,00 0,70l ... 9,50

Spritzer 0,20l ... 2,50 0,50l ... 5,00

Coca-Cola 0,20l ... 3,50

Coca-Cola / Coca-Cola Zero

Schweppes 0,20l ... 3,50

Dry Tonic Water / Ginger Ale / Bitter Lemon / Ginger Beer

Spezi Original ColaOrange-Limonade 0,50l ... 5,00

Lemonade on tap 0,30l ... 3,00 0,50l ... 4,50

Quince verbena soda 0,50l ... 5,00

(Garden Johannishöhe – Zukunftswerkstatt Inklusion)

Bitter Lemon Soda 0,50l ... 5,00

Garden Cucumber Pop 0,50l ... 7,00

cucumber, elderflower, lime, soda

PILOT_Lemonade 0,50l ... 6,50

lemon, lime, orange, minte, ginger ale, cane sugar, soda

Coffee, chocolate, tea

Espresso single / double 3,00 / 4,00

Espresso Macchiato single / double 3,50 / 4,50

Café Crème 3,50

Cappuccino 4,00

Flat White 5,00

Big Milkcoffee 5,50

Latte Macchiato 5,50

Italian drinking chocolate 5,00

Chai Latte 5,00

Freshly brewed Glas ... 4,00

ginger / peppermint / lemon

Marocco felings small pot ... 5,50

green tea and peppermint

[Oat milk is available]

Garden-grown tea

PILOT_Autumn tea_24 wild herbs and blossoms

> Garden Johannishöhe – Zukunftswerkstatt Inklusion

Verbena

> ENK Kräuterhof

..... small pot ... each 6,50

Tee im Kännchen

Atempause

herbs with licorice

Senchalime

lemongrass, sencha, lime

Assam / pure Chai / Darjeeling / Earl Grey / Sunday tea

Bad weather / Fruit / Chamomile / Rooibos

..... pot ... each 6,90

Beer

Fiedler Pils on tap 0,30l ... 3,70 0,50l ... 5,40
from Oberscheibe im Erzgebirge (local one)

Tegernseer Hell on tap 0,30l ... 3,70 0,50l ... 5,40
Herzoglich Bayerisches Brauhaus

Nothelfer Bio-Weisse on tap 0,30l ... 3,70 0,50l ... 5,40
Brauerei Trunk, Vierzehnheiligen

Radler 0,30l ... 3,50 0,50l ... 5,00

Radler non-alcoholic 0,30l ... 3,50 0,50l ... 5,00

Frei-Bier 0,50l ... 5,00
non-alcoholic, Störtebeker Braumanufaktur, Stralsund

Hefe-Weißbier 0,50l ... 5,00
non-alcoholic, Staffelberg-Bräu, Bad Staffelstein

White

ENKELKIND Riesling Steffen Enk, Nahe	0,10l ... 4,00	0,20l ... 8,00	0,75l ... 26,00
GOTTHARD Grauburgunder Steffen Enk, Nahe	0,10l ... 4,00	0,20l ... 8,00	0,75l ... 26,00
LUX PILOT Sauvignon Blanc Edition_04 (limitiert) Steffen Enk, Nahe	0,10l ... 6,00	0,20l ... 12,00	1,50l ... 75,00
KIWI Sauvignon Blanc Bio Jürgen Hofmann, Appenheim	0,10l ... 4,50	0,20l ... 9,00	0,75l ... 29,00
KOMMA, NIX non-alcoholic Frank & Frei, Franken	0,10l ... 4,50	0,20l ... 9,00	0,75l ... 29,00
VOLL · MOND · STEIN Riesling, 2022 Schäffer, Hambacher Schlossberg, Pfalz			0,75l ... 59,00
bernadette first, lyon first, smart, fragrant, berserk droplet			
Riesling semi-dry, 2022 Schäffer, Hambacher Schlossberg, Pfalz			0,75l ... 33,00
smacky, summery, smartsweet, uncomplicated			
Silvaner Spätlese, 2023 Bürgstadter Centgrafenberg, Stich, Bürgstadt, Franken			0,75l ... 39,00
soft, supple, harmonious and noble, incredible at the right time of year from Centgrafenberg			
gT Grauburgunder, 2024 Holger Koch, Kaiserstuhl, Baden			0,75l ... 47,00
gT stands for whole grapes and is really enjoyable! No destemming enhances the structure of the wine, proportionate wood and maceration, grippy, light, stimulating.			
Weißburgunder, 2022 Holger Koch, Kaiserstuhl, Baden	0,10l ... 7,50	0,20l ... 14,00	0,75l ... 44,00
from loess, in steel and wood, with a small mash part, creamy, gripping, smart tannin!			
Sauvignon Blanc I, 2018 von Winning, Deidesheim, Pfalz			0,75l ... 60,00
ripe elegance, EXTRA CLASS WINE, wonderful fruit! This is beautiful! It's a joy! Great!!!			

Rose

KEWIN Rosé Steffen Enk, Nahe	0,10l ... 3,75	0,20l ... 7,50	0,75l ... 25,00
Sierra Cantabria Rosado, 2023 Marcos Eguren, Rioja			0,75l ... 33,00
Rioja! Rosé! Brilliant salmon pink, enticing fragrance, vital and balanced bueno!			

Red

Spätburgunder, 2019 Dautel, Württemberg	0,10l ... 6,00	0,20l ... 12,00	0,75l ... 39,00
straight as a die, tightly elegant, red berries, large wooden barrel, finest minerality, one of the best from Dautel			
Primitivo, 2022 Cantine Lizzano, Kalabrien	0,10l ... 4,00	0,20l ... 8,00	0,75l ... 26,00
Mesta Tempranillo Tinto Bio Fontana Uclés, La Mancha	0,10l ... 3,75	0,20l ... 7,50	0,75l ... 25,00
Zartbitter, 2022 (M-SY-CS), Schäffer, Hambacher Schlossberg, Pfalz	0,10l ... 6,00	0,20l ... 12,00	0,75l ... 39,00
MerlotSyrahCabernet Sauvignon, mash fermentation, wood, gentle, firm structure, smart roasted ... all hats off			
Pinot Noir Royale, 2018 von Winning, Deidesheim, Pfalz			0,75l ... 60,00
royal supreme from Stephan the First, elegant, spicy, balanced, 18 months in barrique			
Spätburgunder Großes Holz, 2018 Bürgstadter Berg, Stich, Bürgstadt, Franken			0,75l ... 40,00
elegant and powerful with the best structure, with meat or simply on its own			
Dão Tinto, 2021 Fonte Do Ouro, Portugal	0,10l ... 5,00	0,20l ... 10,00	0,75l ... 35,00
Touriga Nacional from the wonderful valley, ruby red, without complications, strong character, velvety, 6 months in oak barrels			
Ebbio Langhe Nebbiolo, 2014 Fontanafredda, Friaul, Italien			0,75l ... 40,00
the Barolo brother, with dignified maturity, garnet red, warm, velvety and persistent			
MMM MACHOMAN, 2017 Casa Rojo, Jumilla			0,75l ... 55,00
stong structure, intense garnet red, full body, smoky wood, plum, always good!			
Palazzo della Torre, 2013 Allegrini, Veneto			0,75l ... 53,00
rich & intense, wild berries and raisins, soft, compact, dry, velvety			
Almirez Tempranillo, 2019 Teso la Monja, Toro	0,75l ... 45,00	Magnum ... 90,00	
full-bodied, powerful, silky, aromatic, fruity, elegant, extremely drinkable even for great thirst			

Sparkling wine, champagne

Fritz Müller non-alcoholic Fritz Müller, Appenheim	0,10l ... 4,50	0,75l ... 27,00
Fritz Müller Perlwein Fritz Müller, Appenheim	0,10l ... 4,50	0,75l ... 27,00
MARIA Winzersekt Riesling Brut, Bottle fermentation Steffen Enk, Nahe	0,10l ... 7,00	0,75l ... 44,00
Spätburgunder Rosé Brut, Bottle fermentation Stich, Bürgstadt, Franken		0,75l ... 60,00
Cava Marrugat Gran Reserva Brut Nature, 2019 Bodegas Pinord, Cataluña		0,75l ... 60,00
Champagner Extra Brut La Pitancerie, Champagne		0,75l ... 77,00

Cocktails

Espresso Martini	10,00
espresso, vodka, Kahlúa, Cointreau	
Moscow Mule	10,00
vodka, Organics Ginger Beer, cucumber, lime	
Leipzig Mule	10,00
Leipziger Allasch, organic ginger beer, cucumber, fresh lime juice	
Cuba Libre	10,00
Havana Club 3 años, lime, Coca-Cola	
Campari Tonic	10,00
Campari, Schweppes Dry Tonic Water	
Rosato Tonic	10,00
Ramazzotti Rosato, apple, rosemary, Schweppes Tonic	
Negroni	10,00
Beefeater, Campari, Martini rosso	
Aperol Sour	10,00
Aperol, lemon, sugar	
Whiskey Sour	10,00
Four Rouses Bourbon, lemon, sugar	

Gin & Tonic

- › Schweppes Dry Tonic Water
- › lemon / cucumber / orange

Beefeater Dry Gin London	8,50
Xoriguer Menorca	9,50
Hendrick's Gin Scotland	10,00
Monkey 47 Black Forest	12,00
Gin Sul Hamburg	13,00

PILOT_Garden Spriss	8,50
quince liqueur, mint, sparkling wine, soda	
Aperol Spritz	8,50
sparkling wine, Aperol, orange, soda	
Lillet Berry Spritz	8,50
Lillet Blanc, schweppes wildberry, berries	
Sarti Spritz	8,50
Sarti, sparkling wine, soda, lime	
0 % Orange Spritz	8,00
blood orange, non-alcoholic sparkling wine	

Schnapps

Fruit brandies from Tilkes, Nattenheimer Mühle	
Fruit brandy	4 cl ... 5,50
Pear brandy	4 cl ... 6,50
Plum brandy	4 cl ... 8,50
Linie Aquavit	4 cl ... 5,50
Vodka	4 cl ... 6,00
Grappa Alexander	4 cl ... 5,00
Eversbusch Doppelwachholder	4 cl ... 5,00
Dr. Dichev fruit brandy	4 cl ... 8,50

Lauterbacher Tropfen	4 cl ... 4,80
Becherovka Karlsbad	4 cl ... 4,80
Ramazzotti	4 cl ... 5,00
PILOT_Panda Crisis herbs	4 cl ... 6,50
Jameson Irish Whiskey	4 cl ... 6,50
Talisker Storm	4 cl ... 9,50
Lagavulin	4 cl ... 12,00

Bread basket, Bennewitz barrel butter & herb oil ♡ | ♡ .. 3,50

Small delicacies with bread

Coriander and sesame hummus ♡	4,00
Olive mix with medicinal herbs and salted lemon ♡	6,00
Vigilante sardines in olive oil (tin), Galicia	5,00
Ortiz sardines in olive oil (tin), Basque Country	9,00
Obazda with radishes, spring onions, herbs ♡	8,50
Advent lard, goose rillet, gherkin, horseradish	10,00
Gin-marinated salmon with honey-mustard sauce	12,00
Roast beef slices, Cumberland sauce, leaf lettuce	14,00

Starters, salads, soups

Pear salad ♡	10,00
Rapunzel, roasted potatoes, rock pear, shallots, flambéed chèvre	
with baked corn-fed chicken fillets	15,00
Spinach Salad ♡	7,50 / 12,50
spinach leaves, cherry tomatoes, cranberries, shallots, coated cashew nuts, lemon juice, olive oil	
with roasted halloumi	11,00 / 16,00
Tear lettuce	11,00 / 17,50
Lemon chicken, cucumber, cherry tomatoes, fennel, radish, sheep's cheese, wild herbs	
Soljanka ENKOVA	7,50
fine sour, fruity, meaty, cream, lemon	
Toni's bruschetta & olives ♡	8,00
aubergine and sesame spread, grilled peppers, fine oil	

Main dishes

Cheese bread-dumplings ♡	16,00
roasted in butter, vine tomatoes, shallots, sage, Parmesan, rocket	
ANNABELL ♡	14,50
baked potatoes, spring onion quark, linseed oil, cucumber salad	
with Palatinate liver sausage	18,50
with Stralsund herb matjes	20,00
Chickpea and lentil curry ♡	18,50
green falafel, pumpkin, Brussels sprouts, parsnip, sweet potato, galangal, coconut, parsley and pomegranate salad, crispy	
Beef roulade 'Altes Mädchen'	25,00
cranberry sauce, apple-Rothaupt, potato dumplings	

Desserts and sundaes

PILOT Crème brûlée ♡	7,50
Churros Caramel ♡	8,50
baked, powdered sugar, caramel crunch, vanilla ice cream	
Pastel de Nata ♡	8,50
two warm puff pastry tartlets, powdered sugar, fruit sauce	

PILOT Autumn Food

12 p.m – 10 p.m. • Snacks until 11 p.m.

Kettle chips La Abuela Tradicional ♡	6,00
Classico fries ♡	7,50
tomato ketchup, mayonnaise	
Tartufo fries ♡	9,50
truffle mayonnaise, Grana Padano cheese	

>>> Please also take a look at our Advent specialities on page 2.

PILOT_Mare	16,50
marinated salmon, herb matjes, octopus, anchovies, garlic crostini, leaf lettuce, rouille sauce	
Würzfleisch MITROPA	7,50
Mangalitsa pork neck, tinned mushrooms, lemon, toast	
Vitello tonnato	12,00
boiled thin slices of veal, tuna sauce, capers, olives, lemon, rocket salad	
Melanzani tonnato	12,00
roasted aubergine, tuna sauce, capers, olives, lemon, rocket	
Old School Beef Tartare	16,50 / 23,00
Saxon heifer, cornichons, shallots, capers, mustard, egg yolk, anchovies, olive oil, bread, butter	
Pimientos de Padrón & green beans ♡	8,50
olive oil, sea salt, bread	

Wild game meatballs St. Hubertus	23,00
Pinot Noir jus, braised cabbage, mashed potatoes, cranberries	
Mangalitsa schnitzel	26,00
French fries, lettuce, cranberries	
Advent salmon fillet	25,00
Roasted lentils, oven-baked pumpkin, green falafel, honey, parsley and pomegranate salad, horseradish	
Steak French fries	30,00
Heifer roast beef 200 g, french fries, Café de Paris butter	
Side salad ♡ ♡	5,00
Pimientos de Padrón & green beans ♡	8,00

Baked apple tiramisu ♡	10,00
Apricot brandy, roasted walnuts	
French toast made with Christmas stollen ♡	10,00
Vanilla sauce, stewed plums, vanilla ice cream	
Warm chocolate cake ♡	12,00
stewed plums, pistachio ice cream	
Lemon sorbet ♡	6,00
raspberries, mint	