# PILOT

# Herbstgarten – Vamos Reformas

St. Martin's Day-Advent 2025 | open daily 12 p.m.-12 a.m.



#### **Breakfast** [Sat-Sun 9 a.m.-12 p.m.]

## coriander and sesame hummus, avocado, grilled vegetables, olives, tomato bread salad, jam Obazda, Emmental, Brie, Saxon mountain cheese, boiled egg, plain yogurt, jam fennel salami, rosemary ham, Palatinate liver sausage, Saxon mountain cheese, pickled cucumber, fried egg marinated salmon, chopped matjes herring, honey mustard sauce, apple, beetroot, pickled cucumber 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 from three eggs, spicy Spanish pepper sausage, paprika, corn, shallots, parsley

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

Eggs Benedict Classico	Eggs Benedict Florentine ♥
two poached eggs, brioche, hollandaise sauce, marinated salmon, cucumber salad  All breakfasts with Nourish sourdough bread & Bennewitz barrel butter  SWEET ©	two poached eggs, brioche, hollandaise sauce,
SWEET ②	two poached eggs, brioche, hollandaise sauce,
croissant, barrel butter, apricot jam  HEALTHY ♥	All breakfasts with Nourish sourdough bread & Bennewitz barrel butter
Bennewitz natural yogurt, granola, berries from Lauenhain  Churros Chocolate ♥	
baked churros, drinking chocolate  Pastel de Nata ♥	·
two warm puff pastry tarts, raspberry sauce  Pancake  7,50	
	•

#### **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 - Wild mushroom risotto ♥

baked mushrooms, nut crumble, parsley and pomegranate salad

#### TUESDAY - Jägerschnitzel

breaded and baked, Sweet Globus Letscho, penne, lemon

#### WEDNESDAY - Pumpkin and sweet potato chilli €

Beans, kale salad, sour cream, sumac, rice

#### THURSDAY - Pork belly

crispy from the oven, creamed sauerkraut, potatoes, mustard

#### FRIDAY - Labskaus

Stralsund herb matjes, corned beef mashed potatoes, beetroot, pickled gherkin, fried egg

#### 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

# **\*\*\*\*\*\*\*\***

# Herbstgarten – Vamos Reformas



#### Thirst

Juri Unsweet Icetea	0,501 5,50
<b>Rose Blossom Soda</b> (Garden Johannishöhe – Zukunftswerkstatt Inklusio	, ,
Bitter Lemon Soda	0,501 5,00
Garden Cucumber Pop	0,501 7,00
PILOT_Lemonade	
<b>Ginger Bomb</b>	0,501 6,00
Quince and rosemary lemonade	0,501 6,00
0 % Orange Spritzblood orange, non-alcoholic sparkling wine	8,00

PILOT_Garden Spriss
Daily Kombucha
Amaretto sour
Baileys martini
Warm
<b>Hot ginger pear</b>
<b>PILOT_Autumn tea</b> small pot 6,50 24 wild flowers and herbs from the Garden Johannishöhe — Zukunftswerkstatt Inklusion
<b>Pumpkin Spice Latte</b>

## Appetite

<b>Pear salad </b>
Pumpkin soup from ENK's garden giants ${\it o}$
PILOT_Green Falafel ♥
<b>Lemon sorbet </b> onumber of the sorbet of t
» as a 3-course menu (without soup)

Pimientos de Padrón & green beans •
Roasted pumpkin & pickled mushrooms ${\color{red} \wp}$
<b>Hokkaido pasta </b>
with roasted chorizo23,00
Pumpkin risotto ♥
with roasted corn-fed chicken breast
🕐 vegetarian 👩 vegan

#### Wine

PURIST Rosé   J. J. Adeneuer, Ahr	. 0,101 5,00	0,201 10,00	0,751 33,00
Albariño Blanco I Martín Códax, Rías Baixasshiny, bright, fresh, creamy, smart salty, ideal with our octopus, be kissed: Galicia & Albariño	. 0,101 6,00	0,201 12,00	0,751 39,00
Orange Godello I Martín Códax, Rías Baixas			. 0,751 40,00
Chardonnay S 2019 I Dautel, Württemberg			0,751 66,00
MAX ENK Grauburgunder I Andreas Kretschko, Sachsen  Somewhere in the Pillnitz vineyard lies a small oak barrel with a view of the Elbe and proud MAX ENK br inside it is maturing a charming, creamy Pinot Gris that has a lot to offer.			0,751 60,00

## Water, juice, lemonade

Table water still / medium / s		0,501 3,50	0,751 4,50	
Römermann from Klostermansfeld				

Orchard apple juice

> Nectars: Currant / quince / rhubarb / sour cherry

Spritzer ...... 0,201 ... 2,50 0,501 ... 5,00

Coca-Cola / Coca-Cola Zero

 $\textbf{Schweppes} \dots \dots 0,201\dots3,50$ 

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

Spezi Original ColaOrange-Limonade	0,501 5,00
<b>Lemonade on tap</b> 0,301 3,00	0,501 4,50
Juri Unsweet Icetea	0,501 5,50
<b>Rose Blossom Soda</b> (Garden Johannishöhe — Zukunftswerkstatt Inklusi	, ,
Bitter Lemon Soda	0,501 5,00
Garden Cucumber Popcucumber, elderflower, lime, soda	0,501 7,00
PILOT_Lemonadelemon, lime, orange, minte, ginger ale, cane sugar	, ,

# Coffee, chocolate, tea

<b>Espresso</b> single / double
Espresso Macchiato single / double 3,50 / 4,50
<b>Café Crème</b> single / double
<b>Cappuccino</b>
<b>Flat White</b> 5,00
Big Milkcoffee
Latte Macchiato
Italian drinking chocolate
<b>Chai Latte</b> 5,00
<b>Freshly brewed</b> Glas 4,00 ginger / peppermint / lemon
<b>Marocco felings</b> 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

> ENK Kräuterhof

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

#### Tee im Kännchen

#### **Atempause**

herbs with licorice

#### Senchalime

lemongrass, sencha, lime

Assam / Darjeeling / Earl Grey / Sunday tea

Fruit / Chamomile / Rooibos

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

#### Beer

<b>Fiedler Pils on tap</b>	, ,	01 5,40
<b>Tegernseer Hell on tap</b> 0,30 Herzoglich Bayerisches Brauhaus	1 3,70 0,5	01 5,40
<b>Nothelfer Bio-Weisse on tap</b> 0,30 Brauerei Trunk, Vierzehnheiligen	I 3,70 0,5	01 5,40

<b>Radler</b> 0,301 3,50	0,501 5,00
<b>Radler non-alcoholic</b> 0,301 3,50	0,501 5,00
Frei-Biernon-alcoholic, Störtebeker Braumanufaktur, Strals	, ,
Hefe-Weißbiernon-alcoholic. Staffelberg-Bräu. Bad Staffelstein	0,501 5,00

White			
ENKELKIND Riesling I Steffen Enk, Nahe	0,101 4,00	0,201 8,00	0,751 26,00
GOTTHARD Grauburgunder I Steffen Enk, Nahe	0,101 4,00	0,201 8,00	0,751 26,00
LUX PILOT Sauvignon Blanc Edition_04 (limitiert) I Steffen Enk, Nahe	0,101 6,00	0,201 12,00	1,501 75,00
KIWI Sauvignon Blanc Bio I Jürgen Hofmann, Appenheim	0,101 4,50	0,201 9,00	0,751 29,00
KOMMA, NIX non-alcoholic   Frank & Frei, Franken	0,101 4,50	0,201 9,00	0,751 29,00
<b>VOLL · MOND · STEIN Riesling, 2022 I</b> Schäffer, Hambacher Schlossberg, Pfalzbernadette first, lyon first, smart, fragrant, berserk droplet			0,751 59,00
<b>Sommer am Schlossberg Riesling, 2022 I</b> Schäffer, Hambacher Schlossberg, Pfalz smacky, summery, smartsweet, uncomplicated			0,751 33,00
<b>Silvaner Spätlese, 2023</b> I Bürgstadter Centgrafenberg, Stich, Bürgstadt, Franken soft, supple, harmonious and noble, incredible at the right time of year from Centgrafenberg			0,751 39,00
<b>Viognier, 2022 I</b> Oliver Zeter, Pfalz			. 0,751 47,00
<b>Weißburgunder, 2022 I</b> Holger Koch, Kaiserstuhl, Baden	0,101 7,50	0,20114,00	0,751 44,00
Sauvignon Blanc I, 2018 I von Winning, Deidesheim, Pfalz			0,751 60,00
Rose			
KEWIN Rosé I Steffen Enk, Nahe	0,101 3,75	0,201 7,50	0,751 25,00
Sierra Cantabria Rosado, 2023   Marcos Eguren, Rioja			0,751 33,00
Red			
<b>Spätburgunder, 2019 I</b> Dautel, Württemberg		0,20112,00	0,751 39,00
Primitivo, 2022   Cantine Lizzano, Kalabrien	0,101 4,00	0,201 8,00	0,751 26,00
Mesta Tempranillo Tinto Bio I Fontana Uclés, La Mancha	0,101 3,75	0,201 7,50	0,751 25,00
<b>Zartbitter, 2022</b> I (M-SY-CS), Schäffer, Hambacher Schlossberg, Pfalz		0,20112,00	0,751 39,00
<b>Pinot Noir Royale, 2018 I</b> von Winning, Deidesheim, Pfalz			0,751 60,00
<b>Spätburgunder Großes Holz, 2018 I</b> Bürgstadter Berg, Stich, Bürgstadt, Franken elegant and powerful with the best structure, with meat or simply on its own			. 0,751 40,00
<b>Dão Tinto, 2021 I</b> Fonte Do Ouro, Portugal			0,751 35,00
<b>Ebbio Langhe Nebbiolo, 2014 I</b> Fontanafredda, Friaul, Italien			. 0,751 40,00
MMM MACHOMAN, 2017 I Casa Rojo, Jumillastong structure, intense garnet red, full body, smoky wood, plum, always good!			. 0,751 55,00
Palazzo della Torre, 2013 I Allegrini, Veneto			. 0,751 53,00

# Sparkling wine, champagne

Fritz Müller non-alcoholic   Fritz Müller, Appenheim	0,751 27,00
Fritz Müller Perlwein I Fritz Müller, Appenheim	0,751 27,00
MARIA Winzersekt Riesling Brut, Bottle fermentation I Steffen Enk, Nahe	0,751 44,00
Spätburgunder Rosé Brut, Bottle fermentation I Stich, Bürgstadt, Franken	0,751 60,00
Cava Marrugat Gran Reserva Brut Nature, 2019   Bodegas Pinord, Cataluña	0,751 60,00
Champagner Extra Brut I La Pitancerie, Champagne	0,751 77,00

## Cocktails

Espresso Martini	0
Moscow Mule	0
Leipzig Mule	0
Cuba Libre	0
Campari Tonic	0
Rosato Tonic	0
Negroni	0
Aperol Sour	0
Whiskey Sour	0

### Gin & Tonic

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

Beefater 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 Sprisshomemade liqueur, mint, sparkling wine, soda	8,50
Aperol Spritzsparkling wine, Aperol, orange, soda	8,50
Lillet Berry Spritz Lillet Blanc, schweppes wildberry, berries	8,50
Sarti Spritz	8,50
0 % Orange Spritzblood orange, non-alcoholic sparkling wine	8,00

# Schnapps

Fruit brandies from Tilkes, Nattenheimer Mühle	
Fruit brandy Pear brandy Plum brandy	4 cl 6,50
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	PILOT Autumn Food
Small delicacies with bread	12 p.m-10 p.m. · Snacks until 11 p.m.
Coriander and sesame hummus •	
Pointed cabbage salad, chives •	<b>*******************</b>
Roasted pumpkin, pickled mushrooms, tahini yoghurt @ 10,00	Vettle chine Le Abuela Tradicional e
Vigilante sardines in olive oil (tin), Galicia	Kettle chips La Abuela Tradicional • 6,00
Ortiz sardines in olive oil (tin), Basque Country	<b>Classico fries </b> 7,50
Obazda with radishes, spring onions, herbs 🎷	tomato ketchup, mayonnaise
Beef and chanterelle salad	Tartufo fries ♥
Gin-marinated salmon with honey-mustard sauce 10,00	truffle mayonnaise, Grana Padano cheese
Starters, salads, soups	>>> Please also take a look at our autumn specialities on page 2.
Pear salad <b>②</b> 10,00	PILOT_Mare
Rapunzel, roasted potatoes, rock pear, shallots,	Saxon heifer, cornichons, shallots, capers, mustard,
flambéed chèvre	egg yolk, anchovies, olive oil, bread, butter
with baked corn-fed chicken fillets15,00	Saint Hubertus salad
·	roasted venison liver, braised jus, pointed cabbage salad,
Spinach Salad •	plums, walnuts, orange fillets, wild herbs
spinach leaves, cherry tomatoes, cranberries, shallots, coated cashew nuts, lemon juice, olive oil	Würzfleisch MITROPA
	Mangalitsa pork neck, tinned mushrooms, lemon, toast
with roasted halloumi 11,00 / 16,00	
<b>Tear lettuce</b> 11,00 / 17,50	Vitello tonnato
Lemon chicken, cucumber, cherry tomatoes,	boiled thin slices of veal, tuna sauce, capers, olives, lemon, rocket salad
fennel, radish, sheep's cheese, wild herbs	
<b>Soljanka ENKOVA</b>	Melanzani tonnato
fine sour, fruity, meaty, cream, lemon	roasted aubergine, tuna sauce, capers, olives, lemon,
Onion soup St. Germain	rocket
strong veal stock, cognac, Gruyère cheese, chives	<b>Old School Beef Tartare</b> 16,50 / 23,00
Toni's bruschetta & olives 🗸	Saxon heifer, cornichons, shallots, capers,
aubergine and sesame spread, grilled peppers, fine oil	mustard, egg yolk, anchovies, olive oil, bread, butter
Main dishes	
	>>> Please also take a look at our autumn specialities on page 2.
Cheese bread-dumplings ♥	Beef roulade 'Altes Mädchen'
roasted in butter, vine tomatoes, shallots, sage,	cranberry sauce, apple-Rothaupt, potato dumplings
Parmesan, rocket	<b>Salmon fillet</b>
<b>ANNABELL  <i>⊙</i></b>	roasted, pumpkin risotto, oven-baked pumpkin, seeds, kale salad
baked herb potatoes, spring onion quark, linseed oil,	Mangalitsa schnitzel
cucumber salad	French fries, lettuce, cranberries
with Palatinate liver sausage	Steak French fries
with Stralsund herb matjes20,00	Heifer roast beef 200 g, french fries, Café de Paris butter
Meisterbulette23,00	Side salad ♥   ♥
Saxon heifer & straw-fed pork, Pinot Noir jus,	
pointed cabbage, mashed potatoes, fried egg	Pimientos de Padrón & green beans •
Desserts and sundaes	
	lurry in Lava @
PILOT Crème brûlée ♥	Jurry in Love ♥
,	
Churros Caramel ©	Warm chocolate cake ♥
baked, powdered sugar, caramel crunch, vanilla ice cream	stewed plums, pistachio ice cream
Pastel de Nata ♥	Lemon sorbet •
two warm puff pastry tartlets, powdered sugar, fruit sauce	raspberries, mint