

PILOT

Ende Neu

6 January – 17 February | 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, Palatinate 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	
<i>All breakfasts with Nourish sourdough bread & Bennewitz barrel butter</i>	
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	9,50
Vanilla sauce, stewed plums	

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

Daily special/PILOT_Classic	12,90
+ Small mixed salad with house dressing	14,90
+ Apple compote, vanilla ice cream, crispy topping	17,90

MONDAY – Beetroot risotto	14,90
roasted Bennewitz Griollo, beetroot delicacies, nut brittle, herb salad	
TUESDAY – Meisterbulette	14,90
straw-fed pork & heifer, braised onions, mashed potatoes, PILOT_mustard	

WEDNESDAY – Senfeier Advocat	14,90
boiled free-range eggs, mustard sauce, potatoes, cucumber salad	
THURSDAY – Steak au four	14,90
with spiced meat gratin, buttered peas, PILOT_fries, lemon	
FRIDAY – Salmon patties	14,90
lentil vegetables, roasted pumpkin, mustard rouille, parsley and dill salad	
PILOT_Classic – Theater noodles » Mon–Fri	14,90
cooked ham, vine tomatoes, leek, cream, rocket, Parmesan	
PILOT_Classic – Theater noodles Vegi » Mon–Fri	14,90
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, mint, 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	
<i>Warm</i>	
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

Pumpkin soup from ENK's garden giants  7,50
ginger, almond liqueur, mace, chilli, seeds, oil	
Onion soup St. Germain  9,50
rich veal stock, cognac, Gruyère, chives	
Roasted pumpkin  9,50
pickled mushrooms, yoghurt tahini sauce, picos de campero, herb salad	
Blue cheese pasta  17,00
Linguine, Gorgonzola DOP, fennel, pear, nutcracker, rocket, Parmesan	
with roasted chorizo 23,00

Königsberger meatballs 22,00
Saxon heifer & straw-fed pork, caper sauce, potatoes, beetroot delicatessen, anchovies	
Sage chicken 25,00
corn-fed chicken breast from Weber Poultry Farm, risoni risotto, roasted chorizo, pointed peppers	
Beef roulade 'Altes Mädchen' 25,00
cranberry sauce, apple-Rothaupt, potato dumplings	
Zander Svenska 26,00
roasted, North Sea shrimp, mashed potatoes, nut butter, chopped egg, beetroot delicatessen, dill	

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, mint, 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, Würtemberg	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
strong 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

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 ① | ② .. 3,50

Small delicacies with bread

Coriander and sesame hummus	① .. 4,00
Babaganoush (aubergine and sesame spread)	① .. 4,00
Vigilante sardines in olive oil (tin), Galicia	5,00
Olive mix with medicinal herbs and salted lemon	① .. 6,00
Obazda with radishes, spring onions, herbs	① .. 8,50
Matjes herring with cucumber, dill, shallots, lemon yoghurt	.. 9,00
Gin-marinated salmon with honey-mustard sauce	12,00
Roast beef slices, Cumberland sauce, leaf lettuce	12,00

 PILOT Food

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

Kettle chips La Abuela Tradicional	① .. 6,00
Classico fries	① .. 7,50
tomato ketchup, mayonnaise	
Tartufo fries	① .. 9,50
truffle mayonnaise, Grana Padano cheese	

Starters, salads, soups

Pear salad	① .. 10,00
Rapunzel, roasted potatoes, rock pear, shallots, flambéed chèvre	
with baked corn-fed chicken fillets	15,00
Spinach Salad	① .. 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	① .. 8,00
aubergine and sesame spread, grilled peppers, fine oil	

>>> Please also take a look at our 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	① .. 8,50
olive oil, sea salt, bread	

Main dishes

Cheese bread-dumplings	① .. 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	① .. 18,50
green falafel, pumpkin, Brussels sprouts, parsnip, sweet potato, galangal, coconut, parsley and pomegranate salad, crispy	

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

Beef roulade 'Altes Mädchen'	25,00
cranberry sauce, apple-Rothaupt, potato dumplings	
Zander Svenska	26,00
roasted, North Sea shrimp, mashed potatoes, nut butter, chopped egg, beetroot delicatessen, dill	
Mangalitsa schnitzel	26,00
French fries, lettuce, cranberries	
Steak French fries	30,00
Heifer roast beef 200 g, french fries, Café de Paris butter	
Side salad	① ② .. 5,00
Pimientos de Padrón & green beans	① .. 8,00

Desserts and sundaes

PILOT Crème brûlée	① .. 7,50
Churros Caramel	① .. 8,50
baked, powdered sugar, caramel crunch, vanilla ice cream	
Pastel de Nata	① .. 8,50
two warm puff pastry tartlets, powdered sugar, fruit sauce	

French toast	① .. 12,00
Vanilla sauce, stewed plums, vanilla ice cream	
Warm chocolate cake	① .. 12,00
stewed plums, pistachio ice cream	
Lemon sorbet	① .. 6,00
raspberries, mint	