

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, oven-pumpkin, beetroot (V)  
4 boiled egg, salad, parmesan dressing (V)  
5 fennel salami, cask butter, gherkins, balsamic onions

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

(V) vegetarian dish

(V) vegan dish

## DAILY SPECIALS

from 11:30  
until gone

modifications reserved

**10.02. Pasta al Gorgonzola** (V) each 13,50  
**Mon** linguine, Gorgonzola<sup>DOP</sup>, pear, walnuts, cream,  
rocket, parmesan

**11.02. Bratwurst Ring 'Meister Gallwitz'**  
**Tue** jus, braised cabbage, mashed potatoes,  
PILOT mustard

**12.02. Baked Mushroom Caps** (V)  
**Wed** oriental bulgur salad, tahina yoghurt sauce,  
herb salad

**13.02. Duck GIBLETS**  
**Thu** red cabbage, potato dumpling, parsley salad

**14.02. Haddock**  
**Fri** mustard sauce, parsley potatoes, cucumber salad

**17.02. Theatre Penne** (V)  
**Mon** penne, leek, vine tomatoes, fennel, cream, rocket,  
parmesan

**18.02. Palatinate Pig's Stomach 'Metzger Hambel'**  
**Tue** cranberry sauce, sauerkraut, parsley potatoes

**19.02. Chicken and Lentil Curry**  
**Wed** sweet potato, pumpkin, parsnip, coconut, ginger,  
rice

**20.02. Tomato Risotto** (V)  
**Thu** baked artichokes, basil pesto, rocket

**21.02. Labskaus 'Fischhaus Rasmus'**  
**Fri** Stralsund herb matjes, fried egg, gherkin,  
corned beef potato mash, beetroot

**24.02. Spinach Pasta** (V)  
**Mon** orechiette, creamed spinach, cherry tomatoes,  
rocket, feta

**25.02. Master-Bulette**  
**Tue** jus, mashed potatoes, side salad, PILOT mustard

**26.02. Corn-Fed Chicken Saltimbocca**  
**Wed** parmesan risotto, kale salad, nut crisp

**27.02. Mustard Eggs 'Advocat'** (V)  
**Thu** 3 boiled eggs, mustard sauce, potatoes, cucumber salad

**28.02. Chorizo - Farmer's breakfast**  
**Fri** roasted potatoes, paprika, pesto, bread & butter

# 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

**Pear Salad** ✓ 10,00  
flamed chèvre, roasted potatoes, autumn pear, shallots,  
Rapunzel  
.... with crispy bacon 13,00  
.... with roasted halloumi 13,00  
.... with baked corn-fed chicken 15,00

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

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

**Smoked Saxn Duck Breast** 14,00  
lentil salad, roasted plums, lettuce, pumpkin seeds

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

**Pumpkin Soup from ENK's Garden Giants** ✓ 6,00  
ginger, almond liqueur, mace, pumpkin seeds, Styrian oil  
.... with baked corn-fed chicken 11,00  
.... with wild-caught gambas 14,00

**Onion Soup St. Germain** 8,00  
strong veal stock, cognac, Gruyere, chives

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

# MAIN COURSES

**Quick & Cheap | Volcano Noodle** ✓ ✓ 10,00  
linguine, fruity tomato sauce, chilli, garlic, capers, olives,  
rocket, parmesan

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

**Winter Pasta** ✓ 16,00  
Savoy cabbage, hazelnuts, thyme, garlic, cream, rocket,  
parmesan  
.... with Winter Salmon 22,50

**Annabell** ✓ 13,50  
roasted herb potatoes, early leek curd, linseed oil,  
cucumber salad  
.... with liver sausage | ENK-Slaughter 16,50  
.... with Stralsund herb matjes 18,50

**Pumpkin and Brussels Sprouts Curry** ✓ 16,00  
sweet potato, parsnip, galangal, chilli, coconut, pomegranate,  
parsley salad, sesame seeds

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

**Königsberg Meatballs** 20,00  
pork & heifer, caper sauce, anchovies, potatoes, beetroot  
delicatessen

**Sage Chicken** 24,00  
corn-fed chicken from Geflügelhof Weber, beetroot risotto,  
baked pumpkin, curly kale, pumpkin seeds

**Beef Roulade „Old Girl“** 24,00  
cranberry sauce, apple - red cabbage, potato dumplings

**Winter Salmon** 24,00  
marinated & roasted, lentil vegetables, pumpkin falafel,  
honey, pomegranate, parsley salad, horseradish

**Strohschwein Schnitzel** 22,00  
cranberries, lettuce

**Saxon Heifer Roast Beef** 30,00  
lettuce, chilli butter

**Fries as a Side Dish:**  
**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

<b>PILOT Crème brûlée</b>	7,50
<b>Churros Caramel</b> baked, icing sugar, caramel crunch .... with vanilla ice cream	6,00 8,50
<b>Swedish Ice Cream Sundae Pankow '52</b> 3 scoops of vanilla ice cream, baked apple compote, KiKi free-range egg nog, whipped cream	8,50
<b>Poor Knight</b> baked apple compote, vanilla cream, pistachio ice cream	12,00
<b>Warm Chocolate Cake</b> from the oven, roasted plums, pistachio ice cream	12,00
<b>Benni Cheese</b> Saxon Berch cheese & grilled Griollo from the dairy farm Bennewitz, pear mustard, Picos Camperos	12,00

## TEATIME

<b>Pastel de Nata</b>   Piece   2 Pieces warm puff pastry tartlet, icing sugar, raspberry sauce	4,00   6,00
<b>Santiago Almond Cake</b>	4,00
<b>Cinnamon Bun</b>	4,00
<b>Lazos Blancos</b> sweet puff pastry bows	4,00



Pilot



pilotleipzig

## SNACK MENU

from 11:30  
until 22:30

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

# COFFEE KAFFEERÖSTEREI ALBER LEIPZIG

# TEA & HOT BEVERAGES

<b>Espresso</b> single   double	2,90   3,90
<b>Kaffee</b> small   large	2,90   3,90
<b>Cappuccino</b>	3,90
<b>Latte Macchiato</b>	4,50
<b>Coffee with Milk</b>	4,50
<b>Chocolate</b> small   large	3,00   4,50
<b>ICED Café Latte</b>	4,40
<b>Simply Delicious!</b>	4,80
double espresso, vanilla ice cream	
<b>Chai Tea</b>	4,80
Milk Alternative: Oat Milk	

<b>Tea in a Glass / Pot</b>	3,50 / 6,50	
<b>Fruit</b> (without added flavouring)		
<b>Green</b>		
... Japan Bancha		
<b>Black</b>		
... Darjeeling	... Chai Pur	... Assam
... Earl Grey	... Sunday Tea	
<b>Herbal</b>		
... Chamomile	... Rooibos	
... Breather with Liquorice		
... Bad Weather Tea with Raspberries		

<b>Hot Ginger Pear</b>	5,50
pear juice, ginger, cinnamon	
<b>Winemaker Glühwein</b>	6,00
<b>Fruit Punch</b> <small>ALCOHOL FREE</small>	6,00
with apple, caramel, cinnamon, star anise	
... with Obstler	9,00
<b>Kiki - Egg Liqueur Punch</b>	7,50
with whipped cream	

<b>Hot in a Glass</b>	3,80
... fresh mint	... fresh ginger
... sage leaves	... squeezed lemon
... LH verbena (dried)	

# WATER, JUICE & LEMONADE

<b>Table Water</b>	0,5l / 3,50	<b>Coca Cola</b>	0,2l / 3,50	
still / sparkling	1,0l / 5,50	<b>Coca Cola Zero</b>	0,2l / 3,50	
<b>Bad Liebenwerda Mineral Water</b>	0,25l / 2,70	<b>Lemonade</b>	0,3l / 2,80	0,5l / 3,80
natural / medium-sparkling	0,75l / 6,50	<b>Spezi</b> <small>ORIGINAL</small>	0,5l / 4,50	
<b>Klostermansfeld Mosterei</b>	0,3l / 2,90	<b>Schweppes</b>	0,2l / 3,50	
juice or spritzer	0,5l / 4,80	Bitter Lemon / Tonic Water Dry		
apple juice, nectar: sourcherry, red currant, rhubarb, quince		<b>Meiner Mötts</b> cucumber, lemon, basil	0,33l / 4,20	
		<b>Meiner Mötts</b> ginger, lemongrass, lime	0,33l / 4,20	

# HOMEMADE

<b>PILOT Lemonade</b>	5,90	<b>Herb-Rhubarb Spritzer</b>	5,50
lemon, lime, orange, mint, cane sugar, ginger ale, soda		mint, rosemary, rhubarb nectar, soda	
<b>Cucumber-Elderberry Lemonade</b>	5,20	<b>Currant-Thyme Lemonade</b>	5,50
cucumber, lime, mint, soda & elderberry		currant nectar, ginger beer, lime, thyme	

# APERITIFS

<b>Sarti Spritz</b>	8,50	<b>Aperol Spritz</b>	8,50
Sarti, Fritz Müller sparkling wine, soda, lime		Fritz Müller sparkling wine, Aperol, orange, soda	
<b>Lillet Berry</b>	8,50	<b>Lillet Rouge</b>	8,50
Lillet Blanc, Schweppes Wildberry, wild berries		Lillet Blanc, currant nectar, Schweppes Ginger Ale, mint	
<b>PILOT Garden Spriss</b>	8,50		
homemade liqueur, mint, secco, soda			

# 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** EMPFEBHLUNG  
Espresso, Bullbush 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**  
Bullbush 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

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

## HERBS

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

<b>KiKi Free-Range Eggnog</b>	4cl / 5,50
-------------------------------	------------

## CLEAR

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

## WHISKEY

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

# WINE LIST

WHITE

		0,1l	0,2l	0,75l	
<b>RIESLING</b>	ENKELKIND   Steffen Enk, Nahe	3,50	7,00	24,00	
<b>GRAUBURGUNDER</b>	GOTTHARD   Steffen Enk, Nahe	4,00	8,00	26,00	
<b>LUX PILOT</b>	Sauvignon Blanc Edition_04 (limited)   Enk, Nahe	6,00	12,00	75,00	<b>1,5l</b>
<b>SAUVIGNON BLANC</b>	KIWI 2022   Jürgen Hofmann, Appenheim	4,50	9,00	27,50	
<b>Komma Nix 0%</b>	ALCOHOL FREE   Frank&Frei Winzer, Franken	3,75	7,50	25,00	
<b>Scheurebe 2022</b>	Schäffer, Hambacher Schlossberg, Pfalz <i>Not shy, but beautifully slender, fragrant, fresh – TipTop aperitif wine</i>			33,00	
<b>Müller-Thurgau vom Löss 2022</b>	Franz Keller, Baden-Kaiserstuhl <i>Delicate fruitiness, green apple, Deli-MT of the classic dynasty</i>			35,00	
<b>Riesling Schlossberg 2022</b>	Riesling   Schäffer, Hambacher Schlossberg, Pfalz <i>Smacky, summery, smartsweet... Ladies' choice... something uncomplicated</i>			33,00	
<b>Viogner 2021</b>	Oliver Zeter, Pfalz <i>Oliver stands up for Viogner in Germany. That is praiseworthy – and juicy, creamy, smoky, roasty, vanilla-y, almondy...</i>			47,00	
<b>Weißburgunder 2021</b>	Dautel, Württemberg <i>Disciplined fidelity in Pinot: Dautel just lets the wine speak – natural, balanced, harmonious</i>	6,00	12,00	39,00	
<b>Grauburgunder 2022</b>	Herrenstück   Holger Koch, Baden-Kaiserstuhl <i>Maturity, pressure, structure. Runs wonderfully. Partial mash fermentation. Great wood. Precise, slender Power.</i>			45,00	
<b>****Chardonnay Reserve 2017</b>	Knipser, Pfalz <i>Große Lage Burgweg, limestone, new barriques, battonage – powerfull and intense, turned up as far as it goes</i>			90,00	
<b>Grauburgunder unfiltered 2019</b>	Enderle & Moll, Oberrhein-Baden <i>Beware, natural wine! Subtles acidity, firm and chalky tannins, energetic...Very different colour!Very complex!</i>			35,00	

ROSE

<b>Rosé</b>	KEWIN   Steffen Enk, Nahe	3,50	7,50	25,00	
<b>Sierra Cantabria Rosado 2022</b>	Marcos Euguren, Rioja <i>Rioja! Rosé! Brilliant salmon pink, enticing fragrance, vital and balanced... Bueno!</i>			27,00	

RED

<b>PRIMITIVO 2020</b>	Cantine Lizzano, Kalabrien	4,00	8,00	26,00	
<b>TEMPRANILLO</b>	Mesta Tinto   Fontana Uclés, La Mancha	3,50	7,00	24,00	
<b>ZARTBITTER 2021</b>	Schäffer, Hambacher Schlossberg, Pfalz <i>Merlot-Syrah-Cabernet S, mash fermentation, great wood, gentle, firm structure, smart-roasty. Everyone, Hats off!</i>	5,50	11,00	35,00	
<b>Spätburgunder 2018</b>	Dautel, Württemberg <i>straight – elegant, raspy, morely, curranty, great wood, fine minerality, fine Dautel</i>	6,00	12,00	39,00	
<b>Spätburgunder vom Löss 2022</b>	Franz Keller, Baden-Kaiserstuhl <i>Velvety and soft, fine juiciness, brilliant cherry-red, smart-fruity, great level from the best address</i>			45,00	
<b>Spätburgunder Großes Holz 2018</b>	Bürgstädter Berg   Stich, Bürgstadt, Franken <i>Elegant and powerfull with the best structure – with roulade or simply on its own</i>			40,00	
<b>Pinot Noir unfiltered 2019</b>	Enderle & Moll, Oberrhein-Baden <i>Beware, natural wine! Filigree on the palate, delicate brick-red, crumbly tannin, a little cocoa and a hint of rosemary</i>			39,00	
<b>Ebbio Langhe 2013</b>	Nebbolio   Fontanafreda, Friaul, Italien <i>The Barolo brother with dignified maturity – granate-red, warm, velvety and lingering</i>			40,00	
<b>Château Escot 2014</b>	Cabernet Sauvignon-Merlot-Petit Verdot   Boreaux-Medoc <i>Juicy fruit attack, dark chocolate, cinnamon and morello cherries, soft tannins</i>			55,00	
<b>Palazzo della Torre 2011</b>	Allegrini, Veneto <i>Rich and intense, wild berries and raisins, soft, compact, dry, velvety</i>			53,00	
<b>Almirez 2020</b>	Tempranillo   Teso la Monja, Toro <i>Voluminous, powerful, silky, aromatic, fruity, elegant, extremely drinkable... also for great thirst</i>			45,00 92,00	<b>1,5l</b>

## SPARKLING - CREMANT - CHAMPAGNER

		0,1l	0,75l
<b>Fritz Müller 0,0%</b>	Sparkling wine   Fritz Müller, Reihessen	4,50	27,00
<b>Fritz Müller</b>	Sparkling wine   Fritz Müller, Reihessen	4,50	25,00
<b>MARIA Winzersekt</b>	Riesling   ENK, Nahe	7,00	40,00
<b>Cremant de Limoux</b>	Grande Cuvée   Sieur d'Arques, Languedoc-Roussillon		50,00
<b>Spätburgunder Rosé</b>	Brut, Flaschengärung   Stich, Bürgstadt, Franken		60,00
<b>Champagner</b>	Réserve   Castelnau, Champagne		75,00
<b>Riesling Spritzer</b>	Enkelkind Riesling	0,2l / 6,50	0,5l / 12,00