

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

03.03. Linguine Aglio Olio Peperoncino (V) each 13,50
Mon cherry tomatoes, garlic, parsley leaves, rocket,
fine olive oil, parmesan

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

05.03. PILOT Roast Giblets
Wed Pinot jus, apple - red cabbage, potato dumplings

06.03. Abraxas Cauliflower (V)
Thu yoghurt tahina sauce, peanuts, ras el hanout,
parsley-pomegranate salad

07.03. Coastal Fried Fish
Fri mustard sauce, buttered dill potatoes, cucumber salad

10.03. Mushroom and Potato Stir-Fry (V)
Mon braised onions, peppers, tahina yoghurt sauce,
salsa brava, pomegranate, herb salad

11.03. Hunter's Cutlet
Tue breaded & baked, Globus letscho, spirelli

12.03. Grützwurst
Wed Sauerkraut, parsley potatoes, fried egg

13.03. Sesame and Lentil Patty (V)
Thu oriental bulgur salad, confit tomatoes,
date-peanut yoghurt

14.03. Salmon Meatball 'Hansa Kalle'
Fri creamed cucumber salad, potato rösti,
lemon-dill tartar sauce

17.03. Theatre Penne (V)
Mon Penne, leek, vine tomatoes, fennel, cream, rocket,
parmesan

18.03. Heaven & Earth
Tue melted black pudding 'Metzger Hambel',
braised onion jus, potato and apple mash

19.03. Chicken Fricassee
Wed corn-fed chicken from Weber poultry farm,
boletus, peas, buttered rice, parsley salad

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

21.03. 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	
Caesar Salad ✓	10,00	
romaine lettuce, cherry tomatoes, mustard dressing, parmesan, croutons		
.... with anchovies	12,00	
.... with roasted halloumi ✓	13,00	
.... with crispy bacon	13,00	
.... with baked corn-fed chicken	15,00	
Toni's Bruschetta ✓	8,00	
aubergine & sesame spread, grilled peppers, olives, basil pesto		
.... with anchovies	10,00	
Seasoned Meat MITROPA	7,50	
organic pork neck, canned mushrooms, lemon, toast		
Goat's Cream Cheese ✓	10,00	
flamed, beetroot delicatessen, raspberry vinaigrette, lettuce, nut crunch		
Vitello Rustico	10,00	
slices of boiled veal, tuna sauce, salt capers, olives, rocket, lemon		
Pickled Salmon	15,50	
potato rösti, trout caviar, honey-mustard sauce, mango chutney, parsley salad		
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		
Onion Soup St. Germain	8,00	
strong veal stock, cognac, Gruyere, chives		
Lenten Soup MEGA ✓ ✓	13,50	
soya-ginger stock, celeriac cabbage, shi take, miso, goji berries, roots, coriander, sesame, babaganoush, sultan's delight, crostino		

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		
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	
Cheese Dumplings ✓	16,00	
roasted in butter, vine tomatoes, shallots, sage, parmesan, rocket		
Lenten Cabbage ✓ ✓	16,00	
roasted cauliflower, bread butter, mango chutney, pimientos de padron, fried egg, pomegranate and parsley salad		
Pasta al Gorgonzola ✓	16,00	
linguine, gorgonzola ^{DOP} , pear, walnuts, cream, rocket, parmesan		
Königsberg Meatballs	20,00	
pork & heifer, caper sauce, anchovies, potatoes, beetroot delicatessen		
Beef Tongue & Black Pudding	22,00	
roasted, jus, coriander herb, parsnip and celery puree, onion salad		
Trout 'Müllerin Art'	24,00	
whole fried trout, parsley potatoes, herb butter, optionally with apple and red cabbage or lettuce		
Masala Chicken	24,00	
chorizo-fennel risotto, braised pointed peppers, garam masala, herb salad		
Beef Roulade 'Old Girl'	24,00	
cranberry sauce, apple - red cabbage, potato dumplings		
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	

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

DESSERTS

from 11:30
until 22:30

PILOT Crème brûlée (V)	7,50
Churros Caramel (V) baked, icing sugar, caramel crunch ... with vanilla ice cream	6,00 8,50
Granola Rice Pudding Dumpling (V) crispy breadcrumbs, yoghurt ice cream, yuzu honey, lemongrass, lime, sesame seeds	9,00
Caramel Banana (V) vanilla ice cream, chocolate sauce, caramelised banana, walnut crumble, whipped cream	11,00
Warm Chocolate Cake (V) from the oven, roasted plums, pistachio ice cream	12,00
Benni Cheese (V) Saxon Berch cheese & grilled Griollo from the dairy farm Bennewitz, pear mustard, Picos Camperos	12,00

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) sweet puff pastry bows	4,00

SNACK MENU

from 11:30
until 22:30

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



Pilot



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COFFEE KAFFEERÖSTEREI ALBER LEIPZIG

TEA & HOT BEVERAGES

Espresso single double	2,90 3,90
Kaffee small large	2,90 3,90
Cappuccino	3,90
Latte Macchiato	4,50
Coffee with Milk	4,50
Chocolate small large	3,00 4,50
ICED Café Latte	4,40
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)	
Hot Ginger Pear	5,50
pear juice, ginger, cinnamon	
Fruit Punch <small>ALCOHOL FREE</small>	6,00
with apple, caramel, cinnamon, star anise	
... with Obstler	9,00
Kiki - Egg Liqueur Punch	7,50
with whipped cream	

WATER, JUICE & LEMONADE

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

HOMEMADE

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

APERITIFS

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

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
Bulbush 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 <i>Not shy, but beautifully slender, fragrant, fresh – TipTop aperitif wine</i>			33,00	
VOLL-MOND-STEIN 2023	Riesling Schäffer, Hambacher Schlossberg, Pfalz <i>Bernadette first, Lyon First, your choice, smart esoteric-scented amber droplet</i>			59,00	
Riesling Schlossberg 2022	Riesling Schäffer, Hambacher Schlossberg, Pfalz <i>Smacky, summery, smartsweet... Ladies' choice... something uncomplicated</i>			33,00	
Viogner 2021	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	
Weißburgunder 2021	Dautel, Württemberg <i>Disciplined fidelity in Pinot: Dautel just lets the wine speak – natural, balanced, harmonious</i>	6,00	12,00	39,00	
Grauburgunder 2022	Herrenstück Holger Koch, Baden-Kaiserstuhl <i>Maturity, pressure, structure. Runs wonderfully. Partial mash fermentation. Great wood. Precise, slender Power.</i>			45,00	
****Chardonnay Reserve 2017	Knipser, Pfalz <i>Große Lage Burgweg, limestone, new barriques, battonage – powerfull and intense, turned up as far as it goes</i>			90,00	
Grauburgunder unfiltered 2019	Enderle & Moll, Oberrhein-Baden <i>Beware, natural wine! Subtles acidity, firm and chalky tannins, energetic...Very different colour!Very complex!</i>			35,00	

ROSE

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

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 <i>Merlot-Syrah-Cabernet S, mash fermentation, great wood, gentle, firm structure, smart-roasty. Everyone, Hats off!</i>	5,50	11,00	35,00	
Spätburgunder 2018	Dautel, Württemberg <i>straight – elegant, raspy, morely, curranty, great wood, fine minerality, fine Dautel</i>	6,00	12,00	39,00	
Spätburgunder vom Löss 2022	Franz Keller, Baden-Kaiserstuhl <i>Velvety and soft, fine juiciness, brilliant cherry-red, smart-fruity, great level from the best address</i>			45,00	
Spätburgunder Großes Holz 2018	Bürgstädter Berg Stich, Bürgstadt, Franken <i>Elegant and powerfull with the best structure – with roulade or simply on its own</i>			40,00	
Pinot Noir unfiltered 2019	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	
Ebbio Langhe 2013	Nebbolio Fontanafreda, Friaul, Italien <i>The Barolo brother with dignified maturity – granate-red, warm, velvety and lingering</i>			40,00	
Château Escot 2014	Cabernet Sauvignon-Merlot-Petit Verdot Boreaux-Medoc <i>Juicy fruit attack, dark chocolate, cinnamon and morello cherries, soft tannins</i>			55,00	
Palazzo della Torre 2011	Allegrini, Veneto <i>Rich and intense, wild berries and raisins, soft, compact, dry, velvety</i>			53,00	
Almirez 2020	Tempranillo Teso la Monja, Toro <i>Voluminous, powerful, silky, aromatic, fruity, elegant, extremely drinkable... also for great thirst</i>			45,00 92,00	1,5l

SPARKLING - CREMANT - CHAMPAGNER

		0,1l	0,75l
Fritz Müller 0,0%	Sparkling wine Fritz Müller, Reihessen	4,50	27,00
Fritz Müller	Sparkling wine Fritz Müller, Reihessen	4,50	25,00
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	Réserve Castelnau, Champagne		75,00
Riesling Spritzer	Enkelkind Riesling	0,2l / 6,50	0,5l / 12,00