

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

**24.03. Potato Rösti** (V) each 13,50  
**Mon** boletus in cream, herb and pomegranate salad

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

**26.03. Baked Corn-Fed Chicken Fillets**  
**Wed** beetroot risotto, nut crisp, herb salad

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

**28.03. Stralsund Herb Matjes**  
**Fri** roasted potatoes, cucumber salad, housewife sauce

**31.03. 7-Herb Pasta** (V)  
**Mon** linguine, cherry tomatoes, shallots, chilli, garlic,  
herbs, rocket, parmesan

**01.04. PILOT Roast Giblets**  
**Tue** Pinot jus, apple and red cabbage, potato dumplings

**02.04. Chilli Sin Carne** (V)  
**Wed** herb rice, yoghurt, sumac, parsley salad

**03.04. Master-Bulette**  
**Thu** sherry cream sauce, peas, mashed potatoes,  
cranberries

**04.04. Labskaus 'Fischhaus Rasmus'**  
**Fri** Stralsund herb matjes, corned beef mashed potatoes,  
gherkin, beetroot

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

**08.04. Palatinate Pig's Stomach**  
**Tue** cranberry sauce, creamed sauerkraut, mashed potatoes

**09.04. Wild Garlic Risotto** (V)  
**Wed** grilled pointed peppers, pea sprouts, parsley salad

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

**11.04. Pasta Salmone**  
**Fri** linguine, fine salmon slices, baby spinach, cherry  
tomatoes, rocket, parmesan

# STARTERS & SOUPS

from 11:30  
until 21:00

<b>Spinach Salad</b> small   large <span>✓</span>	7,50   12,00	
spinach leaves, cherry tomatoes, cranberries, shallots, caramelised cashew nuts, lemon juice, olive oil		
.... with roasted halloumi <span>✓</span>	add 3,00	
<b>Caesar Salad</b> <span>✓</span>	10,00	
romaine lettuce, cherry tomatoes, mustard dressing, parmesan, croutons		
.... with anchovies	12,00	
.... with roasted halloumi <span>✓</span>	13,00	
.... with crispy bacon	13,00	
.... with baked corn-fed chicken	15,00	
<b>Toni's Bruschetta</b> <span>✓</span>	8,00	
aubergine & sesame spread, grilled peppers, olives, basil pesto		
.... with anchovies	10,00	
<b>Seasoned Meat MITROPA</b>	7,50	
organic pork neck, canned mushrooms, lemon, toast		
<b>Goat's Cream Cheese</b> <span>✓</span>	10,00	
flamed, beetroot delicatessen, raspberry vinaigrette, lettuce, nut crunch		
<b>Vitello Rustico</b>	10,00	
slices of boiled veal, tuna sauce, salt capers, olives, rocket, lemon		
<b>Pickled Salmon</b>	15,50	
potato rösti, trout caviar, honey-mustard sauce, mango chutney, parsley salad		
<b>Beef Tartare</b> 80g   130g	16,50   22,00	
Saxon heifer, gherkins, shallots, capers, mustard, egg yolk, olive oil, bread, butter		
<b>Soljanka ENKOVA</b>	6,50	
sour, fruity, meaty, cream, lemon		
<b>Onion Soup St. Germain</b>	8,00	
strong veal stock, cognac, Gruyere, chives		
<b>Lenten Soup MEGA</b> <span>✓</span> <span>✓</span>	13,50	
soya-ginger stock, celeriac cabbage, shi take, miso, goji berries, roots, coriander, sesame, babaganoush, sultan's delight, crostino		

# MAIN COURSES

<b>Quick &amp; Cheap   Volcano Noodle</b> <span>✓</span> <span>✓</span>	10,00	
linguine, fruity tomato sauce, chilli, garlic, capers, olives, rocket, parmesan		
<b>BIG Plucked Salad</b>	15,00	
lime chicken, cherry tomatoes, cucumber, fennel, radish, wild herbs, feta cheese		
<b>Annabell</b> <span>✓</span>	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	
<b>Cheese Dumplings</b> <span>✓</span>	16,00	
roasted in butter, vine tomatoes, shallots, sage, parmesan, rocket		
<b>Lenten Cabbage</b> <span>✓</span> <span>✓</span>	16,00	
roasted cauliflower, bread butter, mango chutney, pimientos de padron, fried egg, pomegranate and parsley salad		
<b>Pasta al Gorgonzola</b> <span>✓</span>	16,00	
linguine, gorgonzola <sup>DOP</sup> , pear, walnuts, cream, rocket, parmesan		
<b>Königsberg Meatballs</b>	20,00	
pork & heifer, caper sauce, anchovies, potatoes, beetroot delicatessen		
<b>Beef Tongue &amp; Black Pudding</b>	22,00	
roasted, jus, coriander herb, parsnip and celery puree, onion salad		
<b>Trout 'Müllerin Art'</b>	24,00	
whole fried trout, parsley potatoes, herb butter, optionally with apple and red cabbage or lettuce		
<b>Masala Chicken</b>	24,00	
chorizo-fennel risotto, braised pointed peppers, garam masala, herb salad		
<b>Beef Roulade 'Old Girl'</b>	24,00	
cranberry sauce, apple - red cabbage, potato dumplings		
<b>Strohschwein Schnitzel</b>	22,00	
cranberries, lettuce		
<b>Saxon Heifer Roast Beef</b>	30,00	
lettuce, chilli butter		
<b>Fries as a Side Dish:</b> <span>✓</span>		
<b>Classico</b> tomato ketchup & mayonnaise	5,00	
<b>Tartufo</b> truffle mayonnaise & Grana Padano	7,00	
<b>Bravas</b> aioli & tomato salsa (spicy)	6,00	
<b>Kyoto</b> 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

<b>PILOT Crème brûlée</b> (V)	7,50
<b>Churros Caramel</b> (V) baked, icing sugar, caramel crunch .... with vanilla ice cream	6,00 8,50
<b>Granola Rice Pudding Dumpling</b> (V) crispy breadcrumbs, yoghurt ice cream, yuzu honey, lemongrass, lime, sesame seeds	9,00
<b>Caramel Banana</b> (V) vanilla ice cream, chocolate sauce, caramelised banana, walnut crumble, whipped cream	11,00
<b>Warm Chocolate Cake</b> (V) from the oven, roasted plums, pistachio ice cream	12,00
<b>Benni Cheese</b> (V) 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 (V)	4,00   6,00
warm puff pastry tartlet, icing sugar, raspberry sauce	
<b>Santiago Almond Cake</b> (V)	4,00
<b>Cinnamon Bun</b> (V)	4,00
<b>Lazos Blancos</b> (V) sweet puff pastry bows	4,00

## SNACK MENU

from 11:30  
until 22:30

<b>Spinach Salad</b> 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
<b>Toni's Bruschetta</b> (V) 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> (V) 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> (V) <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</b> (200g) (V)	7,00
<b>Bread Sticks Piccos Camperos</b> (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

<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 in a Glass</b>	3,80
... fresh mint	... fresh ginger
... sage leaves	... squeezed lemon
... LH verbena (dried)	
<b>Hot Ginger Pear</b>	5,50
pear juice, ginger, cinnamon	
<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	

# 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
natural / medium-sparkling	0,75l / 6,50	<b>Spezi</b> <small>ORIGINAL</small>	0,5l / 3,80
<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, Bullbash 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**  
Bullbahs 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
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## 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>Bulbash 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>VOLL-MOND-STEIN 2023</b>	Riesling   Schäffer, Hambacher Schlossberg, Pfalz <i>Bernadette first, Lyon First, your choice, smart esoteric-scented amber droplet</i>			59,00
<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