

◆ **LUNCH MENU** [Mon–Fri 12 p.m. – 3 p.m., except public holidays]

Main course ... 12,50

2 courses: main course + starter or dessert ... 15,50

3 courses: starter, main course, dessert ... 18,50

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Mixed leaf salad, garden vegetables, wild herbs, house dressing 🍷

Potato and horseradish soup, herbs, buttered croutons 🍷

Labskaus, mashed potatoes with corned beef, Stralsund herb-cured herring, beetroot, gherkin, fried egg

Abraxas Cauliflower, oven-roasted, tahini and peanut yoghurt, ras el hanout, parsley and pomegranate salad 🍷

Pistachio ice cream, raspberries 🍷

Flambéed goat's cheese, crunchy nuts 🍷

◆ **WEEKLY MENU** [Sun–Wed 12 p.m. – 9 p.m., Thu–Sat 12 p.m. – 10 p.m.] ◆◆◆◆◆

PILOT_Octopus Salad ... 15,00 / 25,00

lukewarm boiled potatoes, spring onions, Pimientos de Padrón, chilli oil, wild herbs

Wild garlic and spelt risotto 🍷 ... 18,00

roasted Griollo, oven-roasted peppers, pea shoots, herb salad

with roasted corn chicken breast ... 27,00

TRINITATES SAXONIAE ... 27,00

sausages, smoked pork loin, black pudding, sauerkraut, mashed potatoes, PILOT_mustard

Planted Steak Filet Mignon 🍷 ... 32,00

120 g, shiitake and soy jus, grilled vegetables, PILOT_chips, parsley and pomegranate salad

Asparagus spears from the Tautz Asparagus Farm, Frankenheim ... 19,00

250 g, with buttered parsley potatoes and choice of:

Dutch sauce / Polish butter / Nut butter with straw-fed pork escalope

with straw-fed pork escalope ... 33,00

with corn-fed chicken breast from Weber Poultry Farm... 33,00

with salmon fillet ... 33,00

with Saxon heifer roast beef ... 39,00

◆ **WINE RECOMMENDATION**

Scheurebe, 2025 | Schäffer, Hambacher Schlossberg, Pfalz ... 0,10l: 5,00 ... 0,20l: 10,00 ... 0,75l: 33,00

So must Scheu! Gently pushing, stony minerality, best local wine version, best palate and nice fine acidity, wonderfully fresh, smartly juicy, temptingly slightly salty.

Muskateller, 2025 | Schäffer, Hambacher Schlossberg, Pfalz ... 0,10l: 5,00 ... 0,20l: 10,00 ... 0,75l: 33,00

Muscat does not cause muscle soreness and promotes a positive mood. Crisp nose, exotic spicy aromas and light fragrance from the glass. Slim, athletic in the mouth and embedded pepper on the palate, intense grace.

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!