



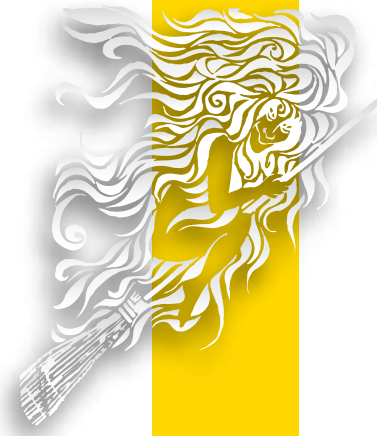
# Hexenküche

Menu for allergy sufferers

[www.hexenkueche-steakhaus.de](http://www.hexenkueche-steakhaus.de)

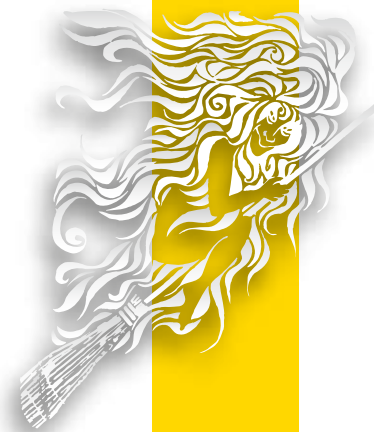
# Welcome

Dear guests, at the end of this allergy card you will find an overview of all listed allergen indicators and additives.



Hexenküche

# Aperitifs



Cynar <sup>1,12)</sup>	4 cl	4,30 €
Martini (bianco, extra dry, rosso)		4 cl
4,70 €		
Sherry Sandeman <sup>L)</sup>		
(Fino, Medium, Sweet)	5 cl	4,80 €
Campari <sup>1)</sup> with Orange or Soda	4 cl	6,60 €
Aperol Spritz <sup>1,12)</sup>	4 cl	7,60 €
6PM - 5 cl Aperitivo Montanaro 16 % with 5 cl Prosecco DOC		
Spumante Extra Dry Millesimato		0,1 l
8,90 €		
Vermouth di Torino, Bianco or Rosso with Tonic	5 cl	8,90 €
Negroni Classico, 4 cl Gin, 4cl red vermouth, 4cl Campari Bitter	0,12 l	11,90 €
Negroni Sbagliato, 4 cl Campari Bitter, 4cl red vermouth, 4cl Prosecco)		0,12 l
11,90 €		

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## From the grill



All dishes from the grill with a sauce of your choice.

All sauces are homemade:

Devil sauce (spicy) <sup>G,)</sup>

Pepper sauce <sup>A, C, F, I, J)</sup>

Sauce 'Café de Paris' <sup>G)</sup>

Tomato garlic <sup>3, A1, A3, C, F, G, I, J)</sup>

Herb butter <sup>G)</sup>

“Hexenspieß”, Angus beef from South America

15,10 €

Sirloin steak, Angus beef from South America 20,30 €

Rump steak, Angus beef from South America 23,30 €

Pepper steak, Angus beef from South America 23,90 €

Filet beef steak, Angus beef from South America

\*with small seasonal salad <sup>3, A1, A3, C, G, I, J)</sup> 34,90 €

Lamp fillet from New Zealand 22,60 €

Charolais fillet from France

\*with small seasonal salad <sup>3, A1, A3, C, G, I, J)</sup> 41,90 €

T-Bone steak from Ireland 42,60 €

Rib-Eye steak, Angus beef from South America

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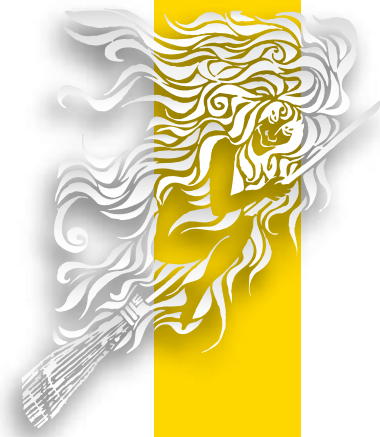
## From the grill

Spare Ribs - small portion <sup>A, C, F, G, I, J)</sup>	9,90 €
Spare Ribs - big portion <sup>A, C, F, G, I, J)</sup>	18,60 €
2 Saddle steak hot and spicy with quark potato *	19,10 €
Super large pork chop	16,90 €

\* Please note: if you would like other side dishes with your  
filet steak, Charolais fillet or Saddle steak, we charge +3 €

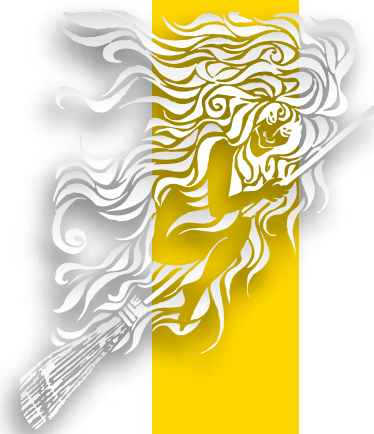
## Sides

Grilled corncob with brown spiced butter <sup>G)</sup>	5,30 €
Pasta with sauce 'Café de Paris' <sup>G)</sup>	6,10 €
Potato gratin baked with cheese <sup>G)</sup>	6,60 €
Fried potatoes choice of with or without onions / bacon	6,90 €
Quark potato <sup>G)</sup>	4,80 €
Vegetable plate	7,80 €
Extra portion of bread <sup>A, F, )</sup>	2,60 €
Extra portion of sauce <sup>see sauces)</sup>	2,60 €



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## Sea Food



Lake Constance trout grilled with quark potato <sup>D, G, I)</sup>	21,40 €
2 Barbecue spits with King Prawns with quark potato and salad <sup>3, A1, A3, B, C, G, I, J)</sup>	21,90 €

## Vegetarian

Big mixed seasonal salad with homemade dressing <sup>3, A1, A3, C, G, I, J)</sup>	10,60 €
Seasonal vegetarian plate	17,20 €



## Desserts

Tiramisu - homemade <sup>A1,C, G, H, P)</sup>	8,40 €
Vanilla ice-cream with hot raspberries <sup>G)</sup>	8,10 €
Mousse au Chocolat <sup>C, G,)</sup>	7,10 €
"Rote Grütze" (red berry compote) with vanilla ice cream <sup>G)</sup>	6,80 €

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## Hot drinks

Coffee <sup>11)</sup> cup	3,70 €
Espresso <sup>11)</sup> cup	3,10 €
Espresso Macchiato <sup>11, G)</sup> cup	3,30 €
Espresso Coretto (with Grappa) <sup>11, G)</sup> cup	5,80 €
Espresso Doppio (double) <sup>11, G)</sup> cup	5,20 €
Cappuccino <sup>11, G)</sup> cup	4,40 €
Latte Macchiato <sup>11, G)</sup> cup	4,90 €
Black, fruit, chamomile, peppermint tea, glas	3,20 €

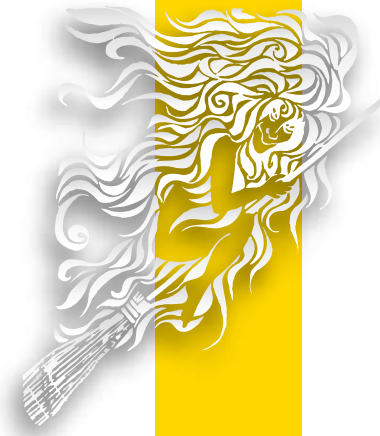
## Non-alcoholic drinks

Table water, carbonated	0,2l	2,80 €	0,4l	3,90 €
Teinacher Gourmet, medium	0,33l	4,50 €	0,75l	8,20 €
Teinacher Gourmet, still			0,5l	5,90 €
Cola <sup>1,11)</sup>	0,2l	2,90 €	0,4l	4,70 €
CocaCola zero <sup>1,8,9,11)</sup>	0,2l	2,90 €	0,4l	4,70 €
Mirinda <sup>1,2,3,9)</sup>	0,2l	2,90 €	0,4l	4,70 €
Bingo lemonade <sup>1,2,3,9,11)</sup>	0,2l	2,30 €	0,4l	3,50 €
Speci <sup>1,2,3,9,11)</sup>	0,2l	2,90 €	0,4l	4,70 €
Peach icetea	0,2l	2,90 €	0,4l	4,70 €
Orange juice	0,2l	3,10 €	0,4l	4,90 €
Apple juice	0,2l	3,10 €	0,4l	4,90 €
Apple juice spritzer	0,2l	2,90 €	0,4l	4,50 €
Johannis bear spritzer	0,2l	2,90 €	0,4l	4,50 €
Schweppes Bitter Lemon <sup>12)</sup>	0,2l	3,20 €		
Schweppes Tonic Water <sup>12)</sup>	0,2l	3,20 €		



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# Beers



Dinkelacker CD	0,3 l	3,60 €
Pils of the barrel <sup>A1, A3)</sup>	0,5 l	4,90 €
Dinkelacker Export, bottle <sup>A1, A3)</sup>	0,5 l	4,70 €
Blackbeer, bottle <sup>A1, A3)</sup>	0,5 l	4,80 €
Sanwald wheat beer		
- naturally cloudy, of the barrel <sup>A1, A3)</sup>	0,5 l	4,90 €
- dark, bottle <sup>A1, A3)</sup>	0,5 l	4,70 €
Sanwald Kristallweizen		
wheat beer clear, bootle <sup>A1, A3)</sup>	0,5 l	4,70 €
Becks non-alcoholic		
bottle <sup>A1, A3)</sup>	0,33 l	3,90 €
Sanwald Hefeweizen non-alcoholic		
bottle <sup>A1, A3)</sup>	0,5 l	4,80 €
Radler - lemon shandy <sup>1,2,3,9,11, A1, A3)</sup>	0,5 l	4,60 €
Colaweizen		
- wheat beer with Cola <sup>1,8,9,11, A1, A3)</sup>	0,5 l	4,60€
Russ		
- wheat beer with lemonade <sup>1,2,3,9,11, A1, A3)</sup>	0,5 l	4,60 €

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# Quality Wine

glas 0,2l 0,5l

## white

Konstanzer Bürgertröpfle Müller-Thurgau, dry, Baden <sup>L)</sup>	7,10 €	17,10 €
Chardonnay d'Italia, Amici di Endrizzi San Michele all'Adige, Trentino, Italy <sup>L)</sup>	7,20 €	16,90 €
Pinot Grigio delle Venezie, Amici di Endrizzi San Michele all'Adige, Trentino, Italy DOC/DOP <sup>L)</sup>	8,20 €	18,70 €
Eichstetter Riesling QbA dry, Friedrich Kiefer, Eichstetten am Kaiserstuhl <sup>L)</sup>	6,70 €	16,00 €
Spritzer from quality wine white or red <sup>L)</sup> , 0,25 l		4,60 €

## rosé

Bischoffinger Enselberg Spätburgunder Rosé QbA dry, Gutsabfüllung Achim u. Helmut Rieflin, Vogtsburg <sup>L)</sup>		6,80 €
16,90 €		
Primitivo Rosato Appassimento, Puglia IGP, Cantine Paolo Leo, San Donaci, Apulia, Italy <sup>L)</sup>	8,40 €	18,90 €

## red

Rocca Ventosa, Cantina Tollo, Montepulciano d'Abruzzo DOP, Italy <sup>L)</sup>	6,70 €	16,50 €
Cabernet Sauvignon Esprit Cépage Pay d'Oc IGP, Les Coteaux du Pic, Hérault, France <sup>L)</sup>		6,90 €
16,80 €		
Spätburgunder Rotwein, dry Heinemann, Ehrenkirchen-Scherzingen, Baden <sup>L)</sup>	8,80 €	19,90 €
Primitivo Appassimento Puglia IGT Cantine Paolo Leo, San Donaci (BR), Apulia, Italy <sup>L)</sup>	8,60 €	19,70 €
Tempranillo Cuvée DO Navarra Tinto Roble		

Our specialist staff will be pleased to provide you with information on the vintages.



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# W.bottled Wine

## white

Sauvignon Blanc, Kabinett dry, Heinemann Ehrenkirchen-Scherzingen, Baden <sup>L)</sup>	36,00 €
Scherzinger Batzenberg Chardonnay „Alte Reben“, Kabinett dry, Heinemann, Ehrenkirchen-Scherzingen, Baden <sup>L)</sup>	40,00 €
Chardonnay Valle d'Aosta, Château Feuillet, Maurizio Fiorano, St. Pierre, Aosta, Italy <sup>L)</sup>	48,00 €
Gavi San Pietro DOCG, Vino Biologico, Tenuta San Pietro, Tassarolo (AL), I <sup>L)</sup>	39,00 €
Roero Arneis Bricco delle Ciliegie DOCG, Giovanni Almondo, Monta D'Alba, Piedmont, Italy <sup>L)</sup>	36,00 €
Durbacher Plauelrain Riesling, dry, 'Kapelle', VDP Erste Lage, Andreas Laible, Durbach, Baden <sup>L)</sup>	48,00 €
Chablis AC, Domaine des Malandes, Chablis, France <sup>L)</sup>	46,00 €

## rosé

Rosado Navarra D.O., Pagos de Araiz, Olite, Navarra, Spain <sup>L)</sup>	32,00 €
Cerasuolo d'Abruzzo DOC, Linea Vigna Corvina, Azienda Agricola Contesa, C.da Caparrone Collecorvino, Italy <sup>L)</sup>	32,00 €
Côtes de Provence Sainte-Victoire AC, Domaine Houchart, Puyloubier, France <sup>L)</sup>	38,00 €

## sparkling wine & champagne

Prosecco DOC Soffio, Spumante Extra Dry Millesimato <sup>L)</sup>	35,00 €
Champagne Ayala Brut Majeur, Ayala, Ay, Champagne, France <sup>L)</sup>	88,00 €
Champagne Laurent-Perrier "Cuveé ROSE" Brut, Champagne, France <sup>L)</sup> upon request	

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# W.bottled Wine

## red — Italy

Primitivo di Manduria DOC Riserva Passo del Cardinale, Cantine Paolo Leo, San Donaci (BR), Apulia <sup>L)</sup>	40,00 €
Orfeo Negroamaro Puglia IGT, Cantine Paolo Leo, San Donaci (BR), Apulia <sup>L)</sup>	43,00 €
Brolio Chianti Classico Riserva DOCG Castello di Brolio, Barone Ricasoli, Gaiole in Chianti, Tuscany <sup>L)</sup>	51,00 €
Amarone DOCG Torre del Falasco, Cantina Valpantena, Quinto (VR), Tuscany <sup>L)</sup>	86,00 €
Brunello di Montalcino DOCG, Ciacci Piccolomini, Castellnuovo, Tuscany <sup>L)</sup>	89,00 €
Gran Masetto IGT Teroldego, Cantina Endrizzi, San Michele all'Adige, Trentino, Italien <sup>L)</sup>	on request
Salice Salentino Riserva DOC, Cantine Paolo Leo, San Donaci (BR), Apulia <sup>L)</sup>	48,00 €
Morellino di Scansano DOCG, Fattoria Le Pupille, Grosseto <sup>L)</sup>	40,00 €
Etna Rosso DOC "Rampante", Pietradolce, ETNA, Sicily <sup>L)</sup>	72,00 €



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# W.bottled Wine

## red — Piedmont, Italy

Dolcetto d'Alba DOC Nada Fiorenzo, Treiso - Barbaresco <sup>L)</sup>	48,00 €
Nebbiolo d'Alba Vignadogna DOC Bruno Pasquero, Vezza d'Alba <sup>L)</sup>	38,00 €
Langhe Nebbiolo DOC Nada Fiorenzo Treiso-Barbaresco <sup>L)</sup>	48,00 €
Crocetta Barbera d'Alba DOC Tenuta Montanella, Castiglione Falletto <sup>L)</sup>	47,00 €
Barbera d'Alba Superiore DOC Cascina Morassino, Barbaresco <sup>L)</sup>	57,00 €
Barolo Tresuri DOCG Mauro Sebaste, Alba <sup>L)</sup>	98,00 €
Barolo DOCG Tenuta Montanello, Castiglione Falletto <sup>L)</sup>	81,00 €
Barbaresco DOCG Ovello, Cascina Morassino, Barbaresco <sup>L)</sup>	120,00 €
Barbaresco DOCG Rombone, Nada Fiorenzo, Treiso-Barbaresco <sup>L)</sup>	on request
Barbaresco Gaja Angelo Gaja, Barbaresco <sup>L)</sup>	on request

## red — Spain

Rioja Castroviejo Reserva D.O.Ca., Bodegas Pastor Diaz, Aldeanueva de Ebro (La Rioja) <sup>L)</sup>	37,00 €
Valderiz de Chiripa Ribera del Duero DO, Bodegas y Vinedos Valderiz, Roa (Burgos) <sup>L)</sup>	47,00 €
Rioja Reserva D.O.Ca., Bodegas Muga, Haro, Rioja <sup>L)</sup>	64,00 €
Les Terrasses Velles Vinyes DOCa, Alvaro Palacios, Priorat <sup>L)</sup>	89,00 €

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# W.bottled Wine

## red — France

Gigondas AOC Romane Machotte , Pierre Amadiou, Gigondas <sup>L)</sup>	47,00 €
Châteauneuf-du-Pape AOC Domaine du Vieux Lazaret, Vignobles Jérôme Quiot, Châteauneuf-du-Pape, Vaucluse <sup>L)</sup>	67,00 €
Château Saint Ange Saint Emilion Grand Cru AOC Jean-Thomas Doublet, Saint-Quentin-de-Baron, Gironde <sup>L)</sup>	73,00 €
Chassagne Montrachet Grand Vin de Borgogne, Domaine André Goichot, Beaune <sup>L)</sup>	98,00 €

## red — Argentina, Chile, Uruguay, South Africa

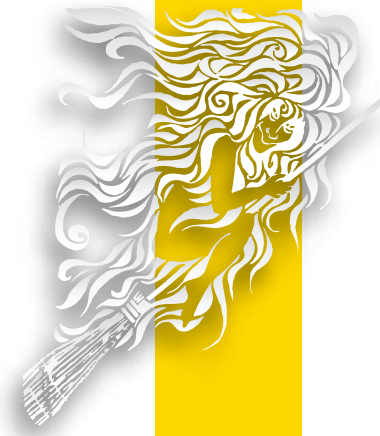
Mayoral Malbec, Hacienda del Plata, Lujan de Cuyo, Mendoza, Argentina <sup>L)</sup>	65,00 €
Gran Familia Altamira Malbec, Gimenez Riili, Paraje Altamira, San Carlos, Uco Tal, Mendoza, Argentina <sup>L)</sup>	78,00 €
Mburucuyá Assemblage Collection Antigua Bodega Stagnari, Canelones, Uruguay <sup>L)</sup>	89,00 €
Single Vineyard Cabernet Sauvignon La Capilla DO, Viu Manent, José Miguel Viu, Colchagua Valley, Chile <sup>L)</sup>	56,00 €
Viu 1 - Viu Manent, José Miguel Viu, Colchagua Valley, Chile <sup>L)</sup>	on request
Alvi's Drift Albertus Viljoen Bismarck Red Blend, Worcester, Westkapregion, South Africa <sup>L)</sup>	64,00 €

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## Spirits



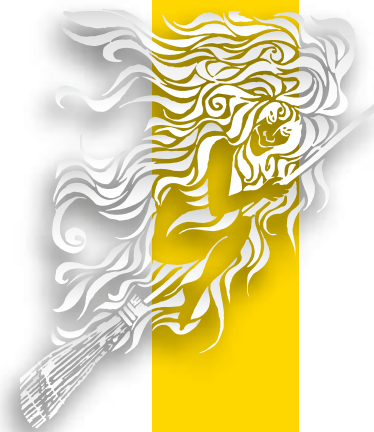
## Fruit schnapps

Williams-Christ, Bodensee Williams, Baumann, Singen, 38%	2 cl	4,90 €
Bodensee Obstler, Obstbrand aus Äpfeln und Birnen, Weis, Gutach, 38%	2 cl	4,90 €
René de Miscault Poire William Eaux-de-vie, Musée des Eaux-de-vie, Lapoutroie, Elsass, 43%	2 cl	5,20 €
René de Miscault , Kirsch Eaux-de-vie, Musée des Eaux-de-vie, Lapoutroie, Elsass, 43%	2 cl	5,20 €
Alte Zwetschge, Ziegler bottled for Hexenküche-Konstanz, 45%	2 cl	11,60 €
Vieille Prune d'Alsace, bottled for Hexenküche-Konstanz, 40%	2 cl	7,90 €

## Gin with tonic

Hendricks Gin Distilled and Bottled in Scotland, 44 % Vol., 57%	4 cl	14,10 €
Tanqueray No. 10 Gin , Premium Gin, 47%	4 cl	13,90 €
Windspiel Premium Dry Gin, 47%	4 cl	14,20 €
Imea Gineprina d'Olanda, Italy, 47%	4 cl	14,80 €

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## Whisky / Whiskey

Jack Daniels Tennessee, Bourbon, 40%	2 cl	4,90 €
Glenmorangie Original 10yo, Single Malt Scotch Whisky, 40%	2 cl	6,40 €
Laphroaig 10yo, Island Single Malt Scotch Whisky 48%	2 cl	7,80 €
Balvenie Doublewood / Caribbean Cask Single Malt Scotch Whisky, 40%	2 cl	9,60 €

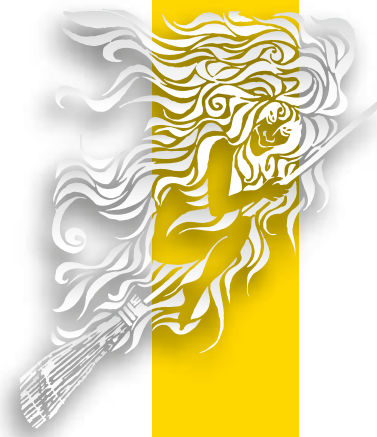
## Grappe

"Elisi", Berta, 43%	2 cl	9,30 €
Amarone Felasco Valpatena, Barrique, 43%	2 cl	6,70 €
Le Dic'otto Lune, Marzadro, 41%	2 cl	8,50 €
Oro di Poli, Merlot und Cabernet Sarpa, 40%	2 cl	8,70 €
Oro di Poli, Morbida, Moscato Fior d'Arancio, Sarpa, 40%	2 cl	8,20 €
Grappa Barolo Millesimato, Destilleria Dottore Mario Montanaro, 45%	2 cl	14,00 €

## Rum

Angostura 1919, 8 Years, Rum Trinidad, 40%	2 cl	7,80 €
Kaniché XO Double Wood, 40%	2 cl	9,40 €
Pusser's British Navy Rum 15Y, Nelson's Blood, 40%	2 cl	12,00 €
Ron Zacapa XO Rum, 40%	2 cl	16,00 €

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## Cognac / Brandy

Cognac Pierre Ferrand 1840 Original 1er Cru de Cognac, Grande Champagne 45%	2 cl	8,00 €
Vecchia Romagna 38%	2 cl	5,20 €

## Amaro / herb liqueur

Averna 29% <sup>12)</sup>	4 cl	4,90 €
Fernet Branca 29%	2 cl	3,80 €
Ramazotti 30%	4 cl	4,90 €
Appenzeller 29% <sup>G,L)</sup>	2 cl	4,50 €
Jägermeister 29% <sup>G,L)</sup>	2 cl	4,40 €

## Anise

Ouzo 12, 38%	2 cl	3,90 €
Sambuca Extra, Molinari, 40%	2 cl	3,90 €

## Aquavit

Malteser Aquavit, 40% <sup>C,G,L)</sup>	2 cl	4,40 €
Linie Aquavit 41,5%	2 cl	4,70 €

## other liqueurs

Amaretto di Saronno 28% <sup>H)</sup>	2 cl	4,40 €
Baileys, 17% <sup>1, 11, G)</sup>	2 cl	4,10 €

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## Additives

- 1) with dye
- 2) conserved
- 3) with antioxidation
- 4) with flavor enhancer
- 5) sulphurised
- 6) blackened
- 7) waxed
- 8) with phosphoric acid
- 9) with sweetener
- 10) milk protein, starch, albumen , liquid egg-white, soy protein
- 11) with caffeine
- 12) with quinine

## Allergen labelling

- A Cereals containing gluten
  - A1 wheat, A2 rye, A3 barley
  - A4 oat, A5 spelt, A6 Kamut
- B Crustaceans and products thereof
- C eggs and products thereof
- D Fish and products thereof
- E Peanuts and products thereof
- F Soya and products thereof
- G Milk and and products thereof
- H Edible nuts
- I Celery and products thereof
- J Mustard and products thereof
- K Sesame seeds and products thereof
- L Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
- M Lupin and products thereof
- N Molluscs and products thereof
- O Contains Alcohol



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