BRECHTMANNS
BISTRO

CAN'T DECIDE?

Then leave the choice to us
and join us on a journey through our menu.

Six dishes are served in the middle of your table,
and everyone tries everything:

from starter to dessert
from fish to vegetarian to meat
from warm to cold
from Asian to German

Usually included: our duck, family recipe since 1985.
Crispy outside, juicy inside.

Everything else that comes to the table is our surprise.
We cook, you enjoy.

6 dishes to share · € 66 per person

With drinks package · € 89 per person
Water, a bottle of Grüner Veltliner or Primitivo for two, and espresso.
Also available alcohol-free.

Our tip to start:
Lemongrass Spritz · 0.15 l · 9 €
or alcohol-free: verbena-jasmine Riesling by van Nahmen · 0.2 l · 10 €

Menu and drinks package are served for the whole table only.

Wine recommendation

White wine

2025 Grüner Veltliner „Ried Goldberg“
Gmeinböck, Weinviertel, Austria
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

Red wine

2023 Raoul
Blend of Syrah, Grenache, Mourvèdre and Cabernet Franc
Beaumont, South Africa
0.1l € 7.50 /0.2l € 14.50 /0.5l € 36/0.75l € 55

Table water flat rate
still or sparkling
per person € 5.40

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Starters

Farmhouse bread with homemade dip
€ 3.50

Edamame -vegan- sea salt and cranberries
€ 7.50

Pickled cucumber
Chili, roasted garlic and sesame
€ 10.00

Tuna ceviche with coriander, lime and ginger
€ 22.00

Cream of celery soup
Apple, chives and herb oil
€ 12.00

Chicken satay
Peanut, chili and coriander
€ 14.00

Baby spinach salad
with radishes and walnuts
in raspberry dressing
€ 11.00

Salad of fennel, apple and rocket
with avocado, cranberries and lime
Starter € 14.50 / Main € 18.00

- caramelised goat cheese
each € 3.00
- seared beef fillet cubes
€ 13.00
+ roasted black tiger prawn
each € 4.00

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Main courses

Red Thai curry -vegan-
Sweet potato, pineapple and peanuts with jasmine rice
€ 22.50

Add as you like

+ Tofu	€ 3.00
+ Strips of chicken breast	€ 6.00
+ flamed salmon	€ 10.00
+ tuna sashimi	€ 15.00

Hand-cut beef fillet tartare
Capers, toasted bread and mixed greens
- as a main course with French fries -
Starter (80 g) € 18.00 /
Main (180 g) € 33.00

Braised beef shoulder
slow-braised for 48 hours at 72 °C
celery, wild broccoli and port wine jus
€ 39.00

Crispy duck, family recipe / Our promise of flavour to you:

Since 1985 our family has prepared the duck to its own recipe. We select every duck with great care. Our special preparation makes it wonderfully crispy on the outside while staying particularly juicy inside. The birds live outdoors on pasture all year round in conditions appropriate to the species and are raised on high-quality grain feed. With a clear conscience we can assure you that the quality of our ducks and geese is of the very highest standard. The result is that the valuable aromas in the skin are preserved – they are what gives the duck its special flavour. Treat yourselves to this experience!

½ Duck

,,CLASSIC"

Rich duck jus
Elderberry red cabbage
Compote of
apple and raisin
Pointed cabbage
Cold-stirred lingonberries
Potato dumplings

€ 57.00

Eppendorf

Pepper jus
Wild mushrooms
Marinated beetroot
Spinach salad
Celery purée
New potatoes

€ 59.00

„MY CURRY"

Red Thai curry
Pineapple / pak choi /
coriander
Hoisin
glazed vegetables
Pickled cucumber
Jasmine rice

€ 59.00

We kindly ask for your understanding that we charge € 25
for a vegetarian side plate if you would like to share the half duck!

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DRINKS MENU

VAN NAHMEN PRIVATE PRESSING HOUSE · LOWER RHINE

Single-variety juices

100 % not-from-concentrate, hand-pressed

Organic apple juice *meadow orchard, complex, late harvest*	0.2l **€ 4.90**	**White peach nectar** *intensely fruity*	0.25l **€ 5.50**
Riesling grape juice *notes of apple, citrus & peach*	0.25l **€ 5.50**	**Apricot nectar** *Orangé de Provence variety*	0.25l **€ 5.50**
Raspberry-rhubarb nectar *balanced & light*	0.2l **€ 4.90**	**Morello cherry "Morellenfeuer"** *mild sour cherry from the Lower Rhine*	0.25l **€ 5.50**

ORGANIC · JUICE SPRITZER WITH TABLE WATER + € 1.00 0.2 l

APERITIF

WITH ALCOHOL

Pol René Brut *Blanc de Blancs, Caves de Wissembourg*	0.1l **€ 7.50**
Cremant Rosé Brut *Aimery, Crémant de Limoux*	0.1l **€ 9.00**
Lemongrass Spritz	0.15l **€ 9.00**
Aperol Sprizz	0.2l **€ 9.00**
Martini white / Extra Dry / red	5cl **€ 7.50**
Port – Tonic, Graham's Port, Thomas Henry	0.2l **€ 11.50**
Negroni	0.15l **€13.50**
Espresso Martini	0.15l **€ 13.50**
Campari Orange	0.2l **€ 8.00**

ALCOHOL-FREE

Träublein *Schloss Vaux, sparkling like sekt*	0.1l **€ 8.00**
Verbena-jasmine Riesling *Riesling grape juice with verbena & jasmine, sparkling like sekt, van Nahmen*	0.2l **€ 10.00**
White tea Tahiti vanilla quince *Tart quince juice with white tea & vanilla, sparkling like sekt, van Nahmen*	0.2l **€ 10.00**
San Bitter Tonic	0.2l **€ 8.00**
Martini Floreale *with orange and ice*	5cl **€ 8.00**
Freikopf Green Gin-Tonic *alcohol-free gin with tonic*	glass **€ 15.00**

BEER

König Pilsener on tap	0.3l € **4.70** / 0.4l **€ 5.90**
König Pilsener alcohol-free	0.33l **€ 4.70**
Benediktiner wheat beer, also alcohol-free	0.5l **€ 6.50**
Singha Beer -Thailand-	0.33l **€ 4.70**

SOFT DRINKS

Hamburg table water still / sparkling	p.p. **€ 5.40**
Coca Cola	0.2l **€ 3.60**
Coca Cola light / zero	0.2l **€ 3.60**
Fanta	0.2l **€ 3.60**
Sprite	0.2l **€ 3.60**

WHITE WINE

2024 Pinot Gris
Wernersbach, Rheinhessen
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

2025 Grüner Veltliner „Ried Goldberg"
Gmeinböck, Weinviertel, Austria
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

2025 Chenin Blanc
Beaumont, South Africa
0.1l € 6.50 / 0.2l € 13 / 0.5l € 32 / 0.75l € 47

2024 Riesling
Knewitz, Rheinhessen
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

2024 Sauvignon Blanc
Crass, Rheingau
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

ROSÉ WINE

2025 Pinot Noir Rosé
Leitz, Rheingau
0.1l € 5.50 / 0.2l € 11 / 0.5l € 27 / 0.75l € 37

RED WINE

2023 Grenache Noir
Brechtmanns Bistro, Waterkant Wine Bottlers
0.1l € 5.00 / 0.2l € 9 / 0.5l € 25 / 0.75l € 35

2025 Primitivo
Botto, Apulia
0.1l € 5.50 / 0.2l € 10 / 0.5l € 27 / 0.75l € 37

2023 Raoul
Blend of Syrah, Grenache, Mourvèdre and Cabernet Franc
Beaumont, South Africa
0.1l € 7.50 / 0.2l € 14.50 / 0.5l € 36 / 0.75l € 55
Magnum 1.5l € 110

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CRÉMANT / CHAMPAGNE / SPARKLING WINE

0.75 l

Pol René Brut, Blanc de Blancs	Caves de Wissembourg	€ 48.00
Crémant Rosé Brut, Crémant de Limoux	Aimery	€ 58.00
Extra Brut Champagne	Gosset	€ 110.00
Rosé Brut Champagne	Gosset	€ 130.00
Träublein, alcohol-free	Schloss Vaux	€ 48.00

WHITE WINES BY THE BOTTLE

0.75 l

GERMANY

BADEN

2019 Oberrotweil Pinot Gris Réserve	Salwey	€ 55.00

MOSEL

2023/25 Saar Riesling	Van Volxem	€ 45.00
2022/24 VV Riesling -feinherb-	Van Volxem	€ 37.00
2018 Hatzenport Stolzenberg GG	Heymann-Löwenstein	€ 69.00

NAHE

2017 Rotenberg Riesling Spätlese	Gut Hermannsberg	€ 45.00

RHEINHESSEN

2022 Chardonnay „S“	Spiess	€ 55.00
2017 Nierstein Riesling	Kühling-Gillot	€ 70.00
2020 Nierstein Riesling	Kühling-Gillot	€ 75.00
2022 Nierstein Riesling	Kühling-Gillot	€ 70.00
2016 Goldberg Riesling	Knewitz	€ 60.00
2022 Chardonnay, barrel-aged	Knewitz	€ 71.00

PALATINATE

2023 Pinot Blanc	Münzberg	€ 37.00
2018 Riesling Saumagen	Markus Schneider	€ 65.00
2017 Riesling Pechstein GG	Buhl	€ 75.00

AUSTRIA

SOUTHERN STYRIA

2018 Ried Grassnitzberg Sauvignon Blanc	Walter Skoff	€ 55.00
2017/23 Ried Obegg Sauvignon Blanc	Walter Skoff	€ 75.00
2024 Ehrenhausen Sauvignon Blanc	Walter Skoff	€ 44.00

ITALY

SOUTH TYROL

2023/24 Kreuth Chardonnay	Cantina Terlan	€ 69.00
2025 Terlaner DOC	Cantina Terlan	€ 59.00
Pinot Blanc, Chardonnay, Sauvignon Blanc		
2025 Gewürztraminer Alto Adige DOC	Franz Haas	€ 68.00

BRECHTMANNS
BISTRO

PIEDMONT

2024 Roero Arneis	Bruno Giacosa	€ 60.00

VENETO

2025 Lugana DOC	Ottella	€ 45.00

UMBRIA

2023/24 Bramito, Chardonnay	Antinori	€ 69.00
2023 San Giovanni, Orvieto	Antinori	€ 55.00

SARDINIA

2025 Is Argiolas Vermentino di Sardegna	Argiolas	€ 55.00

FRANCE

BURGUNDY

2025 Chablis	Joseph Drouhin	€ 66.00
2022/23 Chablis Premier Cru Montmains	Joseph Drouhin	€ 100.00
2022 Saint-Véran	Joseph Drouhin	€ 70.00
2020 Chassagne-Montrachet Morgeot Premier Cru *Marquis de Laguiche*	Joseph Drouhin	€ 240.00

LOIRE

2022 Sancerre Grande Cuvée *Sauvignon Blanc*	Comte Lafond	€ 89.00

ALSACE

2024 Gewürztraminer Les Princes Abbés	Domaines Schlumberger	€ 50.00

CAHORS

2020 Le Chenin de Mercuès *Chenin Blanc*	Château de Mercuès	€ 60.00

LANGUEDOC

2022/23 Cigalus Blanc *Chardonnay, Viognier, Sauvignon Blanc*	Gérard Bertrand	€ 75.00
2024 Chardonnay Domaine de l'Aigle	Gérard Bertrand	€ 74.00
2025 Viognier, Pays d'Oc	Delas Frères	€ 42.00

PROVENCE

2023 Clos Mireille Blanc de Blancs, Cru Classé *Sémillon, Rolle*	Domaines Ott Magnum 1.5 l	€ 75.00 € 150.00

USA

2022 Chardonnay	Black Stallion Estate	€ 69.00

ALCOHOL-FREE

2024 Sauvignon Blanc	Kolonne Null	€ 35.00
2025 Natureo Blanco	Miguel Torres	€ 35.00

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ROSÉ WINES BY THE BOTTLE

0.75 l

2025 Calafuria Rosé, Salento IGT	Tormaresca	€ 50.00
Apulia	Magnum 1.5 l	€ 99.00
2024/25 By Ott, Côtes de Provence	Domaines Ott	€ 50.00
Provence	Magnum 1.5 l	€ 90.00
2025 Pinot Noir Rosé, Rheingau	Weingut Leitz	€ 37.00

RED WINES BY THE BOTTLE

0.75 l

GERMANY

RHEINHESSEN

2021 Merlot	Prinz Salm	€ 79.00

ITALY

PIEDMONT

2021 Langhe Rosso Monsordo	Ceretto	€ 55.00
Cabernet Sauvignon, Merlot, Syrah		
2021 Barbaresco DOCG	Ceretto	€ 110.00
Nebbiolo		
2019 Barolo DOCG	Ceretto	€ 140.00
Nebbiolo		
2021 Barolo DOCG	Prunotto	€ 116.00
Nebbiolo		
2019 Barolo Bussia DOCG	Prunotto	€ 166.00
Nebbiolo		
2022 Bansella, Nizza DOCG	Prunotto	€ 49.00
Barbera		
2020 Dagromis	Angelo Gaja	€ 195.00
Barolo DOCG		

VENETO

2020/21 Marne 180 Amarone della Valpolicella	Tedeschi	€ 95.00

TUSCANY

2023/24 Chianti Classico DOCG	Rocca delle Macìe	€ 49.00
2019 Chianti Classico Riserva DOCG	Capannelle	€ 99.00
2024 Le Volte	Tenuta dell'Ornellaia	€ 65.00
Cabernet Sauvignon, Merlot & Petit Verdot		
2023 Villa Antinori Rosso	Antinori	€ 49.00
Sangiovese, Cabernet Sauvignon, Merlot, Syrah		
2022 Le Serre Nuove	Tenuta dell'Ornellaia	€ 130.00
2022 Promis, Ca' Marcanda	Angelo Gaja	€ 105.00
Merlot, Sangiovese & Syrah	2020 Magnum	€ 195.00
2020 Magari, Ca' Marcanda	Angelo Gaja	€ 140.00
Cabernet Franc, Cabernet Sauvignon & Merlot		

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2018 Brunello di Montalcino *Sangiovese*	Pieve Santa Restituta di Gaja	€ 170.00
2019 Brancaia Il Blu *Sangiovese, Merlot, Cabernet Sauvignon*	Brancaia	€ 150.00
2023 Rosso di Montalcino DOC *Sangiovese*	Casanova di Neri	€ 65.00
2018 Brunello di Montalcino DOCG *Sangiovese*	Casanova di Neri	€ 130.00
2021/22 Quercegobbe *Merlot*	Petra 2021 Magnum	€ 70.00 € 140.00

LAZIO

2021 Sodale *Merlot*	Famiglia Cotarella	€ 65.00

SARDINIA

2020/21 Senes Riserva Cannonau di Sardegna	Argiolas	€ 55.00

SICILY

2020/21/22 Nero d'Avola Riserva	Feudo Arancio	€ 38.00
2019 Cygnus *Nero d'Avola & Cabernet Sauvignon*	Tenuta Regaleali 2020 Magnum	€ 59.00 € 110.00

FRANCE

BURGUNDY

2019 Morey-Saint-Denis *Pinot Noir*	François Feuillet	€ 110.00

CAHORS

2019/22 Lucter *Malbec*	Château de Haute-Serre	€ 49.00
2018 Icône *Malbec*	Château de Haute-Serre	€ 200.00

SPAIN

RIOJA

2018/19 Gran Reserva *Tempranillo*	Baron de Ley	€ 59.00
2021 Finca Monasterio *Tempranillo*	Baron de Ley	€ 64.00

PRIORAT

2023 GR-174 Tinto *Cabernet Sauvignon, Cariñena, Garnacha*	Casa Gran del Siurana	€ 54.00
2020 Salmos *Cariñena, Garnacha, Syrah*	Miguel Torres	€ 66.00
2020 Perpetual *Cariñena, Garnacha*	Miguel Torres	€ 136.00

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SOUTH AFRICA

WALKER BAY

2020 Jackals River Pinotage	Beaumont Family Wines	€ 55.00
2018 Mourvèdre	Beaumont Family Wines	€ 75.00
2023 Raoul's	Beaumont Family Wines	€ 55.00
Syrah, Grenache, Mourvèdre, Cabernet Franc	Magnum 1.5 l	€ 110.00

Vintages subject to change. All wines contain sulphites

If you have any allergies, please ask our service staff.