

Antipasti

VARIATION

COUNTRY & SEA^{1,2,A}

ham, with Sherry marinated
herring, different vegetables,
Grana Padano, served with Neptun bread
€ 14.00

ANTIPASTI WITH BREAD^{2,A}

- Herring marinated with Sherry
- sun-dried tomatoes
- Marinated mushrooms
- Grilled zucchini
- Pickled shepherd's cheese
- Grana Padano
- Borettane onions in balsamic vinegar
- Serrano ham
- Olives
- Grilled aubergine
- Apple greaves dripping
- herb curd cheese with red onions



per
bowl
€ 3.50

In between

WEINECK'S WINTERSALAD^A

leaf salads, apple slices, mushrooms
pumpkin, walnuts,
served with Neptun bread
€ 8.50

Vege-
tarian

CAPRESE^{3,6,A}

tomatoe, buffalo mozzarella,
basil, olive tapenade,
served with Neptun bread
€ 9.50

DRESSING OPTIONS^{2,A}

tomato rosemary, mango chili,
yoghurt with herbs or
honey mustard vinaigrette

BEEF TATAR^{12,A}

arugula, onion rings, tatar sauce,
butter, served with Neptun bread
€ 11.50

SPICY BEEF STEW^{2,A}

ragout gratinated with cheese,
served with Neptun bread
€ 9.50

Classic

CHEESE DISH^A

three kinds of cheese, fig mustard,
walnuts, served with Neptun bread
€ 12.50

Soups

served with Neptun bread^A

PUMKIN SOUP^A

with fried black pudding and seeds
€ 6.00

ONION SOUP^{2,A}

with roasted white bread slice and cheese
€ 6.00

TOMATO MOZZARELLA SOUP^{2,3,A}

basil pesto, croûtons
€ 5.00

Sandwich Time

NEPTUN'S SANDWICH^A

smoked trout, arugula,
sour cream, dill
€ 8.50



HERB CURD CHEESE SANDWICH^A

homemade herb curd cheese, red onions,
radish and arugula
€ 8.50

MATJES SANDWICH^A

white herring fillet, red onions,
apple slices, sour cream, dill
€ 8.50

MECKLENBURGER SANDWICH^A

smoked goose breast, apple greaves dripping,
pumpkin and walnuts
€ 8.50

Tarte flambée

ALSACE STYLE^{2,3,A}

bacon, onions, sour cream
€ 9.50

WEINECK'S FAVOURITE^A

smoked salmon, red onions, sour cream
€ 9.50

MEDITERRANEAN^A

cherry tomatoes, pesto,
shepherd's cheese, aubergine, sour cream
€ 9.50

WINTERTIME^{2,A}

game salami, apple cinnamon ragout,
chestnuts and sour cream
€ 9.50

Pasta

PENNE AI FUNGHI^{2,A}

with fried mushrooms, cream sauce
walnuts and Grana Padano
€ 13.50

SPAGHETTI AI GAMBERETTI^{2,A}

fruity spicy tomato sauce,
fried shrimps, cherry tomatoes,
and Grana Padano
€ 18.50

Fish

COD FILLET^A

fried

€ 18.00

PIKE-PERCH FILLET^A

fried

€ 21.00

SALMON FILLET^A

fried

€ 19.00

PLAICE^A

fried

€ 15.50

Combine
your dish

WEINECK'S LABSKAUS^A

potato stew, corned beef, white herring,
beetroot, gherkins, fried egg

€ 12.00

Classic

SIDE ORDERS

Baltic love^A

braised gherkins and
potato mustard purée

Autumn time^A

wild mushrooms and herb potatoes

Mediterranean^A

mediterranean pan-fried vegetables
and fried sweet potatoes with
lime pepper dip

Combine
your dish

Meat

MEATBALLS

KÖNIGSBERGER STYLE^A

white caper sauce, beetroot, boiled potatoes

€ 12.50

Classic

COQ AU VIN^{5,A}

chicken leg marinated with red wine,
bacon and pearl onions, spinach leaves and
buttered potatoes

€ 17.00

FRIED

RUMPSTEAK^A

200 g € 26.00

VEAL ESCALOPE^A

€ 22.00

BRAISED BEEF CHEEK^A

€ 24.50

Desserts

from our NEPTUN patisserie and ice cream manufacture

REDWINEPLUM^{5,13,A}

with cinnamon icecream and whipped cream
€ 5.00

MACARONS VARIETY^A

strawberry, pistachio, chocolate - one of each
€ 3.40

APPLE STRUDEL^A

€ 4,00
with vanilla ice cream and whipped cream
€ 6.00

MOUSSE AU CHOCOLAT^A

dark chocolate
€ 4.00

WEINECK'S CHEESECAKE^A

€ 3.20

CHOCOLAT CAKE^A

with liquid core and vanilla ice cream
€ 4.00

Ice cream

VITAMIN ORANGE SUNDAE^A

vanilla and mocha ice cream, creamy
orange sauce, whipped cream, brittle

big € 7.00
small € 5.00

Classic

ICE CREAM^A

vanilla, chocolate, nougat,
mocha, strawberry
per scoop € 1.50

NOUGAT SUNDAE^A

nougat and vanilla ice cream,
creamy nougat sauce,
whipped cream and grated chocolate

big € 7.00
small € 5.00

SORBET¹³

see daily offer
per scoop € 2.00

Please contact our Chefs de Cuisine if you need information about allergens in our products and food.

ADDITIVES

- 1 with colorings
- 2 with preservatives
- 3 with antioxidantes
- 4 with flavor enhancers
- 5 sulfurated






- 6 blackened
- 7 with Phosphate
- 8 waxed
- 9 contains caffeine
- 10 contains quinine

- 11 contains Phenylalaninesource
- 12 sweetener
- 13 with alcohol

A with allergens (separate menu)

white wines

Germany





				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Auxerrois Proppe Saale-Unstrut, dry	€ 30.50	€ 8.50	€ 4.80	€ 15.50
Bacchus „Schloss Hammerstein“ Jung & Knobloch, Rheinhessen, sweet	€ 22.50	€ 6.20	€ 3.20	€ 7.50
Chardonnay „Pur Mineral“ Lergenmüller, Pfalz, dry	€ 31.50	€ 9.00	€ 4.70	€ 16.50
Gelber Muskateller Lergenmüller, Pfalz, medium dry	€ 24.70	€ 6.90	€ 3.60	€ 9.70
Grauburgunder Klumpp, Baden, dry	€ 26.00	€ 7.20	€ 3.80	€ 11.00
Gutedel Martin Wassmer, Baden, dry	€ 22.50	€ 6.20	€ 3.20	€ 7.50
Müller-Thurgau Pawis, Saale-Unstrut, dry	€ 25.50	€ 7.00	€ 3.70	€ 10.50
NEPTUN Riesling Wegeler, Rheingau, dry	€ 24.90	€ 6.90	€ 3.60	€ 9.90
Riesling „Rosengarten“  Spreitzer, Rheingau, dry	€ 41.50	€ 11.50	€ 6.00	€ 26.50
Scheurebe Proschwitz, Sachsen, dry	€ 30.90	€ 8.60	€ 4.50	€ 15.90
Silvaner „Buntsandstein“ Bickel-Stumpf, Franken, dry	€ 27.50	€ 7.90	€ 4.10	€ 12.50
Weissburgunder Dreissigacker, Rheinhessen, dry	€ 25.50	€ 7.00	€ 3.70	€ 10.50
Zeltinger Sonnenuhr Riesling Spätlese Selbach-Oster, Mosel, fruity and sweet	€ 31.50	€ 8.90	€ 4.60	€ 16.50

Allergen information
All wines contain sulphites.

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White Wines

International

				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Chablis Vieilles Vignes AOC Michel & Fils, France, dry	€ 34.50	€ 9.80	€ 4.90	€ 19.50
Gavi di Gavi Bersano, Piemont – Italy, dry	€ 26.50	€ 7.50	€ 3.90	€ 11.50
Gewürztraminer Trimbach, Elsass – France, dry	€ 31.50	€ 8.80	€ 4.60	€ 16.50
Gran Viña Sol Miguel Torres, Penedès – Spain, dry	€ 24.90	€ 6.80	€ 3.60	€ 9.90
Grüner Veltliner „Smaragd“ Domäne Wachau, Austria, dry	€ 28.50	€ 8.00	€ 4.20	€ 13.50
Pinot Grigio Dürer Weg, Südtirol – Italy, dry	€ 26.50	€ 7.50	€ 3.90	€ 11.50
Pouilly-Fumé Guy Saget, Loire – France, dry	€ 32.90	o	o	€ 17.90
Sauvignon Blanc Villa Maria, Marlborough – New Zealand, dry	€ 26.00	€ 7.20	€ 3.80	€ 11.00

Rosé Wines





				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Rosé of Syrah – Cherub Montes, Chile, dry	€ 24.90	€ 6.80	€ 3.60	€ 9.90
Spätburgunder rosé Kabinett Martin Wassmer, Germany, medium dry	€ 23.00	€ 6.30	€ 3.20	€ 8.00
Côtes de Provence Cuvée M Château Minuty, France, dry	€ 26.50	€ 7.20	€ 3.80	€ 11.50

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Red Wines

Germany

				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Bechtheimer Saint Laurent Dreissigacker, Rheinhessen, dry	€ 33.90	○	○	€ 18.90
Cuvée Mano Negra Philipp Kuhn, Pfalz, dry	€ 32.50	€ 9.00	€ 4.70	€ 17.50
Cuvée Moritz Proschwitz, Sachsen, dry	€ 32.00	€ 8.80	€ 4.60	€ 17.00
Merlot „Roter Lehm“ Lergenmüller, Pfalz, dry	€ 30.00	€ 8.20	€ 4.40	€ 15.00
Samtrot Wachtstetter, Württemberg, dry	€ 28.50	€ 7.80	€ 4.00	€ 13.50
Spätburgunder Kiechlingsberger Ölberg, Baden, mild	€ 22.90	€ 6.30	€ 3.30	€ 7.90
Spätburgunder Meyer-Näkel, Ahr, dry	€ 28.90	€ 7.90	€ 4.10	€ 13.90

Red Wines

International





				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Achelo – Cortona DOC Syrah La Braccessa, Toscana – Italy, dry	€ 29.50	€ 8.00	€ 4.20	€ 14.50
Barbera d' Alba DOC Prunotto, Piemont – Italy, dry	€ 28.50	€ 7.90	€ 4.10	€ 13.50
Baron de Ley Gran Reserva Rioja – Spain, dry	€ 35.90	€ 9.90	€ 5.10	€ 20.90
Blaufränkisch – Johannishöhe Prieler, Burgenland – Austria, dry	€ 26.50	€ 7.20	€ 3.80	€ 11.50
Brunello di Montalcino Argiano, Toscana – Italy, dry	€ 50.00	○	○	€ 35.00

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Red Wines

International

				
	0.75 l	0.2 l	0.1 l	0.75 l to go price
Beaujolais-Villages AOC, Louis Jadot, Beaujolais - France	€ 26.00	€ 7.20	€ 3.80	€ 11.00
Cabernet/Carmenere Montes, Colchagua - Chile, dry	€ 24.90	€ 6.80	€ 3.60	€ 9.90
Château Angludet Margaux-Bordeaux, France, dry	€ 49.90	○	○	€ 34.50
Château Vieux Clos Saint Emilion Grand Cru, France, dry	€ 40.50	€ 11.50	€ 6.00	€ 25.50
Costasera – Amarone DOCG Masi, Veneto - Italy, dry	€ 58.50	○	○	€ 43.50
Gran Sangre de Toro Torres, Catalunya - Spain, dry	€ 26,50	€ 7.20	€ 3.80	€ 11.50
Ibéricos Crianza Tempranillo Torres, Rioja - Spain, dry	€ 24.90	€ 6.80	€ 3.60	€ 9.90
Malbec Kaiken, Mendoza - Argentina, dry	€ 24.50	€ 6.70	€ 3.50	€ 9.50
Piedlong Châteauneuf du Pape AOC Brunier, France, dry	€ 60.00	○	○	€ 45.00
Pinotage Vriesenhof, Stellenbosch - South Africa, dry	€ 30.90	€ 8.50	€ 4.50	€ 15.90
Pipoli Aglianico del Vulture Farnese, Basilicata - Italy, dry	€ 24.50	€ 6.40	€ 3.40	€ 9.50
Primitivo Torcicoda Tormaresca, Apulia - Italy, dry	€ 31.50	€ 9.00	€ 4.70	€ 16.50
Shiraz/Mataro Bin 2 Penfolds, Australia, dry	€ 37.00	€ 10.50	€ 5.80	€ 22.00
Zinfandel Lodi Old Vine Ravenswood, California-USA, dry	€ 28.50	€ 7.90	€ 4.10	€ 13.50

Allergen information
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Dessert & Sweet Wines

				
Cuvée Beerenauslese, Kracher Burgenland - Austria, 0.375 l, extra sweet	€ 33.50	0.1 l € 9.50	5 cl € 5.00	bottle to go price € 18.50
Floralis Moscatel Oro, Miguel Torres Catalunya - Spain 0.5 l, extra sweet	€ 27.50	€ 6.00	€ 3.20	€ 12.50

Sparkling Wines

Spumante, Crémant, Champagne

				
NEPTUN sparkling wine Schloss Affaltrach, extra dry	0.75 l € 24.90	0.2 l ○	0.1 l € 4.00	0.75 l to go price € 9.90
NEPTUN sparkling wine Schloss Affaltrach, medium dry	€ 24.90	○	€ 4.00	€ 9.90
Spumante Millesimato „Mille Bolle“ Sacchetto Veneto, extra dry	€ 24.90	○	€ 4.00	€ 9.90
Crémant de Loire rosé Louis de Despas, Loire - France, sec	€ 28.90	○	€ 6.00	€ 13.90
Champagne Taittinger brut	€ 64.00	○	€ 9.50	€ 39.00

Sherry, Vermouth

Tio Pepe dry or Christina medium dry	5 cl	€ 5.00
La Copa Blanco or La Copa Rojo Vermouth	5 cl	€ 5.00

Fizzy drinks

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Goldkelchen Cider apple & pear	0.33 l	€ 5.90	€ 3.00
Spritz di Sorrento with Limoncetta	0.25 l	€ 8.00	○
Aperol Spritz	0.25 l	€ 8.00	○

Allergen information

All wines, sparkling wine, champagne, sherry and vermouth contain sulphites.

Port wines

Taylors Chip Dry	5 cl	€ 6.00
Taylors Late Bottled Vintage 2012	5 cl	€ 6.00

Spirits

	4 cl	2 cl
Brandy		
Soberano Solera	€ 5.00	€ 2.50
Grappa Jacopo Poli		
Secca, Elegante, Sarpa Oro di Poli	€ 7.00	€ 3.50
Cognac Bowen VSOP	€ 7.00	€ 3.50
Schwechower local fruit brandy, pear or sea buckthorn	€ 7.00	€ 3.50
Amaro Lucano	€ 5.00	€ 2.50
Underberg bottle		€ 3.00
Rostocker Doppelkummel	€ 4.00	€ 2.00

Beer

	0.3 l	0.5 l
Rostocker Pils, draught beer [^]	€ 3.50	€ 5.50
Rostocker Dunkel, draught beer [^]	€ 3.50	€ 5.50
Mixed beer with sprite [^]	€ 3.50	€ 5.50
Yeast beer, bright [^]		€ 5.50
Yeast beer, non-alcoholic [^]		€ 5.50
Clausthaler, non-alcoholic [^]		€ 3.50

Allergen information
All port wines contain sulphites.

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Water

	0.375 l	0.75 l
Thoreau sparkling or natural	€ 3.00	€ 5.00
	0.25 l	0.75 l
Fachingen sparkling or natural	€ 2.90	€ 6.50

Juices, Sodas, Lemonades

	0.2 l	0.4 l
Apple, orange, passion fruit, rhubarb, sea buckthorn, grapefruit, tomato,	€ 3.00	€ 4.90
Homemade lemonade	○	€ 4.90
Coca Cola ^{1,9} , Cola light ^{1,9,11,12} , Fanta-Orange ^{1,3} , Sprite, Spezi	€ 3.00	€ 4.90
Tonic ¹⁰ , Lemon ^{3,10} , Ginger Ale ¹	€ 3.00	€ 4.90
BIONADE, elder or lychee – bottle 0.33 l	€ 3.50	○

Coffee, Tea, Hot drinks

Big cup of coffee	€ 3.00
Big cappuccino ^A	€ 4.00
Espresso	€ 3.00
Caffè Latte ^A	€ 4.00
Latte macchiato ^A	€ 4.00
Ronnefeldt LeafCup® – Tea glass	€ 3.50
Darjeeling summer gold, Earl Grey, English Breakfast, Green Dragon Lung Ching, Morgentau®, refreshing mint, mountain herbal, sweet berries, rooibos cream orange	
Hot chocolate dark or white ^A	€ 4.00
Hot sea buckthorn juice	€ 4.00
Grog with 4 cl rum ¹	€ 5.00

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