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Welcome in "ANNO 1800"

The "ANNO" has been a feel-good place for locals, vacationers and day tourists since 1986. Good quality food, delicious drinks and conviviality are the formula for enjoyment for guests of our restaurant. When selecting our dishes and drinks, taste, quality and love for food are crucial.

Enjoy our fish and meat dishes, as well as the vegetarian and vegan offerings, in a cozy atmosphere.

Homemade lemonades, freshly tapped draft beer, lovingly selected wines and spirits, but also coffee from our own roasting make your evening with us unique.

When the weather is good, we warmly welcome you to our sun terrace, where you can end a cozy summer day and watch an unforgettable sunset over the inland lake.

We look forward to seeing you in the "ANNO 1800".

The Stolpe family and their team

When selecting our dishes, we tried to meet the wishes of our guests. We are happy to accept special requests (e.g. food intolerances, smaller portions, etc.) and try to implement them. However, occasionally this involves costs that we have to pass on to the customer.

Food

Are you our normal
Portions too big?


**Please feel free to ask us
smaller portions.**

We are also happy to offer
you one for many dishes
smaller portions.



Appetizers - for the small appetite

Agate snails		8.00
with fine diced vegetables in herb butter, with fresh bread		
Matjes fillet on brown bread		9.00
with salad garnish		
Four king prawns		15.50
with fine vegetable strips fried in garlic, served with fresh bread		
Coastal plates		22.00
fresh smoked salmon with horseradish, king prawn fried in garlic oil, housewife-style matjes fillet & marinated North Sea crabs, with fresh bread with coastal butter		
beef carpaccio		16.00
with shaved Parmesan		
Bowl of olives & fresh bread	 vegan	6.00
Cheese cubes, olives & fresh bread		11.00
Small mixed salad		5.50
with yogurt dressing or vinaigrette		
Hummus dip	 vegan	10.00
with vegetable sticks & fresh bread		
Herb baguette		2.50
gratinated with herb butter		
Herb baguette		3.00
baked with herb butter and cheese		


Prices for food & drinks in €, including 19% VAT.

 vegetarian · Advice and a detailed list of allergens/additives are available from our service staff upon request.

Spoon luck






tomatosoup 	8.00
with cream topping	
Onion soup "French style" 	8.00
gratinated with cheese	
Fine horseradish vegetable soup	8.00
with roast beef strips	
Fish soup "Heiligenhafen style"	9.00
with fresh vegetables	

Happy Green

Small mixed salad* 	5.50
Large mixed salad* 	9.00
Vary the salad with... ...Tuna,	
olives & herder cheese ...four	16.00
king prawns	19.00
...smoked salmon	18.00
...fried in curry	16.00
Chicken strips & fresh fruits	
...Beef strips & mushrooms	18.00
...fried vegetables & Olives (garlic)	16.00

* Salad garnish with radish sprouts

Happy without meat

Chili sin carne  vegan	11.00
with soy mince, jalapeños & tortilla chips	
Vegetable grilletta  vegan	13.50
with homemade Thai chili dip, fries or fried potatoes and a side salad	
Fish from the field  vegan	16.00
with homemade aioli, fries or fried potatoes & side salad	
meatball  vegan	16.00
with homemade Thai chili dip, fries or fried potatoes and a side salad	
Vegetarian vegetable stew 	13.00
with garlic & olives, served with herb baguette	
Fresh homemade fried potatoes 8.00 with 3 fried eggs	
<i>also vegetarian upon request</i>	

Please choose between ours with your salad **homemade dressings, yogurt or vinaigrette.** Or create your own dressing **Oiling & vinegaring from the Demeter oil mill Solling.** All salads are included **oven-warm herb baguettes** served.

Fresh from the grill – beef, pork & lamb

Treats from Ostholstein

We serve our grilled dishes and delicacies from Ostholstein **homemade, fresh fried potatoes with bacon & onions** or **delicious french fries.**

Steak plate, approx. 220g 25.00

3 small beef steaks with Thai chili sauce

Rump steak, approx. 250g 29.00

with homemade herb butter

Rump steak, approx. 250g 32.00

with homemade herb butter, braised onions and mushrooms

grill plate 29.00

Rump steak, pork fillet & lamb steak on mushroom sauce

Lamb rump steak, approx. 220g 27.00

with homemade herb butter

How can we serve you your steak?

Rare, medium or well done?

pork filets 27.00

with fresh mushrooms in pepper sauce

meatballs(Beef & pork) on 16.00

pepper sauce

Homemade sour meat with 17.00
remoulade sauce

“fried potato ratio” Roast 21.00

beef, herring, sour meat, with remoulade sauce

“ANNO” roast beef 21.00

fried pink, with remoulade sauce

Hind leg of dike meadow lamb 24.00

braised in vegetable rosemary sauce

Pork schnitzel, approx. 300g 16.00

breaded, with lime butter

Chicken schnitzel, approx. 200g 15.00

breaded, with lime butter

That certain thing is still missing **Extra?**

Herb baguette 2.50

Herb baguette gratinated with cheese 3.00

Fried vegetables 4.00

spinach 4.00

Two fried eggs 4.00

Braised onions 4.00
and/or mushrooms

mushroom sauce 3.00

Pepper or mustard 2.50

hollandaise sauce 2.50

Simply Nordic – Fish dishes

Matjes fillet(3 pieces)- “housewife type” with
apple and onion sauce **17.00**

Redfish fillet **22.00**
fried, on mustard sauce

Cod fillet(Cod) **24.00**
on leaf spinach with lemon herb butter

Fisherman's omelette **24.00**
filled with saithe cubes and fried potatoes,
North Sea crabs, with mustard sauce


Fish fillet platter “ANNO 1800” **27.00**
with various fried fish fillets on a stock of
vegetables and garlic

Nordic plaice, approx. 500g ...
with bacon cubes **26.00**
... with North Sea crabs **31.00**

We serve fish dishes as a side dish
**homemade, fresh fried potatoes
with bacon & onions.**

New Zealand greenshell mussels **15.00**
with garlic vegetables &
Baked cheese, served with fresh bread

For our Lütten

French fries  **3.50**

Fried fish fingers **7.00**

Small breaded pork schnitzel **8.00**

Nuremberg bratwurst **6.00**

meatballs(Beef & pork) with
tomato sauce **7.00**

All children's meals optionally with ours
**homemade, fresh fried potatoes with
bacon & onions** or **French fries.**

Sweet & delicious

**Two scoops of bourbon vanilla ice
cream** with hot cherries & cream **7.00**

Holstein “Red Grit” with
eggnog or cream **8.00**


Apple Crumble **7.50**
with 1 scoop of bourbon vanilla ice cream

Traiteur de Paris **7.50**
Chocolate cake with a liquid center and 1
scoop of bourbon vanilla ice cream

Cold dog **7.50**
with 1 scoop of bourbon vanilla ice cream
– our classic from the 70s –
(contains small amounts of alcohol)

Warm rice pudding **4.50**
with cinnamon & sugar

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beverages

Draft beers

König Pilsener	0.25 l	3, 10
	0.4L	4, 70
	0.5L	5.90
Schneider Hefeweizen	0.3L	3, 70
	0.5L	5.90
Alster water	0.25 l	3, 10
	0.4L	4, 70
	0.5L	5.90
Guinness	0.4L	4.90
Guinness port	0.4L	5.90

Alcohol-free beer

König Pilsener non-alcoholic	0.33L	3, 10
Schneider wheat non-alcoholic	0.5L	5.90
Flensburg malt beer	0.33L	3.90

Non-alcoholic

Warder Pearl Table water Naturally quiet or classically airy	0.5L	3.50
Viva con Agua loud or quiet	0.75 l	6.00
various fruit spritzers Naturally cloudy apple, passion fruit, rhubarb or dark currant spritzer	0.4L	4.50
various fruit juices & nectars Apple, orange, passion fruit, rhubarb, dark currant	0.3L	3.50
Schweppes Bitter lemon, tonic water, ginger ale	0.2L	3.50
Coke, Cola Zero, Sprite, Fanta, Mezzo Mix	0.33L	3.50
Coke	0.2L	2.50
Homemade lemonades Lime-mint, orange-ginger, cucumber-elderberry, Watermelon-Lime	0.4L	6.00

Prices for food & drinks in €, including 19% VAT.

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Aperitifs

LUSTAU Guess Blanco	15%	5cl	5.00
LUSTAU Guess Rojo	15%	5cl	5.00
LUSTAU Sherry medium	15%	5cl	5.00
LUSTAU Sherry fino	15%	5cl	5.00
RAMOS PINTO			
Porto Ruby	19.5%	5cl	5.00
Campari	25%	4 cl	5.00

Long drinks Amount of spirit: approx. 4 cl

Martini Vibrante(non-alcoholic)	0.3L	7.50
Aperol Spritz	0.3L	7.50
Campari orange juice	0.3L	7.50
Lillet Wildberry	0.3L	7.50
Havana Cola	0.3L	7.50
Bacardi Cola	0.3L	7.50
Whiskey Cola Bourbon or Scotch	0.3L	7.50
Vodka-Bitter Lemon	0.3L	7.50
Gordon's gin and tonic	0.3L	7.50
Hendricks gin and tonic	0.3L	9.50

spirits

Bismarck grain	38%	2 cl	2.50
Helbing caraway	35%	2 cl	2.50
Anniversary aquavit	42%	2 cl	3.50
Aquavit line	41.5%	2 cl	3.50
Maltese	40%	2 cl	3.00
ouzo	40%	2 cl	2.50
Sambuca	38%	2 cl	3.50
Bailey's	17%	3 cl	4.00
Frangelico	20%	3 cl	4.00
Palo	30%	3 cl	4.00
vodka	37.5%	2 cl	3.00
Ricard	45%	3 cl	4.00
Drambuie	40%	3 cl	4.00
Gordon's Gin	37.5%	3 cl	5.00
Hendrick's Gin	44%	3 cl	6.00
Monkey 47 Gin	47%	3 cl	8.50
Jack Daniel's(Bourbon)	40%	4 cl	5.00
Talisker(single malt)	45.8%	4 cl	6.50
Chivas Regal(Scotch)	40%	4 cl	6.50
Ballantine's(Scotch)	40%	4 cl	5.50
1800 Añejo Tequila Reserva (100% agave)	38%	3 cl	6.00
Tequila Montezuma white	40%	3 cl	4.00
Ron Zacapa 23 Gran Res.	40%	3 cl	9.50
Havana Club 7 Years	40%	4 cl	7.00
Havana Club 3 Years	40%	4 cl	5.00
Bacardi White	37.5%	4 cl	5.00
Jaegermeister	35%	2 cl	3.00
Underberg	44%	2 cl	3.50
Fernet Branca	38%	3 cl	4.00
Branca Mentha	30%	3 cl	4.00
Gammel Dansk	38%	3 cl	4.00
Ramazotti	30%	4 cl	4.00
Averna	29.5%	4 cl	4.00

The "bitter ones" contain colorings.

Digestives

GHOST			
of orchards	38%	3 cl	3.50
NONINO Grappa Optima			
Barrel aged	41%	3 cl	5.50
DISC			
Wild raspberry spirit	41%	3 cl	5.50
Williams pear	40%	3 cl	5.50
bog pear	40%	3 cl	5.50
apricot	40%	3 cl	5.50
Ginger Royal	40%	3 cl	6.50
Walnutler	40%	3 cl	6.50
Sour cherry sour cherry	22%	3 cl	4.50
Luuy	28%	3 cl	4.50
Hennessy	40%	3 cl	7.00
Carlos I	40%	3 cl	7.00
Calvados	40%	3 cl	5.00

Hot

Coffee crema	3.50
espresso simply	2.50
espresso double	4.00
Espresso macchiato	3.00
Affogato al coffee	4.00
cappuccino	4.00
latte macchiato	4.00

From green coffee to coffee in the cup.

For the love of pleasure and social responsibility, we source our green coffee beans from **Fair trade plantations**

from around the world. These are made with passion and individually developed recipes **roasted by ourselves.**

cocoa	3.50
Winemaker's mulled wine only at Christmas time	4.50
Rum Grog	4.50
Apple punch	3.00
Apple punch with 2 cl Calvados	5.00
tea	3.50
different sorts (Black, herbs, fruits)	
Fresh tea	3.50
Mint and/or ginger	

Wines

We combine enjoyment and passion when it comes to wine! Let yourself be pampered with excellent German and international wines, most of which are served by the glass, as well as a selected sparkling wine and champagne menu.

We would be happy to advise you – there is a lot to discover!

With every bottle of wine(0.75 l) you will receive a bottle (0.5 l) of our **in-house water Warde Pear** of course silent or classic airy.

Rarities / specialties

Wine is a living food that brings us a lot of joy.

Come with us on an exciting journey into the world of wine!

New: non-alcoholic wines & sparkling wine from Oddbird

Chardonnay

Domaine de la Prade, Gothenburg, Sweden

A crisp, alcohol-free Chardonnay from Languedoc-Roussillon with mild citrus fruits and apple, with a hint of pear and a round buttery note.

0.2L **9.00**
0.5L **20.00**
0.75 l **32.00**

Merlot Shiraz

Domaine de la Prade, Gothenburg, Sweden

A youthful, full-bodied cuvée of Merlot and Shiraz from Languedoc-Roussillon with fruity impressions of blackberry and cherry, with a slight hint of caramel.

0.2L **9.00**
0.5L **20.00**
0.75 l **32.00**

Rosé sparkling wine

Domaine de la Prade, Gothenburg, Sweden

The “weird bird” – freed from alcohol, but by no means a spoilsport. On the contrary, the sparkling wine impresses with its freshness and intense fruit.

0.15 l **8.00**
0.75 l **39.00**

Sparkling

Sparkling brood

Schlumberger Sektkellerei, Austria

A pure vintage specialty that matures in the bottle according to the "Méthode Traditionale" for at least 18 months and is then shaken by hand. Bright yellow, green reflections, refreshing apricot scent, a sparkling, pleasant aftertaste.

0.15 l **8.00**

0.75 l **39.00**

Rosé secco

Schlumberger Sektkellerei, Austria

An extravagant rosé sparkling wine of a new style, raspberry red color, finely sparkling, fragrant, fruit-intensive, aromatic bouquet of raspberries, strawberries and roses, balanced and with a fine perlage.

0.15 l **8.00**

0.75 l **39.00**

Crémant Brut

Ackerman, Loire, France

A light yellow sparkling wine with subtle gold tones. Aromas of pear and dried apricots. Complex with fresh acidity.

0.15 l **8.00**

0.75 l **39.00**

Champagne Brut Premier

Louis Roederer Champagne Cellar, France

Bright yellow with green reflections, finely sparkling, delicately spicy scent of peaches, apples, grapefruit and fresh brioche, elegantly ripe fruit fullness, lively acidity, flattering structure, stylish.

0.75 l **99.00**

White wineGermany

Wine spritzer

0.2L **5.50**

Gray Burgundy

Baron von Gleichenstein, Baden

Fresh light yellow with green reflections, racy scent of hazelnuts, bright flowers and melon. A lively Pinot Gris with stimulating acidity, a drinkable nature and a fine aftertaste.

0.2L **9.00**

0.5L **20.00**

1.0L **38.00**

Riesling - dry

Prince Salm, Rheinhessen

Yellow color, shiny, intensely fruity bouquet with cassis, ripe apricots, peaches and delicate floral hints. On the palate it is juicy, light with lots of fruit and fine mineral notes.

0.2L **9.00**

0.5L **20.00**

0.75 l **32.00**

Riesling - fruity sweet

Dr. Bürklin-Wolf, Palatinate

With only 9.5% alcohol, the Homage à Luise has what it takes to be "Everybody's Darling". Fresh on the palate like green apples with ripe grapefruit, a fascinating fruit-acid interplay with seductive residual sweetness.

0.2L **9.00**

0.5L **20.00**

0.75 l **32.00**

Pinot Blanc – dry Count
Neipperg, Württemberg

Fine scent of apple and pear, with a subtle mineral note. Burgundian elegant with delicate melting and fine fruit, it guarantees a great drinking flow!

0.2L **9.00**

0.5L **20.00**

0.75 **32.00**

White wine Austria

Green Valtellina

Gerhard Markowitsch, Carnuntum

Bright green-yellow, fresh aromas of apples, vineyard peaches and a slight hint of nutty notes.

Uncomplicated, full of fruit and a delicate bite.

0.2L **11.00**

0.5L **25.00**

0.75 **35.00**

Waiting for Tom

Rennersistas, Lake Neusiedl

Unfined & unfiltered, DEMETER –The cuvée 60% Chardonnay and 40% Pinot Blanc shows itself at its best: delicately spicy with a slight hint of wood, a hint of orange zest and physalis. In the finish you can taste pineapple – crisp and fresh.

0.75 **39.00**

White wine Italy

Lugana Folar

Carlo Santi, Veneto

Brilliant, bright yellow with golden reflections. Fresh, attractively complex aromas with a delicate hint of almond invigorate the palate with a delicate aftertaste of fresh fruit.

0.2L **9.00**

0.5L **20.00**

0.75 **32.00**

Friulano (Friuli Isonzo) – dry

Azienda Agricola Lorenzon, Friuli-Venezia Giulia

The indigenous white wine grape variety of northern Italy produces golden yellow wines. It smells of ripe apples, pears and roasted walnuts. Wonderfully mild and floral on the palate. Very exciting!

0.2L **9.00**

0.5L **20.00**

0.75 **32.00**

Brezza Bianco – semi-dry

Lungarotti, Umbria

A balanced cuvée of Chardonnay, Pinot Grigio and Grechetto. Straw yellow with greenish reflections in the glass. Aromas of peach and green apple with floral hints develop in the nose. A wonderful everyday companion, not least because of the pleasant acid structure and freshness. Harmoniously outstanding. Suitable for carpaccio, but also for fish dishes.

0.2L **9.00**

0.5L **20.00**

0.75 **32.00**

White wine France

Pinot Blanc (Aligote)

Joseph Drouhin, Burgundy

Bright green-yellow, mineral-driven scent of citrus fruits and grapefruit, very good balance between acidity and minerality.

0.2L **11.00**

0.5L **25.00**

0.75 L **35.00**

Sauvignon Blanc (Sancerre)

Domaine de la Poussie, Loire

Pale yellow with silver reflections. Intense, aromatic bouquet with ripe peaches, fine floral aromas and nuances of citrus fruits. Wonderfully creamy, the minerality adds even more complexity. The aftertaste is intense and long.

0.75 L **50.00**

chablis

Joseph Drouhin, Burgundy

Pale gold in color with greenish reflections, aromas of lemon and grapefruit on the nose with a hint of coriander. Dry on the palate, fruity with mineral notes.

0.75 L **50.00**

Gewürztraminer – lovely

Domaine Schlumberger, Alsace

Shiny golden yellow with an intense bouquet of rose petals and papaya, candied fruits, some black pepper. Balanced and racy.

0.2L **9.00**

0.5L **20.00**

0.75 L **32.00**

White wine Overseas

Chardonnay Classic

Beringer, California, USA

Light yellow-green in the glass, it smells of white flowers and ripe yellow fruits. Lively on the palate, fruity, very harmonious and juicy. A very pleasant, light Chardonnay with a fine melting quality.

0.2L **9.00**

0.5L **20.00**

0.75 L **32.00**

Sauvignon Blanc

Viña Errazuriz, Aconcagua Valley, Chile

Bright green with yellow reflections. Wonderfully expressive aromas of grapefruit, citrus and a hint of green pepper on the nose. Lush, juicy and with a creamy texture that meets a refreshing finish.

0.2L **9.00**

0.5L **20.00**

0.75 L **32.00**

Rose wine Austria

Waiting for Tom

Rennersistas, Lake Neusiedl

Unfined & unfiltered, DEMETER –Fresh, fruity, uncomplicated. Zweigelt from the Schafleiten location. Whole grapes pressed directly, fermented spontaneously and stored on the full lees in clay amphoras and wooden barrels for 9 months. Shake it, then drink it!

0.75 L **39.00**

Rose wine France

Rosé d'Anjou (Cuvée) – semi-dry

Alliance Loire

This wine wants to be enjoyed young and fresh. Soft tannin structure, the palate delights with the taste of cranberries and strawberries. Its refreshing acidity gives the wine vitality.

0.2L **9.00**

0.5L **20.00**

0.75L **32.00**

By Ott. Rosé (Cuvée) – dry

Domaines Ott/Louis Roederer,
Côtes de Provence

Bright shiny rosé. Lively, fruity bouquet of fresh berries with spicy hints.

Elegant on the palate, polished and fruity, fresh acidity, very harmonious, stimulating character, great finish.

0.2L **11.00**

0.5L **25.00**

0.75L **35.00**

Pinot Noir (Sancerre Rosé)

Domaine de la Poussie, Loire

Elegant rosé. Lively, fruity bouquet of raspberries and red cherries, refreshingly balanced.

0.75L **69.00**

Rose wine South Africa

Tinta Barocca

All lost, Swartland

The perfect rosé for warm summer days: delicate salmon pink, seductive aromas of strawberries and raspberries, subtle herbal notes. Invigorating, good balance between fine acidity, freshness and fruitiness.

0.2L **11.00**

0.5L **25.00**

0.75L **35.00**

red wine Germany

Pinot Noir – dry (Oberrotweiler

Eichberg) Baron von
Gleichenstein, Baden

Youthful purple in the glass harmonizes with the delicious aromas of wild berries and violets. A full-bodied, expressive Pinot Noir (aged in large wooden barrels) made from ripe grapes with pleasantly soft tannins.

0.2L **9.00**

0.5L **20.00**

0.75L **32.00**

Trollinger – semi-dry Count

Neipperg, Württemberg

Delicate purple in the glass with fine strawberry accents are complemented by delicate earthy aromas. The wine resonates for a long time in the finish. This is how the Swabian, but also the rest of the world, likes the Trollinger.

0.2L **9.00**

0.5L **20.00**

0.75L **32.00**

red wine Austria

Zweigelt Rubin Carnuntum – dry

Gerhard Markowitsch, Carnuntum

A pure Zweigelt that presents itself in the glass as dark ruby red with violet edges. On the nose, plums, currants and sour cherries with subtle roasted aromas. A hint of dark chocolate has a spicy and stimulating effect.

0.2L **11.00**

0.5L **25.00**

0.75 L **35.00**

Heathland

Helmuth Renner, Lake Neusiedl

Low sulfur, vegan, organic –Cuvée of Merlot, blue Franconian and Zweigelt – very elegant with lovely freshness. Mineral, with full-bodied cherry-plum fruit.

0.2L **11.00**

0.5L **25.00**

0.75 L **35.00**

Waiting for Tom

Rennersistas, Lake Neusiedl

Unfined & unfiltered, DEMETER –Light-footed, a lot Herbal spice, fine fruity interplay of wild strawberries and sour cherries. A great red for every day. Zweigelt, Pinot Noir and Blue Cabinet.

0.75 L **39.00**

red wine Italy

Primitivo Piluna

Monaci Castle, Puglia

Dark purple red, multi-layered and complex with aromas of ripe grapes, pepper and vanilla notes. Powerful, very structured with a long finish reminiscent of jam, dark berries and licorice.

0.2L **9.00**

0.5L **20.00**

0.75 L **32.00**

Coribante Rosso Salento (Malvasia Nera di Lecce, Syrah)

Monaci Castle, Puglia

Intense red to violet color. Predominantly fruity aromas of cherry, raspberry and elderflower with a slight mineral note. Some of the dried grapes are aged in oak barrels for 12 months. This makes it particularly soft, complex and aromatic. A full-bodied marriage.

0.2L **11.00**

0.5L **25.00**

0.75 L **35.00**

Le Volte dell'Ornellaia (Merlot)

Ornellaia, Tuscany

Le Volte dell'Ornellaia combines the Mediterranean expressiveness of opulent, generous fullness with structure and complexity. The accessible style of Le Volte dell'Ornellaia, a blend of Merlot, Sangiovese and Cabernet Sauvignon, reflects Ornellaia's philosophy and savoir-faire.

0.75 L **69.00**

red wineFrance

Côtes-du-Rhône (Grenache, Syrah)

Delas Freres, Tournon-sur-Rhone

Deep dark red to violet in the glass; In the nose, intense, strong aromas of black cherries and blueberries, delicately spicy; full-bodied and lively on the palate. A very nice, balanced, fruity length. Outstanding!

0.2L**9.00**
0.5L**20.00**
1.0L**32.00**

Lalande de Pomerol (Cuvée) Chateau de la Commanderie, Bordeaux

Bright garnet red with dark reflections, the bouquet is complex and intense, stimulating with aromas of black cherries, dark wild berries, raisins and hints of dark chocolate, vanilla and traces of tobacco.

0.75 |**69.00**

red wineSpain

Tempranillo

Bodegas Taron, Rioja Alta

Dark cherry red with a fruity bouquet of black and red berries with delicate hints of fresh herbs, vanilla and licorice, fine acidity and well-integrated tannins
lively finish.

0.2L**9.00**
0.5L**20.00**
0.75 |**32.00**

Tempranillo Rioja Crianza

Larchago, Rioja Alavesa

Deep dark, almost brown-red in the glass, the Crianza delights with lush fruit aromas, accompanied by subtly spicy and pleasantly fine roasted aromas. 12 months aging in American oak and a further 6 months in the bottle.

0.2L**11.00**
0.5L**25.00**
0.75 |**35.00**

red winePortugal

Duas Quintas Douro (Cuvée)

Ramos Pinto, Douro

Dark crimson red with violet reflections. Ripe plums, preserved wild berries and cassis combine with roasted aromas of tobacco, chocolate and coffee beans. Smoky, strong tannins, great length. A Portuguese red wine at a high level!

0.2L**11.00**
0.5L**25.00**
0.75 |**35.00**

red wineArgentina

Malbec

Andeluna Cellars, Tupungato Mendoza

Deep dark red with a violet sheen. Aromas of black cherries and blackberries with notes of mocha, dark chocolate and vanilla. A strong body on the palate, concentrated tannins with well-integrated wood from French barrique.

0.2L**11.00**
0.5L**25.00**
0.75 |**35.00**

Allergen list

At Anno 1800 we are happy to take your allergies into account. Simply inform our service team about this so that we can take this into account when cooking.

Since our restaurant and our suppliers also process ingredients containing gluten, milk, eggs, celery, peanuts and nuts, despite all care, the transfer of traces of these substances cannot be ruled out.

Please note that despite all quality assurance measures, cross-contamination can occur in restaurant operations and let our service team know if you have any concerns.

We will be happy to provide you with a detailed list of additives if required!

Food allergens:

grains containing gluten:*e.g. wheat, rye, barley, oats, spelt, kamut, emmer, einkorn, green kernel; e.g. contained in flour, beer, sausage products or cakes*

Crustaceans:*e.g. crab, shrimp, prawns; e.g. contained in soups, sauces or seasoning pastes*

Eggs:*e.g. leckthin, (OV)-albumin; e.g. contained in mayonnaise, dressing or breading*

Fish:*all species of fish; e.g. contained in fish extracts, seasoning pastes, sauces, etc.*

Peanuts:*e.g. peanut oil, butter; e.g. contained in pastries or chocolate*

Soy:*e.g. as miso, soy sauce or oil; e.g. contained in pastries, marinades or coffee creamers*

Milk:*Products such as butter, cheese, lactose, whey protein; e.g. contained in sausages, sauces or croquettes*

Nuts:*almond, hazelnut, walnut, cashew, pecan, Brazil nut, pistachio, macadamia nut; e.g. contained in cakes, chocolate or pesto*

Celery:*celery, celeriac and celery; e.g. contained in sausages, broths or spice mixtures*

Mustard:*e.g. mustard seeds or powder; e.g. contained in dressings, ketchup or spice mixtures*

Sesame seeds:*e.g. as sesame oil, tahini; e.g. contained in pastries, falafel, marinade, etc.*

Lupine:*e.g. as lupine flour and protein; e.g. contained in vegetarian gluten-free products*

Sulfur dioxide and sulfite:*in concentrations greater than 10mg/kg or 10ml/l; e.g. contained in wine, dried fruits, vinegar*

Molluscs:*e.g. snails, squid, oysters; e.g. contained in sauces and Asian dishes*