

YOU, ME AND



*the Benjamins*



Vincent: [...] Also, you know what they call a Quarter Pounder with cheese in Paris?

Jules: They don't call it a Quarter Pounder with cheese?

Vincent: No, they got the metric system there. They wouldn't know what the fuck a Quarter Pounder is.

Jules: What'd they call it?

Vincent: Royale with cheese.

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- Pulp Fiction

# Food Menu

# Starter

## Donna Summer

200g Burrata, 2erlei eingelegte Feige, Rauchsatz, Ahornsirup  
Burrata 200g, 2pcs pickled fig, smoked salt, maple syrup

14.0

## 3 Mini Burger

Regional, USA, Asiatisch  
Regional, USA, asian

19.5

## The Classic

Backhendl, Kartoffel-Granatapfelsalat, Frankfurter Majo  
Fried chicken, potato-pomegranate salad, frankfurter mayo

17.0

# Brioche

## Philly Cheese Steak Bri

Rumpsteak, Karamell-Zwiebeln, Zitronenmajo, Cheddar  
Rump steak, caramelized onions, lemon mayo, cheddar cheese

18.0

## Benjamins Bri

Spinat, Truthahnschinken, Spiegeleier, Tomaten Pesto, Sauce Hollandaise  
Spinach, turkey bacon, fried eggs, tomato pesto, hollandaise sauce

14.0

# Salads

## *Eden Salad* vegan, gluten-free

Wildkräutersalat, Süßkartoffel, Pfirsich, Radieschen, Granatapfel, Nüsse,  
Apfelsaft-Kräuter-Vinaigrette

Wild herb salad, sweet potato, peach, radish, pomegranate, nuts,  
apple-juice-herb-vinaigrette

14.0

## *Temptation Salad* vegan möglich

Wildkräutersalat, pulled Chicken, Avocadowürfel, Salzzitrone, Brotbrösel, Parmesan,  
Zitronen-Joghurt-Vinaigrette

Wild herb salad, pulled chicken, avocado cubes, salted lemons, bread crumbs, parmesan,  
lemon-yogurt-vinaigrette

17.0

# Tartar

## *Steak Tartar*

Steak Tatar, Kapern, Sardellen, Worcesters, Schalotten, Tabasco, Kartoffelrösti

Steak tartar, capers, anchovies, worchester, shallots, tabasco, hashbrowns

21.0

## *Vegan Tartar* vegan, gluten-free

Aubergine Tatar, Erdnussöl, Zwiebeln, Cornichons, Ketchup, Senf, Paprikapulver  
Eggplant tartar, peanut oil, onions, cornichons, ketchup, mustard, paprika powder

17.0

# Mains

## *Chuck Norris Short Ribs*

Querrippe vom Rind (ca. 350g), Asia BBQ, Lauchzwiebeln, Nüsse, Coleslaw

Cross rib of beef, Asia BBQ, spring onions, nuts, coleslaw

28.0

## *Cog au Vin*

Hähnchen, Gemüse, Pilze, Kartoffeln, Kräuter

Chicken, vegetables, mushrooms, potatoes, herbs

21.0

## *Palm Springs*

Fried Chicken mit Buttermilch, Pancakes, Ahornsirup

Buttermilk fried chicken, pancakes, maple syrup

15.0

## *Mac and Cheese*

Makkaroni, karamellierter Apfel, Käsesauce, Röstzwiebeln

Maccaroni, caramelized apple, melted cheese, fried onions

16.0

## *Bold and Juicy 2.0*

Gefüllte Paprika, Wildreis, Ajvar, Karotten, Waldpilze, Rahmgemüse

Stuffed pepper, wild rice, ajvar, carrots, wild mushrooms, cream vegetables

22.0

## *Dessert*

€

### Sunday Afternoon

8.00

American Cookies, Vanilleeis, Beeren

American cookies, vanilla ice cream, berries

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### Perfect Kiss

12.0

Himbeermousse, Himbeersauce, Biskuit, Früchte

Raspberry mousse, raspberry sauce, biscuit, fruits

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Craving for Cake? Take a look into our display at the bar or ask us.

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# Drink Menu



## Sparkling Wine

0.1l

0.75l

Carpe Noctem Prosecco  
100% Glera, DOC Brut

7.00

39.0

Ruinart Rosé

19.5

140

Ruinart Blanc de Blancs

19.5

140

Dom Pérignon Vintage

290

## White

0.2l

Diehl Chardonnay, Kabinett  
Pfalz

9.00

34.0

Weinreich Grauburgunder  
Pfalz

9.50

36.0

Bischel Sauvignon Blanc  
Rheinhessen

9.50

36.0

Leitz "Magic Mountain" Riesling  
Rheingau

49.0

Battenfeld Spanier Weißburgunder "R"  
Rheinhessen

49.0

## Rosé

Knipser Rosé "Clarette"  
Pfalz

9.50

36.0

Caves d'Esclan "Whispering Angel"  
Côtes de Provence, Frankreich

49.0

## Red

Conte di Lucca Montepulciano  
Abruzzen, Italien

9.00

34.0

Kuhn "Incognito"  
Pfalz

10.5

40.0

Chapeau la Vache "Louise"  
Minervois, Languedoc, Frankreich

49.0

## *Aperitivo & Longdrinks* €

Bianco & Wild Berry 8.50  
Martini Bianco & Fever-Tree Wild Berry

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Nollie & Ginger 10.5  
Noilly Prat Wermut & Fever-Tree Ginger Ale

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RoséMarie 8.50  
Ferdinand's Rosé Wermut & Fever-Tree Tonic

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Gin & Tonic 12.5  
Bombay Sapphire Gin & Fever-Tree Tonic

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Vodka & Soda 12.5  
Grey Goose, lime, soda water

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Paloma 13.5  
Patron Silver Tequila, Limette, Grapefruit Limonade  
Patron silver tequila, lime, grapefruit lemonade

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Vibrante & Soda <sup>non-alcoholic</sup> 8.50  
Martini Vibrante & Schweppes Soda Water

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## *Cocktails* €

Purpose 14.0  
Vodka, Yuzu, Zitrone, Calpis (Milchsirup), Veilchen  
Vodka, yuzu, lemon, calpis (milk syrup), violets

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Kabuki 14.0  
Earl Grey Gin, Rhum Agricole, Holunderblüte, Molke  
Earl grey gin, rhum agricole, elderflower, whey

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Whiskey Power 14.0  
Whiskey, Zitrone, Kirsche, Walnuss, schwarzer Tee  
Whiskey, lemon, cherry, walnut, black tea

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Negroni 14.0  
Bombay Sapphire Gin, Martini Rubino, Campari

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East India <sup>nonalcoholic</sup> 10.0  
Gewürztee, Zitrone, Pfirsich, Mango  
Spice tea, lemon, peach, mango

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## *Whisky*

*4cl*

Jack Daniels Gentleman Jack

8.00

Jack Daniels Single Barrel

10.0

Johnnie Walker Gold Label

10.0

Aberfeldy 12y

10.0

Talisker Port Ruighe

12.0

## *Rum & Cognac*

*4cl*

Bacardi 8y

8.00

Plantation XO

18.0

Hennessy XO

18.0

## *Mezcal & Tequila*

*4cl*

Patron Silver

10.0

Mayaciel Blanco

10.0

San Cosme

9.00

## *Gin*

*4cl*

Bombay Sapphire

9.00

Bombay Premier Cru

10.0

Hendrick's Gin

9.00

Sipsmith

9.00

Monkey 47

11.0

Ferdinands Saar Dry Gin

11.0

## *Vodka*

*4cl*

Grey Goose

9.00

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Kauffmann Soft

10.0

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Belvedere

10.0

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## *Beer*

€

Warsteiner Pils 0,25

3.50

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Warsteiner Non-Alcoholic 0,33

3.50

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## Soft Drinks

€

Taunusquelle Still / Medium 0,5 l

4.90

Fever-Tree Premium 0,2 l

3.50

Tonic Water / Ginger Ale / Ginger Beer / Wild Berry

Coca Cola / Light 0,2 l

3.50

Salty Grapefruit 0,2 l

3.50

## Juices

€

Liquid Power Shot 2 cl

3.00

Pure ginger

Anti Hangover Shot 2 cl

3.00

Orange, Ingwer, Kurkuma

Orange, ginger, tumeric

Wakeup Shot 10 cl

4.00

Apfel, Ananas, Ingwer

Apple, pineapple, ginger

Fresh Orange 0,3 l

5.00

Rauch 0,3 l

3.80

Apfel, Rhabarber, Cranberry, Maracuja

Apple, rhubarb, cranberry, passionfruit

## Lemonades

0,5 l

Orange & Mint

6.50

Yuzu & Elderflower

6.50

Pimp your Lemonade

+ 4cl Bombay Sapphire Gin

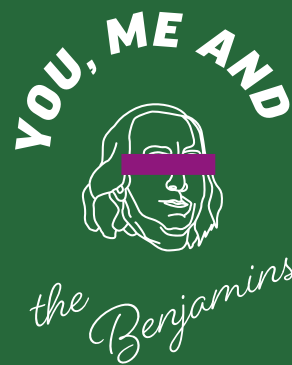
12.5

+ 4cl Grey Goose Vodka

12.5

<i>Wake up</i>	€
Espresso	2.50
Espresso Doppio	3.50
Espresso Macchiato	2.80
Espresso Doppio Macchiato	3.80
Café Americano	3.40
Cortado	3.50
Cappuccino	3.80
Flat White	4.30
Latte Macchiato	4.30
+ Oat Mølk	free

<i>Tea-Time</i>	€
Fresh	4.80
Minze / Ingwer / Zitrone	
Mint / Ginger / Lemon	
Tea Bag	4.80
Earl Grey / Assam / Kamille / Sencha / Früchte	
Earl Grey / Assam / Camomile / Sencha / Fruits	



Host: Haben Prince

Chef: Lou Hahn

Interior Design: Eberhardt Objects

Design: Maximilian Helldörfer

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