

Probiermahl

About curiosity

Seriously – why do we always have to decide on just one dish in a restaurant?

How often do we realize we would have enjoyed something else just as well, if not better? And why do we like to nosh from other people's plates? Do we trust our own curiosity enough to get a large portion of something we don't know?

Here at „ProbierMahl“ it's all a bit different:

Do you have a big appetite or just a small craving? Are you in a rush. Or do you want a lavish dinner with friends? Or maybe you'd just like to try something new, something you've never had before?

Unadulterated enjoyment! As you like it.

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Tapas...choose 3 or 6

3er 9,00 € or 6er 15,00 €

Goat cheese with plum mash₄

Pear- walnut- crostini with Gorgonzola_{4,6,9}

Homemade pumpkin Hummus_{2,9}

Frittata filled with mince, red onions, herbs, chili and mountain cheese_{1,4,6}

Fried jumbo prawn with tomatoes- chili- jam_{8,10}

Lentil- cucumber salad with smoked salmon_{8,9,11}

Carpaccio of beetroot with raspberry vinegar

Date- almond- Couscous with pomegranate yoghurt_{5,6,9}

“Bratkäse” (bruschetta with fried mountain cheese)_{1,3,4,6}

Game sausage with marinated white cabbage and cranberries _{5,6}

Seasonal...

Clear tomato soup

with semolina dumplings^{1,4}

6,00 €

Mixed salad

with Parmesan and balsamico^{4,11}

small 6,00 € large 9,50 €

Mixed salad selectively with

Chicken breast

small 8,50 € large 13,50 €

Beef stripes

small 9,50 € large 14,50 €

Goat cheese

gratinated with honey and thyme, served with lamb's lettuce, beetroot- raspberry- dressing, pears- onion- relish and roasted pumpkin seeds^{4,7,9}

small 7,20 € large 12,00 €

Potato served three ways

Sweet mashed potatoes, baked potato and chips served with vegan herb dip³

small 8,50 € large 14,50 €

Seasonal...

Redwine- risotto

with pear compote and baked chestnuts^{4,6,9}

small 8,50 € large 14,50 €

Surf n´Turf

from veal with pikeperch and pawn on pumpkin- spinach vegetables served with lime sauce^{4,5,8,10}

small 12,00 € large 18,90 €

Fried Barbarie duck breast

cooked medium, served with sautéed pointed cabbage, herbs and a dumpling of white bread with jus^{1,4,5,6}

small 9,00 € large 16,50 €

Suckling pig cheeks

served with parsley root – celery puree and cranberry gravy⁴

small 9,00 € large 16,50 €

Fried whole brown trout

served with rosemary potatoes and a small salad^{8,11}

15,90 €

Burger...

served with fries and cole slaw.

Plain Burger

beef, cocktail-mayonnaise, pickled cucumber, tomato, onion and iceberg lettuce_{1,2,4,6,7,9,11}

10,50 €

Bacon Cheese Burger

beef, bacon, cheddar cheese, cocktail-mayonnaise, pickled cucumber, tomato, onion and iceberg lettuce_{1,2,4,6,7,9,11}

12,00 €

The Macho Nacho Burger

beef, Nachos, Cheddar cheese, Emmentaler cheese, jalapenos, tomato, iceberg lettuce and guacamole_{1,2,4,6,7,9,11}

12,00 €

Burger...

served with fries and cole slaw.

BBQ- Burger

beef, baked onion rings, iceberg lettuce, tomatoes, jalapenos and BBQ- sauce_{1,2,3,4,6,7,8,9,11}

12,00 €

Sweet Sirtaki Burger

baked feta cheese, sweet potato hash brown, pesto rosso and rocket salad_{1,2,4,5,6,7,9,11}

12,00 €

Black Forest Burger

game meat loaf, white cabbage, gherkin, fried egg and cranberry mustard_{1,2,3,4,6,7,9,11}

12,50 €

Dessert...

Grandmas chocolate- nut- pudding with vanilla crumble _{4,6,9}	5,50 €
Chocolate mousse with stewed berries _{4,6,9}	5,50 €
Almond biscuit parfait with a lukewarm apple- quince- compote _{1,4,6,9}	5,50 €
ProbierMahl Dessertvariation _{1,4,6,9}	8,50 €

Allergens

The figures refer to the dish in its entirety. Please note that some dishes maybe served with salad which contain mustard and sulfite dioxide (balsamic). Let us know if we are to refrain from, thank you!

- 1 Egg
- 2 Sesame
- 3 Soy
- 4 Milk
- 5 Celery
- 6 Grain
- 7 Mustard
- 8 Fish
- 9 Nuts
- 10 Crustaceans
- 11 Sulfite dioxide
- 12 Lupines
- 13 Molluscs
- 14 Peanuts

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... unseren Moabiter Kiezpunsch!

Alkoholfrei	4,00 €
mit winterlichen Gewürzen, Fruchtsäften und einem Schuss Süße, warm serviert	
mit Bombay Sapphire Gin	6,00 €
mit Kraken Spiced Rum	6,00 €

... unsere Sekt Cocktails!

French Eagle	7,50 €
Chambord, Fernet Branca, Limette und Blanc de Blancs	
Pastel de frutas	8,00 €
Botucal Rum, Walnuss und Kirsch Bitters, Schokoladensirup und Blanc de Blancs	
William Wallace	8,50 €
Lagavulin, Mandarine Napoleon, Rosmarin und Blanc de Blancs	