

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 €

Homemade pumpkin Hummus^{2,9}

Fried octopus with ginger and shalotts^{4,5,8,11,13}

Vitello Tonnato^{4,8}

Potato cream

Dates wrapped in bacon

White wine risotto with confit cherry tomatoes⁵

Seasonal...

Herbal cream soup

with Pumpernickel crumble^{4,5}

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 €

Pork filet

on balsamico shallots and tarragon potato gnocchi^{1,4,5,6,11}

small 13,50 € large 19,80 €

Fried whole brown trout

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

15,90 €

Rumpsteak

cooked medium, served with fried king oyster mushrooms, rosemary polenta and creamy pepper sauce^{4,5,6}

small 9,00 € large 17,50 €

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...

Lemon tarte

with pavlova_{1,4,6,11}

5,50 €

Chocolate mousse

with stewed berries_{4,6,9}

5,50 €

Chocolate cheesecake

with a butter crumble and sea salt_{1,4,6,9}

5,50 €

ProbierMahl Dessertvariation_{1,4,6,9,11}

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

Probiermahl

... 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