

Vorspeisen

GRATINATED GOAT CHEESE 8.90 €

apple chutney | olive oil | balsamic vinegar

AVOCADO CREAM vegan 7.80 €

Coffee | Peanut Crunch | Stone oven baguette

CARPACCIO OF BEEF 11.90 €

wild herb salad | shaved parmesan | with homemade focaccia bread

SPICED TURKEY MEAT 7.50 €

Mushrooms | gratinated cheese

PRAWNS

Chili | Garlic | olive oil | Stone oven baguette

3 PIECES 6.20 €

5 PIECES 10.90 €

AIOLI 1.90 €

Spicy garlic mayonnaise – cream

MOJO PICON 1.90 €

Red Pepper Garlic Sauc

Diedrich's



RESTAURANT | CAFÉ | EVENTS

Soups

CURRY LEMONGRASS SOUP 7.90 €

Beech mushrooms | baked shrimp

FISH SOUP „OSTSEELAND“ 7.50 €

Fish fillet pieces | with fennel and anise

Salads

GARDEN WALK vegan 9.50 €

Colorful salad with wild herbs & Croutons | Stone oven baguette

Small portion 6.50 €

REFINE COMPLETELY INDIVIDUALLY:

Chicken breast strips + 5.50 €

Fjord salmon fillets + 6.90 €

6 fried scampi + 9.90 €

CHOOSE A HOMEMADE DRESSING:

Balsamic | French mango | chili

GLASS NOODLE SALAD 9.90 €

Lukewarm glass noodle salad

Chicken breast strips|Asian marinated

Pasta & Vegetarian

FRIED PRAWNS vegan	18.50 €
slightly spicy, fruity tomato sauce garlic chilli homemade pasta	
TOMATO PEARL BARLEY RISOTTO	16.50 €
Herb pickled mushrooms Pepper oranges sugar snap peas nachos	
BELUGA LENTILS vegan	16.90 €
Colourful garden vegetables coconut milk avocado	
HOMEMADE TAGLIATELLE	16.20 €
Cherry tomatoes Spring leeks Olives Feta cheese	
TRUFFLE GNOCCHI vegan	17.50 €
Colourful garden vegetables port wine sauce	
BEETROOT CURRY vegan	14.50 €
Beetroot curry Coconut Cottage cheese coriander	
VEGAN VARIANT vegan	13.20 €
WITHOUT COTTAGE CHEESE	

Fish

WARNEMÜNDE FISH LATTE FOR TWO PERSONS 42.80 €

Fried fillets of cod | pike-perch | salmon | grainy Dijon mustard sauce |
colourful garden vegetables | pan-fresh

fried potatoes 1 person 23.50 €

FILLET OF FJORD SALMON 22.50 €

Passion fruit risotto | primal carrot | sweet crisp

COD FILLET FROM THE NORTH SEA 20.50 €

grainy Dijon mustard sauce | vanilla carrots | parsley potatoes

Small portion 18.50 €

PIKE-PERCH FILLET 19.90 €

braised dill pickles | horseradish mousse | mashed potatoes

MATJES 16.90 €

Tender fillets of fine matjes | homemade sauce | bacon potatoes | salad

CUTTER PLAICE 19.90 €

Capers & bacon | crispy fried potatoes | dill-cucumber salad

Meat

ARGENTINE ENTRECOTE 250g. **29.90 €**

Pac-choi | fried onion mayonnaise | salsa Cream of celery |
baked crispy potatoes

BRAISED CHEEKS OF VEAL **24.50 €**

Coconut milk | green curry | coriander fragrant rice

TWO KINDS OF HERB PORK **25.50 €**

Maple syrup | radicchio | banana Ketchup | potato cake

PINK ROAST RACK OF LAMB **26.90 €**

Peppers from the oven pickled | cantaloupe melon mascarpone foam |
white wine risotto

MECKLENBURG RIB ROAST **18.50 €**

Pickled prunes | red apple cabbage | boiled potatoes

Small portion **15.50 €**

HAMBURGER SCHNITZEL **18.90 €**

with Roasted potatos | fried egg | dill cucumber salad

Small portion **16.50 €**

CRISPY PORK SCHNITZEL **19.90 €**

Hand-beaten | breaded pork schnitzel | with French fries

Diedrich's



RESTAURANT | CAFÉ | EVENTS

Small portion 16.50 €

SOUR MEAT IN JAR 15.50 €

Remoulade sauce | bacon fried potatoes

Desserts

CREME BRULÉE OF CASSIS 7.90 €

homemade ice cream of tonka bean | berries of the season

LUKEWARM CHOCOLATE CAKE 7.50 €

homemade rosehip ice cream | paprika raspberry sauce

SWEET ESPRESSO PLEASURE 4.00 €

hot white chocolate | strong espresso

COFFEE GOSSIP 4.50 €

strong espresso | 1 scoop Mövenpick vanilla ice cream

CHEESE DESSERT 8.90 €

Tête de Moine shaved | fig mustard | Olive oil

Waffeln

WAFFLE WITH POWDERED SUGAR 4.50 €

WAFFLE WITH APPLESAUCE 4.90 €

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RESTAURANT | CAFÉ | EVENTS

WAFFLE, ICE CREAM & CREAM **5.90 €**

Homemade waffle with 1 scoop Mövenpick Crème Vanilla |
Whipped Cream

WAFFLE, ICE CREAM, RASPBERRIES & CREAM **6.90 €**

Homemade waffle with 1 scoop | Mövenpick Crème Vanilla |
Hot raspberries | whipped cream

Cuches & Torts

1 PIECE OF CAKE **3.90**

€

1 PIECE OF CAKE FROM THE SHEET **3.10 €**

1 PIECE OF CAKE - AROUND **3.50**

€

Ice carte

RHARBARBER MEETS STRAWBERRY **7.20 €**

2 Scoops Mövenpick rharbarber strawberry |
1 scoop Mövenpick Crème Vanilla | cornflakes crunch |
chocolate topping

BANANA CHOC **6.90 €**

Mövenpick Crème Vanilla | chocolate chips Ice cream | bananas |
chocolate sauce | whipped cream

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RESTAURANT | CAFÉ | EVENTS

WALNUT SUNDAE **7.90 €**

2 Scoops Mövenpick Maple Walnut | 1 scoop Mövenpick Crème Vanilla |
maple syrup | chopped walnuts | whipped cream

COCONUT MEETS MANGO **5.90 €**

1 scoop Mövenpick Mango Yoghurt | 1 scoop Mövenpick Coconut Crisp |
Mango | Lime zest

VANILLETREAM **7.90 €**

3 scoops Mövenpick Crème Vanilla | fresh strawberries (in season) |
fruit sauce | whipped cream

PASSION FRUIT SORBET **4.20 €**

1 scoop Mövenpick passion fruit sorbet | fresh fruit

AMARENA CREAM **6.90 €**

2 Scoops of fine creamy Mövenpick Amarena Cream ice cream |
Cherries | chocolate | whipped cream

BLACKBERRY APRICOT SOUR CREAM **6.90 €**

1 scoop Mövenpick blackberry ice cream | 1 scoop of apricot sour cream |
fruits of the season | whipped cream

Ice carte

SWEDISH ICE CREAM SUNDAE **7.50 €**

3 scoops Mövenpick Crème Vanilla | Applesauce | Egg Liqueur |
Whipped Cream

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RESTAURANT | CAFÉ | EVENTS

PRETZEL & CHOCOLATE **6.20 €**

2 scoops Mövenpick PretzelChocolate ice cream | Caramel sauce | Whipped cream

SWEET ESPRESSO PLEASURE **4.00 €**

hot white chocolate | strong espresso

COFFEE CLATCH **4.50 €**

strong espresso | 1 scoop Mövenpick vanilla ice cream

Children's cup

ICE BOMB **2.90 €**

1 ball of your choice | Marshmellow's & Smarties

ICE CAR **3.90 €**

Chocolate & vanilla ice cream | Ice cream cone

ICE PLACES: **1 BALL: 2.00 €**

Crème Vanilla

Chocolate Chips

Strawberry & Cream

Blackberry

Amarena Cream

Crunchy Pretzel Choc

Mango & Cream

Apricot Sour Cream

Rhubarb-Strawberry

Maple Walnuts

Passion Fruit Sorbet

OUR CAFFÈ IS NATURALLY FAIRTRAD

EESPECIAL BIO CAFÉ INTENCIÓN

SUPPORTS FAIR TRADE CONDITIONS IN THE
COFFEE-GROWING COUNTRIES AND HELPS TO PROVIDE A BETTER LIFE FOR
MANY COFFEE FARMERS AND THEIR FAMILIES.

CAFÉ INTENCIÓN IS COMMITTED TO THE PEOPLE OF ORIGIN AND BUILDS A
BRIDGE FROM THE PRODUCERS TO THE CONSUMERS. CAFÉ INT ENCIÓN
CREATES THE BALANCING ACT BETWEEN GENUSS FOR THE UNIVERS, GENERAL
AND SUSTAINABLE CULTIVATION, OF WHICH THE CANEFFEREED, THE
FAMILIES AND SUBSEQUENT GENERATIONS PROFITON.

CAFÉ INTENCIÓN MANAGES THE BALANCING ACT BETWEEN ENJOYMENT FOR
THE INDIVIDUAL, FAIR TRADE AND SUSTAINABLE CULTIVATION, OF WHICH
THE COFFEE FARMERS, THEIR FAMILIES AND SUBSEQUENT DEGENERATIONS
BENEFIT.

CAFÉ INTENCIÓN ESPECIAL BIO IS FAIR TRADE COFFEE FROM CONTROLLED
ORGANIC CULTIVATION. AS THE ORGANIC SEAL CONFIRMS, THE HIGH-
QUALITY BEANS RIPEN UNDER NATURAL CONDITIONS, WITHOUT THE
ADDITION OF ARTIFICIAL FERTILISERS.

THE INDEPENDENT FAIRTRADE SEAL PROVIDES ASSURANCE THAT THIS
PARTICULAR COFFEE MEETS THE STRICT INTERNATIONAL STANDARDS FOR
FAIR TRADE.

TRADER FILLS:

- STABLE MINIMUM PRICES
- ADDITIONAL PREMIUM FOR COMMUNITY PROJECTS
- LONG-TERM SUPPLY AND PURCHASE CONTRACTS
- PRE-FINANCING OPTION A.M.O.

WITH CAFÉ INT ENCIÓN ESPECIAL BIO WE THEREFORE OFFER DISCERNING
THE OPPORTUNITY TO DO SOMETHING GOOD FOR THEMSELVES AND OTHERS.

Coffee and Coffee Specialities

CUP OF COFFEE (FILTER COFFEE)	2.50 €
POT OF COFFEE (FILTER COFFEE)	3.20 €
SMALL POT (FILTER COFFEE)	4.00 €
CUP FAIR TRADE ORGANIC COFFEE CREMA	2.80 €
POT FAIR TRADE ORGANIC COFFEE CREMA	3.80 €
POT F. T. ORGANIC COFFEE CREMA	4.20 €
LATTE FAIR TRADE ORGANIC COFFEE	3.80 €
CAPPUCCINO	3.20 €
CAPPUCCINO CARAMEL	3.60 €
ESPRESSO ALFREDO CREMAZZURRO	2.40 €
ESPRESSO DOPPE LT	4.00 €
ESPRESSO MACCHIATO	2.60 €
LATTE MACCHIATO	3.80 €
LATTE MACCHIATO CARAMEL	4.20 €
DUTCH COFFEE	5.50 €
Egg liqueur, coffee & cream	
IRISH COFFEE	5.90 €
Whisky, espresso & cream	

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RESTAURANT | CAFÉ | EVENTS

BAILEYS COFFEE 5.90 €
Coffee, Baileys & cream

Healtranks

WHITE CHOCOLATE WITH CREAM 3.00 €
WHITE CHOCOLATE WITH ESPRESSO 4.00 €
BROWN CHOCOLATE WITH CREAM 3.00 €
GLASS OF MILK 1.00 €
GLASS OF HOT LEMON 1.90 €
BLUEBERRY MULLED WINE 3.80 €
WITH A SHOT OF RUM 2C L 4.50 €
GROG WITH RUM 2C L 3.50 €
MAYA CHOCOLATE 5.50 €
CHOCOLATE, CINNAMON LIQUEUR & CREAM

Frucht juice

FRUIT JUICES FROM THE SATOW CIDERY NEAR
ROSTOCK. A FAMILY BUSINESS SINCE 1978.

APPLE-CHERRY/FRUIT JUICE 0,2l 2.90 €
APPLE-NATURAL CLOUDY/100% JUICE
BANANA/FRUIT JUICE
PEAR/100% JUICE
ORANGE /100% JUICE
SOUR CHERRY/ NECTAR
RHUBARB/NECTAR



Diedrich's
RESTAURANT | CAFÉ | EVENTS

SANDDORN / NEKTAR / HOT / COLD 0,2l 3.90 €
TOMATO/100% JUICE 0,2l 3.90 €

EILLES TEA -

**THE NOBLE TEA BRAND FROM THE
HOUSE OF J.J.DARBOVEN HAMBURG**

THE EILLES TEA BRAND HAS A TRADITION OF OVER 130 YEARS AND ALWAYS FOLLOWS THE AND ALWAYS FOLLOWS THE IDEA OF QUALITY - FOR THE HIGHEST DEMANDS. JOSEPH EILLES FOUNDED THE COMPANY IN MUNICH IN 1873. SINCE THE TAKEOVER BY J.J.DARBOVEN MORE THAN 25 YEARS AGO, THERE HAVE BEEN 25 YEARS AGO, THERE ARE NOW 37 SPECIALIST SHOPS IN THE SOUTH OF GERMANY, WITH OVER 150 TEA VARIETIES FROM THE BEST TEA GARDENS AND BEST KNOWN GROWING AREAS OF THE WORLD FOR TEA LOVERS.

STEP BY STEP TO TEA

WITHERING, ROLLING, FERMENTING, DRYING AND SORTING: FIVE STEPS ARE NECESSARY TO MAKE TEA AFTER PICKING THE AFTER PICKING THE TOP LEAF BUD AND THE TWO FOLLOWING YOUNG LEAVES THE TEA IS PROCESSED TRADITIONALLY. ON THE WITHERED LEAVES, THE LEAVES LOSE ABOUT 30% OF THEIR MOISTURE AND BECOME PLIABLE ENOUGH FOR THE ROLLING PROCESS.

THEN THE UPPER SURFACE OF THE TEA LEAF BREAKS IN ORDER TO BE ABLE TO SUBSEQUENTLY TO FERMENT. FERM ENTATION IS THE OXIDATION PROCESS IN WHICH THE TEA TURNS RED WITHIN 30 TO 120 MINUTES, THE TEA TAKES ON ITS REDDISH BROWN TO BLACK COLOUR. THIS STEP IS NOT NECESSARY FOR GREEN TEA. THE TEA IS THEN PASSED THROUGH THE TRAY DRYER BEFORE BEING REMAINING MOISTURE OF ABOUT 2% ON FOUR SIZES OF FOUR SHEETS FIRST (LEAF, BROKEN, FANNING AND DUST) AND THEN PACKED READY TO DRINK IN BAGS.

EILLES PREMIUM TEA // GLASS 0,3 L 2.90 €

ORGANIC DARJEELING IMPERIAL SECOND FLUSH - LEAF

Summer plucking from controlled organic cultivation, with a delicate nutty note & golden cup colour

BIO ENGLISH BREAK FAST TEA - LEAF

Traditional blend from Ceylon & South India

FRISIAN BLEND - BROKEN

Strong blend of Assam, Ceylon & Sumatra teas with a characteristically spicy taste.

GREEN TEA " SUN OF ASIA" - LEAF

Delicately tart green Japanese Sencha with fruity-fresh citrus fruit aroma, lemongrass & safflower

ORGANIC CHINA JASMINE - LEAF

Exquisite green tea with the scent of fresh jasmine blossoms, fine, aroma tised

SUMMER BERRIES

Harmonious fruit blend refined with raspberry-strawberry-cream aroma, very refreshing.

HERBS GARDEN

Soothing herbal blend with lemongrass, rooibos, nana-mint, fennel, cinnamon, blueberries, camomile

Diedrich's

RESTAURANT | CAFÉ | EVENTS

BIO RELAX AYUVITAL

Harmonious & spicy wellness blend, rounded off with a pleasant spiciness of ginger.

ORGANIC CAMOMILE BLOSSOMS

Camomile blossoms from controlled cultivation with mild & aromatic taste

ORGANIC ROOIBOS PURE

South African redbush from controlled cultivation

Water / Soft Drinks

GLASSY/MINERAL/WATER 0.25l	2.50 €
medium /sparkling /naturell 0.7l	6.20 €
COCA COLA /COCA COLA ZERO / 0.2l	2.60 €
FANTA / SPRITE 0.2l	2.60 €
SPEZI 0.2l	2.60 €
GLASS CUP TONIC 0.25l	2.80 €
GLASS CUP BITTER LEMON 0.25l	2.80 €
GLASS CUP GINGERALE 0.25l	2.80 €
RHUBARB JUICE SPRITZER 0.2l	2.50 €

BEER

ROSTOCKER PILS VOM FASS 0.3l	3.70 €
	0.5l 5.40 €
RADEBERGER PILS VOM FASS 0.3l	3.80 €
	0.4l 4.80 €

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RESTAURANT | CAFÉ | EVENTS

ROSTOCKER DUNKEL VOM FASS 0.3l 3.70 €

0.5l 5.40 €

ALSTER WATER 0.3l 3.50 €

0.5l 5.20 €

SCHÖFFERHOFER YEAST FL. 0.5l 5.20 €

Yeast / Dark / Non-alcoholic

RADEBERGER ALCOHOL FREE 0.33l 3.50 €

VITA MALZ 0.33l 3.70 €

BERLINER WHITE 0.33l 3.90 €

Raspberry /Waldmeiste

Sect & Proseco

EAST SEA LAND HOUSE BRAND SEKT 0.1l 3.90 €

extra-dry / semi-dry 0.75l 19.90 €

SANDDORN SEKT 0.1l 4.90 €

Sparkling wine with sea buckthorn liqueur

MASCHIO PROSECCO 0.1l 4.50 €

Yeast / Dark / Alcohol-free 0.75l 19.90 €

APPLÉRITIF "APPLE & ROSE " 0.1l 3.90 €

ALCOHOL FREE

Diedrich's

RESTAURANT | CAFÉ | EVENTS

100% organic Demeter - full-bodied
apple flavour with a delicate hint of rose

Aperitif

SHERRY DRY /MEDIUM /CREAM 5cl	4.80 €
CAMPARI BITTER 5cl	4.80 €
PORT WINE SANDEMAN WHITE /RED 5cl	3.50 €
MARTINI DRY /BIANCO / EXTRA DRY 5cl	3.50 €
PERNOD 2cl	2.60 €
AVERNA 2cl	2.60 €

Digestif

GRAPPA CHARDONNAY 2cl	3.50 €
SCHWECHOWER FRUIT BRANDIES 2cl	from 3.20 €
FERNET BRANCA 2cl	2.60 €
HUNTER'S MASTER 2cl	2.40 €
RAMAZOTTI 2cl	2.60 €
UNDERBERG 2cl	2.60 €

Whisky

THE FAMOUS GROUSE (SCOTLAND) 2cl	2.60 €
JOHNNI EWALKER RED LABEL 2cl	2.60 €
JACK DANIELS BOURBON / SGL. BARREL 2cl	2.90 €
GLEN FIDDICH SINGLE MALT 12 years 2cl	3.00 €


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RESTAURANT | CAFÉ | EVENTS

TULLAMORE DEW 2cl	2.80 €
CHIVAS REGAL 12 years 2cl	3.20 €
DALMORE 15 years 2cl	4.00 €

Rum

RON BOTUCAL EXCLUSIVA 2cl	3.40 €
Rum sensation from Venezuela	
HAVANA CLUB "ANJEO 3 ANOS" 2cl	2.60 €
HAVANA CLUB "ANJEO ESPECIAL" 2cl	3.00 €
DON PAPA PHILIP RUM 7Y. 2cl	3.40 €

Spirits

NORDHÄUSER DOUBLE CORN 2cl	2.20 €
DOUBLE COUGH ORIGINAL LEHMENT 2cl	2.20 €
Rostock "Man & Fru" Caraway	
AQUAVIT ORIGINAL LEHMENT 2cl	2.40 €
Rostock "Man & Fru" Aquavit	
AALBORG ANNUAL AQUAVIT 2cl	2.20 €
LINE AQUAVIT 2cl	2.20 €
VODKA MOSKOVSKAYA 2cl	2.20 €
SIERRA TEQUILA SILVER 2cl	2.20 €
SIERRA TEQUILA GOLD 2cl	2.20 €

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RESTAURANT | CAFÉ | EVENTS

KALAND KÜMMEL 2cl

Tip 3.00 €

Handmade from regional manufactory

Liqueur

AMARETTO 2cl

2.40 €

BAILEYS IRISH CREAM 2cl

2.60 €

ANDALÖ SANDDORN LIQUOR 2cl

2.60 €

STERNANIS ORIGINAL LICK 2cl

2.60 €

"Man & Fru" Nordic fresh liqueur

ORIGINAL GOLDEN CINNAMON 2cl

2.40 €

FISHERY SPIRIT /SERVED BY FIRE 2cl

2.50 €

Peppermint liqueur 2cl

2.40 €

Sambuca 2cl

2.40 €

VERPOORT Egg Liqueur 2cl

2.40 €

Weinbrands

CHANTRÉ 2cl

2.40 €

ASBACH URALT 2cl

2.40 €

HENNESSY V. S.O.P. 2cl

3.50 €

Scent of French oak, vanilla & fruit - the classic

fruit - the classic from France

Gin

GORDON ' S DRY GIN 2cl 2.40 €

SAFFRON GIN 2cl 2.70 €

with a gentle saffron flavour

GIN MARE MEDITERREAN GIN 2cl 3.50 €

the spanish gin surprise!

HENDRICK'S GIN 2cl 3.40 €

THE LONDON GIN NO. 1 2cl 3.70 €

KNUT HANSEN GIN 2cl 2.60 €

"THE BOTANIST" ISLAY GIN 2cl 3.50 €

MONKEY 47 SCHWARZWALD DRY GIN 2cl 3.90 €

SIEGFRIED WOND ERLEAF non-alcoholic 2cl 2.50 €

Long drinks

CAMPARI ORANGE & SODA 4cl 6.50 €

GIN TONIC 4cl 6.50 €

GIN TONIC non-alcoholic 4cl 5.90 €

VODKA L EMON 4cl 6.50 €

WHISKEY COLA 4cl 6.50 €


RESTAURANT | CAFÉ | EVENTS

CUBA LIBRÉ 4cl	6.50 €
BATIDA DE COCO CHERRY 4cl	6.50 €
PIMM'S 4cl The English cult aperitif.	Tip 6.50 €

Whichwhich

GREY BURGUNDER

"OBERBERGEN BASS FIDDLE

Kabinett dry | Baden | WG Oberbergen

Light yellow with golden shimmer. Fragrance of

Kaiserstuhl pear, green apple and honeydew melon.

A fine tartness and the full-bodied nature with lots of melting

let the wine echo on the palate for a long time.

0.1l 3.40 € 0.2l 6.20 € Fl. 0.75l 21.90 €

SAUVIGNON -BLANC (vegan)

Q.b.A. | dry | Pfalz | WG Schneider-Pfaffmann

Through a controlled, restrained fermentation comes

the varietal aroma of Sauvignon Blanc is particularly

comes to the fore in a particularly beautiful way. The wine shows itself with

a hint of exoticism and a light smokiness. In

gooseberry, white currant and a hint of bell pepper.

white currant and a hint of bell bell pepper, framed by a delightful floral

a delightful florality.

0.1l 3.60 € 0.2l 6.60 € Fl. 0.75l 22.90 €

RIESLING (vegan)

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RESTAURANT | CAFÉ | EVENTS

Q.b.A. | dry/semi-dry | Pfalz | WG Lergenmüller
A Riesling with refreshing fruit notes of green apple and
green apple and vineyard peach. A perfect
companion. This Riesling convinces with its
harmonious sweetness-acidity play.
0.1l 3.20 € 0.2l 5.60 € Fl. 1 l 23.90 €

KERNER

"WEINHEIMER SYBILLENSTEIN"

Predicate wine, sweet | Rheinhessen | P. Schneekloth
Deliciously aromatic, spicy. Fine bouquet with ripe
sweetness and refreshing acidity - wonderfully
balanced.

0.1l 3.00 € 0.2l 5.30 € Fl. 1.00l 22.90 €

CUVÉE „WEISSER SCHOTTER“ Tip

trocken | Burgenland - Österreich |
WG Strehn Hier fügen sich Welschriesling,
Sauvignon Blanc, Grüner Veltliner und
Gemischter Satz zu einem ausgewogenen Cuvée.
In der Nase barocke Pfirsichnoten, Yuzu u. frische Kräuter.
Am Gaumen animierendes Extrakt-Säure-Spiel.
Belebend, faszinierend ... macht süchtig!
0.1l 3.60 € 0.2l 6.60 € Fl. 0.75l 22.90

Rosé wine (vegan) Tip

BLAUFRÄNKISCH ROSÉ "STREHN"

dry | Burgenland - Austria | WG Strehn

The new vintage impresses with ripe prickly pear,
hints of peach, strawberries and meadow herbs,
on the palate again intense and juicy fruit.

0.1l 3.90 € 0.2l 6.90 € Fl. 0.75l 24.90

Red wine

DORNFELDER (vegan)

dry/semi-dry | Palatinate | WG St. Anna -
Lergenmüller

This Dornfelder comes from the Palatinate. It smells finely
of black fruits and wild berries, has a charming
has charming, ripe tannins and is already pleasant to enjoy
pleasant to enjoy even when young.

0.1l 3.20 € 0.2l 5.40 € Fl. 1 l 23.90

BORDEAUX SUPÉRIEUR Tip

A.O.P. | dry | Chateau Bellevue Claribes -
France

Very deep red colour with violet reflections.
Expressive fragrance of ripe cherries with
complex woody notes of cedar sandalwood. The
aftertaste is long and harmonious. The palate
is rich with coated tannins.

0.1l 3.60 € 0.2l 6.90 € Fl. 0.75l 20.90

BLUEFRENCH "STREHN" (vegan)

dry | Burgenland - Austria | WG Strehn

Blackberry, sour cherry, cinnamon, clove, sturdy tannin,
fresh acidity and compact body - always a
pleasure!

0.1l 3.90 € 0.2l 6.90 € Fl. 0.75l 20.90 €

SHIRAZ -CABERNET

"WINEMAKER RELEASE"

dry | Australia | WG Lindemans

Attractive dark red berry aromas with a hint of spice.
hint of spice. Fruity wine with aromas
of raspberry, red cherry and dark red berries on the palate.
berries on the palate. Soft tannins on the finish.

0.1l 3.40 € 0.2l 5.90 € Fl. 0.75l 19.90 €

PRIMITIVO

DONNA MARZIA

I.G.T. | dry | Apulia - Italy | Conti Zecca

Intense ruby red colour & bouquet. Aroma of
ripe fruits with a hint of spices.
Taste: Soft and velvety with aromas of ripe red fruits.
red fruits.

0.1l 3.40 € 0.2l 6.20 € Fl. 0.75l 19.90 €

TEMPRANILLO CAPA

D.O.P. | dry | Spain | Vinnico

Intense and distinctive aromas are reminiscent of blackberry, blueberry and black cherry with toasted oak black cherries with toasted oak, sweet spices and hints of hints of roasted coffee beans. On the palate palate is dry and full-bodied with ripe tannins and a long long finish.

0.1l 3.40 € 0.2l 5.40 € Fl. 0.75l 18.90 €

Offer

"DÉJÀ -VU - TONIC "

5CL ORIENTAL DÉJÀ-VU | 10CL TONIC WATER | ICE CUBE |

6,50 €

"PAMPELLE SPRITZ "

APERITIF LIKE ON THE CÔTE D'AZUR

MADE FROM GRAPEFRUIT, SPICES & HERBS,

DISTILLED IN COGNAC

PAMPELLE RUBY L'APERO | PROSECCO | SODA WATER | ICE CUBE

6,50 €

Alcohol free cocktail

VIRGIN CAIPIRINHA"

REFRESHING, WITH A SWEET-TART NOTE FROM LIME,

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RESTAURANT | CAFÉ | EVENTS

GINGER ALE & BROWN RAW SUGAR

6,90 €

"VIRGIN COLADA"

CARIBBEAN CREAMY WITH WHIPPED CREAM, COCONUT MILK & PINEAPPLE JUICE

6,90 €

Cocktails

TEQUILA SUNRISE

FRUITY SWEET WITH TEQUILA, LEMON JUICE, ORANGE JUICE & GRENADINE

PINA COLADA

TROPICAL - CREAMY PLEASURE WITH RUM, LEMON JUICE, COCONUT SYRUP, WHIPPED CREAM & PINEAPPLE JUICE

SWIMMING POOL

CREAMY - SWEET WITH VODKA, BLUE CURACAO, PINEAPPLE JUICE, WHIPPED CREAM & COCONUT SYRUP

CAIPIRINHA

BRAZILIAN - FRUITY COCKTAIL WITH CACHACA (PITÚ), LIME, BROWN CANE SUGAR & CHRUSHED ICE

MOJITO

REFRESHING - LIGHT WITH HAVANA CLUB, SODA, LIME,


Diedrich's
RESTAURANT | CAFÉ | EVENTS

CHRUSHED ICE, BROWN RAW SUGAR & MINT

SEX ON THE BEACH

MODERATELY SWEET COCKTAIL WITH PEACH LIQUEUR, VODKA,
ANANA JUICE, CRANBERRY SYRUP & ORANGE JUICE

ALL COCKTAILS: 7.90

APEROL SPRIT

FRUITY - BITTER SUMMER COCKTAIL WITH APEROL, SPARKLING WINE &
ORANGE SLICE

6.50 €

HUGO

LIGHT - REFRESHING PLEASURE WITH SPARKLING WINE, ELDERFLOWER SYRUP
& FRESH MINT

6.50 €