Wine Reconciling pleasure and taste

WINE IS POETRY IN BOTTLES

RED WINE

0,200	0,750
6,50€	32,50€ (1l)
7,00€	26,00€
	39,90€
6,50€	24,00€
8,50€	31,50€
	6,50€

RED WINE

France	0,75l
Trocard "Bordeaux supérieur AC" Château Trocard, Bordeaux Classic Bordeaux from Cabernet Sauvignon and Merlot. Elegant taste, delicate vanilla notes.	26,00€
Italy Primitivo Salento IGP- Don Cosimo Cantine Due Palme, Apulia Strong dry red wine, deep dark colour, spicy taste, almost sweetish note, due to the fully ripe grapes, gentle violet notes in the ragrance.	27,00€
Barbera d'Alba DOC G. D. Vajra, Piedmont The grape variety Barbera always shows cherry notes. Floral aromas in the bouquet. An elegant, complex Italian wine.	33,00€
Spain Castillo de Almansa tinto Bodegas Piqueras, La Mancha/Valdepusa Red wine with an intense cherry aroma, redcurrants and a little cinnamon. Garnacha grape.	26,00€

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ROSE WINE		
	0,2l	0,75l
Oberemmeler Karlsberg	6,50€	24,00€
Blanc de Noir feinherb - 100 % Pinot Noir	7,00€	26,00€
Rosé Haus Klosterberg (Pinot Noir) dry		32,00€

The delicate salmon-coloured, single-varietal Pinot Noir captivates

fruitiness, grapefruit notes and spicy slate minerality

WHITE WINE

Pinot Blanc dry Winery Zilliken, Nittel -Obermosel Wonderful fruit aromas, peach & melon, young, refreshing style, full-bodied & low acidity.	. 7,00€	26,00€
Riesling dry Winery Zilliken from Nittel -Obermosel This dry Saar Riesling is a racy, elegant & fine-juicy classic. Spicy bouquet	. 6,50€	32,50€ (1l)
Pinot Gris dry Winery Zilliken, Nittel -Obermosel The aroma of this wonderful Pinot Gris is reminiscent of of yellow fruit, nuts and herbs and shows on the palate full flavour of fruit, gentle spice, harmonious acidity and a full-bodied finish.	. 7,00€	26,00€

Cuvée of Pinot Blanc & Pinot Gris
The grapes were harvested in the Dürkheimer and Ellerstadt and vinified together. Thomas Hensel and Markus Schneider have been walking together the same path for quite some time now and have

not got "lost in the woods", but found something delicious in the 6.50€ 32.50€

Light yellow and clear in the glass. Citrus fruits rise to the nose. Fresh lemon, lime and tart grapefruit form a unity. A hint of pineapple, mango and fresh mint add a lively kick.

Ripe, yellow fruits, apricot & lilac scent.

Riesling dry - from shell limestone Winery Apel from Nittel- Obermosel Medium pale yellow and clear in appearance. Delicate apple and pear notes on the nose.

A walk in the herb garden: lemon basil, lemon balm, mint and lemon thyme form the colourful overall picture

The combination of acidity and minerality is distinctiv.

Well-balanced Riesling with a distinctive fruit acidity. Bright Joy - White Wine Cuveé semi dry .

Winery Apel from Nittel- Obermosel Light yellow in appearance, clear. In the nose wonderful scent of roses and flowers. Citrus and lime dance hand in hand in the sun. A pinch of green pepper tickles the nose. Meadow herbs smell wonderfully aromatic. They gently caress the soul. Yellow plum and seductive quince form a sensual pair. Yellow grapefruit juicy

Winery Van Volxem, Wiltingen/Saar
Yellow and red peaches; freshness and gentle sweetness at the same

time. A Kabinett with little alcohol. The natural sweetness of the fruit and the fresh acidity balance perfectly.

Winery Alois Kirchen, Oberemmel/Saar This fine "Spätlese", late harvest, impressively demonstrates

why Riesling is called the "king of white wines"

Winery Alois Kirchen, Oberemmel/Saa Hinterste Rosenkamm Auslese noble sweet, grandiose & beguiling

Winery Zilliken, Nittel- Upper Mosel
This sweet Riesling is in a class of its own. animating, juicy and

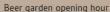
full-fruited with beguiling aromas of peaches, apricots, pome fruits and citrus fruits. apricots, pome fruits and citrus fruits, delicate herbal notes, fine minerality.

AND LIKE









Mondays and Tuesday only for hotel quest accept on public holidays.

We. - Sa.: 15.00h - 22.30h, kitchen+smoker*: 17.00h - 21.30h So. 11.00h - 21.00h, kitchen+smoker*: 15.00h - 21.00h

Don't forget to book a table!



Subject to change!

www.estricher-hof.de Reconciling pleasure and taste

Experience nature

THE NEWSPAPER FOR OUR BEER GARDEN

FAMILY BUSINESS IN ITS FOURTH GENERATION

attraction for people from Trier, Brigitte Hellvoigt-Stampf, who the ashes, but the passing Konz and visitors to the region and runs the business together with her on of the the flame," is how has been for over 100 years.

What began in 1909 as a shooting range and restaurant, is now a

fourth generation.

In 1959, the guest house, scarred by

The Estricher Hof is a centre of affectionately as "Sekbach", says "The tradition is not to keep brother Karl Hellvoigt jr. in the the owners formulate their company motto according to Thomas



True to this motto, the Hotel Estricher Hof is now run by the fourth generation as a family

After various conversions and renovations, the Estricher Hof presents itself as a 3-star comfort hotel with a modern restaurant and a wide range of regional and national dishes and excellent



well-known and popular 3-star the war years, was rebuilt by the hotel & restaurant.

Carl Hellvoigt and his wife Juliane, the great-grandparents of today's operators, founded the family

from Trier and Konz met every weekend for a dance under the motto: "We are going to Sekbach".

Even today, many of our older regulars still call the Estricher Hof

Karl Hellvoigt, the grandson of the

In 1978, however, when the main road 51 was was extended and raised, the old Estricher Hof had to make way, together with the In the 1920s and 1930s, many people shooting range, which it had housed for almost twenty years.

> In the spring of 1980, the new Estricher Hof then moved into its building and premises.





We will be happy to provide you with our allergen list upon request!

BEER

DRAFT BEER Bitburger 3,60€ 4,50€ Schuss draft beer with a shot of malt beer 3,60€ 4,50€ 3,60€ 4,50€ 3,60€ 4,50€ BOTTLED BEER + VIEZ

Bitburger 0,0%	Bitburger	0,33l 3,80€	0,50l
Bitburger Radler 0,0%		3,80€	
Trierer Petrusbräu	(X) Turer	3,80€	
Malt beer	PETRUSBRĀU		4,50€
Bitburger Landbier	Eifelbräu Landbier		4,90€
Erdinger non-alcoholic with Coca-Cola with banana juice			4,90€ 5,30€ 5,30€
Kraftbräu Weizen with Coca-Cola with banana juice	Rraft		5,00€ 5,40€ 5,40€
Bitburger 0,0% with Coca-Cola Malt beer	Bitburger		0,40l 4,50€
Porz Viez with sparkling water with Soda / Cola / Cola Zero	6 112		3,50€ 3,20€ 3,50€

COFFEE & TEA

Cup of coffee

Cup of decaffeinated coffee Pot of coffee	2,80€ 5,00€
Pot of decaffeinated coffee	5,00€
Espresso	2,80€
Double Espresso	3,80€
Espresso Macchiato	3,40€
Cappuccino Panna	3,80€
Cappuccino Italiano	3,40€
Cappuccino Italiano - large Cup	3,80€
Caffè Latte	3,80€
Latte Macchiato	3,80€
Refined with syrup on request	+0,80€

DISTILLES, LIQUEURS & BRANDIES

Glass of tea from Ronnefeldt

ONLY WITH RESERVATION

BREAKFAST

		2cl			
German grappa	40% vol.	5,80€			
Old apricot	40% vol.	5,80€			
Old Williams pear	40% vol.	5,80€			
Old Raspberry	40% vol.	5,80€			
Old cherry	40% vol.	5,80€			
Old squash	40% vol.	5,80€			
Vineyard peach liqueur	18% vol.	5,80€			
Sambucca	40% vol.	3,00€			
Ouzo	38% vol.	3,00€			
Was and the state of	. F				
For further spirits please ask our service					

NON-ALCOHOLIC **DRINKS**

Gerolsteiner natural, medium, sparkling	2,50€	6,00€
Fanta, Cola, Sprite, Spezi Cola Zero	0,30l 3,60€ 3,60€	0,40l 4,50€ 4,50€
All children's drinks Soft drinks & juices	0,20l 2,80€	
Bitter Lemon bottle Tonic Water bottle Wild Berry bottle	0,20l 3,80€ 3,80€ 3,80€	
Cloudy apple juice Apple juice / 100% directly pressed	0,30l 3,60€	0,40l 4,50€
Orange juice Concentrate / 100% fruit content	3,60€	4,50€
Grapefruit juice Concentrate / 100% fruit content	3,60€	4,50€
Cherry nectar Cherry nectar concentrate / 35% fruit content	3,60€	4,50€
Multi juice concentrate / 100% fruit content	3,60€	4,50€
as spritzer with mineral water	3,30€	4,20€
Pineapple juice concentrate 100% fruit content	3,90€	4,80€
Passion fruit juice concentrate 25% fruit content	3,90€	4,80€
Blackcurrant nectar	3,90€	4,80€
each as spritzer with mineral water	3,60€	4,50€
Regional grape juice from the Zilliken Winery as spritzer with mineral water	3,90€ 0,30l 3,60€	4,80€ 0,40l 4,50€

LONGDRINKS APERITIFS FRESH & COOL

Pink Gin 4cl fruity gin, fruit and tonic water	8,90€
Tanqueray Gin 4cl Gin, tonic water	8,90€
Lillet Wild Berry 5cl Lillet Blanc, fruit and Wild Berry	8,90€
Aperol Spritz 4cl Aperol with sparkling wine	6,90€
Wild Berry Liqueur topped up with wild strawberries and sparkling wine	6,90€
Hugo Elderflower with sparkling wine and a hint of mint	6,90€
Rosato Mio - Ramazotti 5cl Ramazotti Aperitivo Rosato with sparkling wine	7,50€

COCKTAILS IN THE BOTTLE

Sex on the Beach Pink Grapefruit Red Berry 275ml each & 14,1% vol.

6,50€ / bottle



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Estricher Hof

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FROM THE SMOKER AND THE **BIG GREEN EGG**

Salad variations with homemade dressing, raw vegetables & anti pasti + Marinated grilled cheese -VEGETARIAN- + Falafel, without Anti Pasti -VEGAN-		Pork fillet BBQ skewer with smoked ham, onions, BBQ sauce and herb butte	courgett		19,80€
+ Marinated chicken fillet					21,00€
Black Angus Green Feed from Karl's Smoker	10,500	Medallions of pork fillet w fried potatoes with bacon			
with BBQ sauce, homemade herb butter, jacket potato and spicy dip - 200g raw weight	23,00€ 34,80€	+ bacon cubes & onion rin	onions &	grated mozzarella cheese	
Veggi Burger	15,80€	+ smoked salmon			
Chicken Burger	16,50€	- with fresh mushrooms in	n cream,	ies	16,90€
Falafel Burger -VEGAN Vegan cheese, vegan burger sauce, tomato, cucumber, rocket salad	16,90€	Only for the "little ones" (0.504
Black Angus Burger	16,90€	- Chicken nuggets with chips - Small schnitzel with chips - Spaghetti with homemade bolognese			9,80€
Rainer's Bratwurst from the Klüssenrather butchery with mustard 150g raw weight and steakhouse fries or with homemade spicy curry sauce and steakhouse fries		Side dishes: Mixed salad Steakhouse fries Jacket potato with beer garden dip	4,80€ 4,50€ 5,50€	Fried potatoes with bacon and onions Rustic bread basket with beer garden dip	4,90€ 5,00€



Mango & Lemon Sorbet 5,80€ | infused with sparkling wine +2,50€

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