

# WINE IS POETRY IN BOTTLES

## RED WINE

	0,20l	0,75l
Côtes du Rhône AC dry <b>Mommessin, Château de Domazan / Rhône</b> Ruby red colour, fine & complex structure, delicate fragrance, wonderful play of wild berries.	6,50€	32,50€ (1l)
Pinot Noir dry <b>Winery Zilliken, Nittel- Upper Mosel</b> Intense bouquet of ripe currants and black fruits	7,00€	26,00€
Pinot Noir Réserve dry <b>Winery Zilliken, Nittel- Upper Mosel</b> Matured in barriques, this Pinot Noir is convincing with finely spicy, fruity notes of black berries, coffee, tobacco and smoked bacon in the bouquet. An intense and aromatic red wine from the small oak barrel, which nestles delicately and silkily on the palate.		39,90€
Dornfelder semi dry <b>Winery Alois Kirchen, Oberemmel /Saar</b> An uncomplicated, fragrant & full-bodied wine, blue-red in colour. The taste is long-lasting with mild acidity.	6,50€	24,00€
Hensel and Gretel dry <b>Cuvée Cabernet Sauvignon</b> <b>Winery Markus Schneider, Ellerstadt/Palatinate</b> Spicy and fruity, with a berry character, this wine is a delight. The tannin and the the finish with cassis & blackberry aroma is entirely convincing.	8,50€	31,50€

## RED WINE

		0,75l
France Trocard "Bordeaux supérieur AC" <b>Château Trocard, Bordeaux</b> Classic Bordeaux from Cabernet Sauvignon and Merlot. Elegant taste, delicate vanilla notes.		26,00€
Italy Primitivo Salento IGP- Don Cosimo <b>Cantine Due Palme, Apulia</b> 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 <b>G. D. Vajra, Piedmont</b> 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 <b>Bodegas Piqueras, La Mancha/Valdepusa</b> Red wine with an intense cherry aroma, redcurrants and a little cinnamon. Garnacha grape.		26,00€

## ROSE WINE

	0,2l	0,75l
Oberemmeler Karlsberg <b>Pinot Noir Rose dry</b> Winery Alois Kirchen, Oberemmel/Saar A powerful, intense, fruity wine with a nose of strawberry, brilliant in colour.	6,50€	24,00€
Blanc de Noir feinherb - 100 % Pinot Noir <b>Winery Apel from Nittel-Obermosel</b> Bright salmon red and clear in the glass. In the nose - wild strawberry, honey- watermelon and raspberry. In addition fresh sour cherry compute in the fragrance. Wonderfully beautiful!	7,00€	26,00€
Rosé Haus Klosterberg (Pinot Noir) dry <b>Winery Markus Molitor, Bernkastel</b> The grapes for this Pinot Noir Rosé grow on various layers of slate of the Middle Mosel. The delicate salmon-coloured, single-varietal Pinot Noir captivates fruitiness, grapefruit notes and spicy slate minerality.		32,00€

## WHITE WINE

	0,2l	0,75l
Pinot Blanc dry <b>Winery Zilliken, Nittel -Obermosel</b> Wonderful fruit aromas, peach & melon, young, refreshing style, full-bodied & low acidity.	7,00€	26,00€
Riesling dry <b>Winery Zilliken from Nittel -Obermosel</b> This dry Saar Riesling is a racy, elegant & fine-juicy classic. Spicy bouquet	6,50€	32,50€ (1l)
Pinot Gris dry <b>Winery Zilliken, Nittel -Obermosel</b> 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€
Hensel and Gretel dry <b>Cuvée of Pinot Blanc &amp; Pinot Gris</b> 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 vineyard.	8,50€	31,50€
Elbling dry <b>Winery Apel from Nittel- Obermosel</b> 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.	6,50€	32,50€ (1l)
Saar Riesling dry <b>Winery Van Volxem, Wittingen/Saar</b> Dry Riesling from the Saar - A racy, elegant & delicately juicy classic. Ripe, yellow fruits, apricot & lilac scent.		34,00€
Riesling dry - from shell limestone <b>Winery Apel from Nittel- Obermosel</b> 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.		27,00€
Riesling semi dry <b>Winery Alois Kirchen, Oberemmel/Saar</b> Well-balanced Riesling with a distinctive fruit acidity.	6,50€	32,50€ (1l)
Bright Joy - White Wine Cuvée semi dry <b>Winery Apel from Nittel- Obermosel</b> 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 fresh awakens the spirit.		25,00€
Rotschiefer Riesling Kabinett semi dry <b>Winery Van Volxem, Wittingen/Saar</b> 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.		34,00€
Oberemmeler Raul Riesling Spätlese <b>Winery Alois Kirchen, Oberemmel/Saar</b> This fine "Spätlese", late harvest, impressively demonstrates why Riesling is called the "king of white wines".	6,50€	24,00€
Oberemmeler Rosenberg Riesling Auslese <b>Winery Alois Kirchen, Oberemmel/Saar</b> Hinterste Rosenkamm Auslese noble sweet, grandiose & beguiling	0,5l	29,00€
Riesling Spätlese Alte Rebe <b>Winery Zilliken, Nittel- Upper Mosel</b> 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.		38,50€

FOLLOW  
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US!



Beer garden opening hour  
Mondays and Tuesday only for hotel guest 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  
\*in case of bad weather our beer garden will be closed

Don't forget to book a table!  
info@estricher-hof.de, 0651 938040

# Experience nature

## THE NEWSPAPER FOR OUR BEER GARDEN

## FAMILY BUSINESS IN ITS FOURTH GENERATION

The Estricher Hof is a centre of attraction for people from Trier, Konz and visitors to the region and has been for over 100 years.

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

affectionately as "Sekbach", says Brigitte Hellvoigt-Stampf, who runs the business together with her brother Karl Hellvoigt jr. in the fourth generation.

In 1959, the guest house, scarred by

"The tradition is not to keep the ashes, but the passing on of the the flame," is how the owners formulate their company motto according to Thomas Morus.



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

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 service.



well-known and popular 3-star hotel & restaurant.

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

In the 1920s and 1930s, many people 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

the war years, was rebuilt by the Karl Hellvoigt, the grandson of the founder.

In 1978, however, when the main road 51 was was extended and raised, the old Estricher Hof had to make way, together with the 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.



ENJOY THE PLEASANT PEACE AND  
INDULGE IN FRESHLY GRILLED FOOD  
FROM THE SMOKER AND THE BIG  
GREEN EEG



# BEER

## DRAFT BEER

Bitburger Pils		0,30l	0,40l
Schuss draft beer with a shot of malt beer		3,60€	4,50€
Radler		3,60€	4,50€
Cola beer		3,60€	4,50€

## BOTTLED BEER + VIEZ

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

## COFFEE & TEA

Cup of coffee	2,80€
Cup of decaffeinated coffee	2,80€
Pot of coffee	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€
Glass of tea from Ronnefeldt	3,00€

## DISTILLES, LIQUEURS & BRANDIES

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€

For further spirits please ask our service

## NON-ALCOHOLIC DRINKS

Gerolsteiner natural, medium, sparkling	0,25l	0,75l
	2,50€	6,00€
Fanta, Cola, Sprite, Spezi Cola Zero	0,30l	0,40l
	3,60€	4,50€
All children's drinks Soft drinks & juices	0,20l	
	2,80€	
Bitter Lemon bottle	0,20l	
Tonic Water bottle	3,80€	
Wild Berry bottle	3,80€	
Cloudy apple juice Apple juice / 100% directly pressed	0,30l	0,40l
	3,60€	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 as spritzer with mineral water		
	3,60€	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 25% fruit content each as spritzer with mineral water		
	3,60€	4,50€
Regional grape juice from the Zilliken Winery as spritzer with mineral water		
	3,90€	4,80€
	0,30l	0,40l
	3,60€	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	8,90€
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

Varieties:  
**Sex on the Beach**  
**Pink Grapefruit**  
**Red Berry**  
275ml each & 14,1% vol.  
6,50€ / bottle



CELEBRATE WITH US

Event Manager:  
Daniela Hölzemer  
info@estricher-hof.de



# FROM THE SMOKER AND THE BIG GREEN EGG

### Salad variations

with homemade dressing, raw vegetables & anti pasti

+ <i>Marinated grilled cheese -VEGETARIAN-</i>	15,40€
+ <i>Falafel, without Anti Pasti -VEGAN-</i>	16,80€
+ <i>Marinated chicken fillet</i>	17,20€
+ <i>Marinated scampi</i>	18,50€

### Black Angus Green Feed from Karl's Smoker

with BBQ sauce, homemade herb butter, jacket potato and spicy dip

- 200 g raw weight	23,00€
- 300 g raw weight (more on request)	34,80€

Veggi Burger Grilled cheese on potato hash browns, honey mustard sauce, tomato, cucumber, cheese, steakhouse fries	15,80€
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Chicken Burger Marinated chicken breast fillet, lettuce, tomato, cucumber, cheese on homemade special burger sauce with steakhouse fries	16,50€
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Falafel Burger -VEGAN- Vegan cheese, vegan burger sauce, tomato, cucumber, rocket salad	16,90€
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Black Angus Burger 100% beef, lettuce, tomato, cucumber, cheese, on homemade special burger sauce with steakhouse fries	16,90€
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Rainer's Bratwurst from the Klüssenrather butchery with mustard	10,90€
150g raw weight and steakhouse fries or with homemade spicy curry sauce and steakhouse fries	12,90€

Pork fillet BBQ skewer with smoked ham, onions, courgette, peppers, BBQ sauce and herb butter with steakhouse fries	19,80€
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Estricher Hof Pot Medallions of pork fillet with mushrooms in creme, fried potatoes with bacon and onions	21,00€
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### „Flammkuchen" Tarte flambée

with cream cheese, spring onions & grated mozzarella cheese	
+ <i>bacon cubes &amp; onion rings</i>	10,80€
+ <i>feta cubes, olives, rocket salad, cherry tomatoes &amp; garlic</i>	12,80€
+ <i>smoked salmon</i>	15,80€

### Breaded pork escalope

- "Vienna style" with steakhouse fries	15,40€
- with fresh mushrooms in cream, steakhouse fries	16,90€
- with homemade spicy curry sauce, steakhouse fries	16,90€

### Only for the "little ones" (up to 12 years)

- <i>Chicken nuggets with chips</i>	8,50€
- <i>Small schnitzel with chips</i>	9,80€
- <i>Spaghetti with homemade bolognese</i>	9,50€

### Side dishes:

Mixed salad	4,80€	Fried potatoes with bacon and onions	4,90€
Steakhouse fries	4,50€	Rustic bread basket with beer garden dip	5,00€
Jacket potato with beer garden dip	5,50€		

# ICE CREAM

Fruit cup Vanilla ice cream, strawberry ice cream, fresh fruit of the season, syrup & cream topping	8,90€
Chocolate-vanilla cup Chocolate ice cream with vanilla sauce, Vanilla ice cream with chocolate sauce, Cream topping	7,50€

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

Iced coffee Vanilla ice cream with unsweetened coffee and cream topping	6,80€
Black Forest Cup Vanilla and chocolate ice cream on morello cherries cherry liqueur, cream topping	7,50€

Eggnog dream Vanilla ice cream with egg liqueur and whipped cream topping	7,50€
Yoghurt cup Yoghurt ice cream on fruit salad topped up with yoghurt	7,80€

Ice cream sundae 3 types of ice cream + cream topping	5,20 €
Ice cream je Bällchen Vanilla, chocolate, strawberry, lemon, yoghurt	1,80 €
Walnut	2,00 €
Cream Topping	+1,50€

ONLY WITH RESERVATION  
BREAKFAST BUFFET

incl. juices, coffee, water and sparkling wine  
21,80 € p.P.