



Uhlenhorster Weinstube

ESSEN UND TRINKEN SEIT 1986

Menu

Dear Guests! The European Union came up with a new idea...-the „allergens list“: You know your body and your allergies better than we do. Please let us know whether you´re allergic against anything.

Please ask your waiter for more details!

Sorry about the inconvenience – nevertheless,
we wish you a nice evening!

Starters

Beef bouillon with vegetables and meatballs from veal	7.80
Lukewarm mixed lentil salad with smoked Matjesherring	10.80
Goat cheese baked with rosemary and honey and salad with herbal oil	9.80
Carpaccio from raw ham with pumpkin oil and seeds, parmesan and salad	11.80
Tomato salad dressed with onions, aceto balsamico, olive oil and herbs	6.80
Small mixed salad with mixed seeds, gruyère cheese and herbal-vinaigrette	6.80
Lard with bread	4.80
Black olives marinated in olive oil and herbs	6.20

**We serve bread with
all starters**

Mostly Cheese

„Rheingauer Spundekäs“
Fresh cheese and curd cheese
dressed with red pepper and onions 5.40

Small cheeses collection with
emmentaler, appenzeller, gruyère
served with fig jelly 8.80

Variety of different kind of cheeses
with fig jelly, butter
and grape-chutney 17.80

Cold meats:
cheese, ham, sausage, lard,
and pickled gherkins 16.80

Hearty Raclette cheese sandwich
brown bread with raclette gratin,
gherkins & pearl onions 7.80
with Tyrolean bacon +4.80

**A bread selection comes with all
cheese specialities**

Tarte Flambée

Alsacestyle

The tarte flambée (German: Flammkuchen) is a speciality from the Alsace. The basis of the Flammkuchen is a very thin rolled out batter, traditionally made of bread dough, topped with sour cream. The tarte flambée is heated in the oven at an intense heat for a short time and served on a wooden board.

“classical” bacon and onions	9.80
additionally with emmental cheese	10.80
cherry tomato, leaf spinach roasted sunflower seeds and gruyère cheese	12.80
gorgonzola, emmental and gruyère cheese	12.80
pumpkin seeds, gorgonzola and spicy grape-chutney	11.80
raclette cheese, bacon and pickled gherkins	11.80
goat cheese, honey and walnuts	11.80
camembert and cranberry's	11.80
sweet tarte flambée with sweet sour cream, Calvados, slices of apple and sugar with cinnamon	11.80

Main Course

Jellied pork cold -a regional speciality-
with fried potatoes and tartar sauce
and small mixed salad 18.80

Goat cheese baked
with rosemary and honey, served
with salad and bread 16.80

Wiener Schnitzel -original from veal-
with potato cucumber salad 23.80

Meat fondue -house style- with
different kind of meat, vegetables,
dips, bread and salad
please order two days before
for six or more people, per person 27.80

**Please take a look at our
wall board for the specialities**

Tuesdays: Beef tatar prepared to our
house recipe, with bread~200g 19.80

Wednesdays: Grilled Spareribs, fries,
barbecue sauce and coleslaw 18.80

Our Cheese Fondue

Cheese fondue made with different kinds of cheese, cherry brandy and wine served with salad and bread

for two or more persons

240g cheese per person 22.80

More cheese? Each 120g +9.80

Side orders

Pickled gherkins and pearl onions 3.80

Small potatoes in the skin 2.30

Air-dried ham 6.80

To cram from the cheesy bread cube

Fried onions 1.80

Chopped walnuts 3.10

Crispy bacon 3.30

Wine recommendations

2021 Grauer Burgunder trocken

Achkarrer Schlossberg; Achkarren eG; Baden

0.2l 7.80 0.5l 19.00 bottle 0.75l 28.50

2021 Rotgipfler trocken

Johanneshof Reinisch (Bio); Thermenregion; Österreich

bottle 0.75l 34.80

Dessert

Sorbet from blood orange filled up with sparkling wine	6.80
Small sweet tarte flambée with sweet sour cream, Calvados, slices of apple and sugar with cinnamon	6.80
Crème brûlée	4.80
Three types of chocolate ice-cream with cherry-egg liqueur	7.80
Small Uhlenhorster cover, a piece of munster cheese with caramelized pumpkin seeds and a glass 0,1l Gewürztraminer	8.50

Noble Sweet Wines

Charming partner to cheese or dessert

2021 Gewürztraminer „Aus einem Guss“

Weingut Kesselring (Bio), Pfalz

0.2l 7.80 0.1l 4.50

2021 Cuvée Auslese Neusiedler See

Angerhof Tschida; Burgenland; Österreich

0.2l 9.30 0.1l 5.40

Port from J.H. Andresen

At the age of just 14, Jann Hinrich Andresen left his German home island of Föhr in 1840 and sought his fortune in Porto. In 1845, he founded the trading house named after him and henceforth devoted himself to the production and trading of port wine.

Vinho do Porto, Port for short, is a sweet wine. It comes from the World Heritage area Alto Douro. It owes his name to the port city of Porto, from where he starts his journey into the world.

The origin: Handpicked grapes are pressed as usual, the must is set for fermentation - which is then stopped by the vinologists by spritzing with over 75% wine distillate. So it comes to an alcohol content between 19 and 22 volumes. The basic wine remains in the Alto Douro for half a year and is then transported about 100 kilometers down the river to the special wineries on the shores opposite Porto. Depending on the quality and equipment, it will be expanded according to individual procedures. There are different styles, maturity levels and quality levels.

Here are some of them:

Dry White	5cl	5.20
Fine White	5cl	5.20
Fine Ruby	5cl	4.40
2011 „LBV“ Late Bottled Vintage	5cl	9.90
Tawny „Century“ 10 Years	5cl	9.80

Sparkling Wine

Crémant de Bourgogne Blanc de Noirs Brut

Paul Delan; Burgund; Frankreich

0.1l 6.40 0.75l 36.80

Deutz Champagner

Champagne; Ay; Frankreich

Deutz Brut Classic

0.375l 54.00

0.75l 99.00

Deutz Brut Rosé „Millesime“

0.75l 130.00

Aperitif

Kir 0.1l 4.90

Cassis with white wine

Kir Royal 0.1l 6.90

Cassis with sparkling wine

Sherry dry or medium 5cl 5.50

Martini:

dry, bianco or rosso 5cl 5.50

Pernod 4cl 5.80

Campari with orange juice 8.20

Campari with Soda 7.40

Our recommendation:

Dry white port

with tonic, lemon and mint

served on ice 8.50

White & Rose Wine

glass 0.2l

carafe 0.5l

bottle 0.75

2020 Grauer Burgunder trocken

Achkarrer Schlossberg; Achkarren eG; Baden

7.80

19.00

28.50

2021 Riesling Kabinett feinherb „Blauschiefer“

Weingut Lorenz; Mosel

7.60

18.50

27.70

2021 Grüner Veltliner trocken

Ried Reipersberg; Weingut Maurer; Niederösterreich

6.80

16.60

28.80 (1.0l bottle)

2021 Muscadet Sèvre et Main

Vieilles Vignes La Fontaine sur lie trocken

7,60

18.50

33.00

2021 Weißburgunder Pinot Bianco trocken

Kurtatsch; Südtirol Alto Adige

8.50

20.70

31.00

2021 Sauvignon Blanc trocken „Cool Hills“

Allée Bleue; Franschoek; Südafrika

7.60

18.50

27.70

2021 Shiraz Rosé trocken „Starlette“

Allée Bleue; Franschoek; Südafrika

7.60

18.50

27.70

Botteled White Wine

per bottle 0.75l

2018 Riesling trocken „Alte Reben“ VDP-Weingut Reichsgraf von Kesselstatt, Mosel	42.80
2014 Riesling trocken „P.C.“ Ruppertsberger Hoheburg; Dr. Bürklin-Wolf VDP (Bio); Pfalz	55.80
2020 Weisser Burgunder Kabinett trocken Endinger Engelsberg; Weingut Knab; Baden	33.80
2020 Silvaner trocken Retzstadter Langenberg Rudolf May VDP; Franken	37.80
2019 Cuvee trocken „Dialog“ Johanneshof Reinisch (Bio); Thermenregion; Österreich	34.80
2020 Grüner Veltliner trocken „Reserve“ Ried Himmelreich; Maurer; Niederösterreich	36.80
2020 Sancerre A.C. Domaine Franck Millet; Frankreich	39.80
2019 Chablis Vieilles Vignes Jean Durup; Domaine de la Pauliere; Frankreich	47.50
2017 Chardonnay „Clonal Selection“ Richard Kershaw; Elgin; Südafrika	79.80

Red wine

glass 0.2l

carafe 0.5l

bottle 0.75

2018 Pfälzer Rotweincuvée trocken

Weingut Neiss; Pfalz

6.70

16.30

32.60 (1.0l bottle)

2021 Zweigelt „Sandstein“ trocken

Weingut Pfaffel; Weinviertel

8.10

19.70

29.50

2019 Fitou AOP „Réserve de Fonsalis“ trocken

Vignerons de Cascastel, Languedoc; Frankreich

8.00

19.50

29.30

2018 „Fincas de la Villa“ Crianza trocken

Bodega Muriel; Rioja; Spanien

7.50

18.30

27.50

2018 Merlot Cabernet Sauvignon „Casa Simelia“ trocken

Simelia Wines; Wellington; Südafrika

7.60

18.50

27.70

2020 Pinotage „Signature“ trocken

Spier; Stellenbosch; Westerncape; Südafrika

7.50

18.30

27.50

Botteled Red wine

per bottle 0.75l

2018 Spätburgunder trocken Endinger Engelsberg; Weingut Knab; Baden	36.80
2017 Spätburgunder „Reitsteig“ trocken VDP Erste Lage; Fürstlich Castell`ches Domänenamt; Franken	42,50
2018 Black Blend unfiltered trocken Peth-Wetz; Rheinhessen	36.80
2020 Malbec „unfiltered“ trocken Weingut Peth-Wetz; Rheinhessen	63,00
2014 Saint Laurent „Barrel Select“ trocken Weingut Gabel; Pfalz	36580
2015 Frühburgunder trocken „Vogelsang“ Weingut Neiss; Kindenheim; Pfalz	55.80
2014 Blaufränkisch „Roter Schotter“ Weingut Strehn; Burgenland; Österreich	45.80
2019 Côtes du Rhône Villages „Sablet“ Bertrand Stehelin; Gigondas; Frankreich	42.50
2014 Château Dutruch Grand Poujeaux Moulis-en-Médoc; Bordeaux; Frankreich	64.00
2015/16 Chianti Classico Riserva Azienda Agricola I Sodi; Toskana; Italien	44.80
2018 Prado Rey Crianza „Finca Valdelayegua“ Real Sitio de Ventosilla; Ribera del Duero; Spanien	39.80
2012 Reserva Heras Cordón Heras Cordón; Rioja; Spanien	85.00
2015 Alentejano Reserva „São Miguel dos Descobridores“ Casa Agrícola Alexandre Relvas; Alentejo; Portugal	42.80
2018 Ansel van de Caab Muratie; Stellenbosch; Südafrika	46.80

2018 Shiraz „Doorkeeper“

Hartenberg Farm; Stellenbosch; Südafrika

38,80

Rarities and Single Bottles

per bottle 0.75l

Château Brane Cantenac	1998	160.00
Deuxièm cru classé; Cantenac-Margaux	2005 oder 2004	220.00
Château Palmer	1988	400.00
Troisième cru classé; Cantenac-Margaux	2005	990.00
Château Cantenac Brown	2000	170.00
Troisième cru classé; Cantenac-Margaux		
Château Troplong Mondot	2007	130.00
St. Emilion Premier Grand cru classé (B)		
Château Mouton Rothschild	1999	1150.00
Premier cru classé; Pauillac	2000	2900.00
Château Pichon-Longueville-Baron	1989	450.00
Deuxièm cru classé; Pauillac	1999 oder 1996	270.00
Les Forts de Latour; Pauillac	1998	290.00
2. Wein von Château Latour		
Château Batailley; Pauillac	2005	160.00
Cinquième Grand cru Classé		
Château Léoville Poyferré	1996	290.00
Deuxièm cru classé; Saint Julian		
Château Ducru-Beaucaillou	1994	110.00
Deuxièm cru classé; Saint Julien		
Château Beychevelle	2009	270.00
Quatrièm cru classé; Saint Julian		
Clos du Marquis	2000	160.00
2. Wein Lèoville Las Cases; Saint Julien		
Chateau Haut-Brion	2004	690.00
Premier cru classé; Pessac Léognan		
La Mission Haut-Brion; Pessac Léognan	1996	540.00
Château Haut-Bailly; Pessac Léognan	2010	290.00

Château Cos d'Estournel ; St. Estèphe	2009	850.00
Château Calon Ségur	1999	230.00
Troisième cru classé; St. Estèphe	2003	200.00
La Dame de Montrose	2000	110.00
2. Wein Château Montrose; St. Estèphe		
Giuseppe Quintarelli	1975	1700.00
Recioto della Valpolicella Amarone Classico		
Sassicaia	2003	450.00
Tenuta San Guido; Bolgheri; Toskana; Italien		
„Unico“ Vega-Sicilia	1996	890.00
Gran Reserva; Ribera del Duero; Spanien		

Half bottles 0.375l

Château Mouton Rothschild	1991	290.00
Premier cru classé; Pauillac		
Château Lagrange	2003	130.00
Troisième cru classé; Saint Julien		

Big bottles

Château Palmer	1998	1.5l	1200.00
Troisième cru classé; Cantenac-Margaux			
Château D'Arche Grand Poujeaux	2004	3.0l	300.00
Moulis-en-Médoc			
Prado Rey Crianza „Finca Valde la Yegua“	1995	1.5l	110.00
Ribera del Duero; Spanien			

Barouche

Die Sieger Cuvées der Blaauwklippen

Blendig Competition BBC

Blaauwklippen Estate, Stellenbosch;

BBC 32 motto: „Bordeaux style“

2014 1.5l 110.00

BBC 33 motto: „Easy drinking“

2016 1.5l 110.00

Beer

Barre Premium Pils draught 0.3l 3.90
a typical German beer
with a strong flavour

Hefeweissbier 0.5l 5.80
a wheat beer from Bavaria with a
creamy texture and sweet flavour

Non-alcoholic Hefeweissbier 0.5l 5.80

Non-alcoholic Pils 0.33l 4.50

Shandy 0.3l 3.90

Soft Drinks

Water Viva con Agua
fizzy or still
0.25l 3.80 0.75l 7.40

White grape juice
pure 0.2l 4.80 0.5l 8.80
or mixed with mineral water
0.2l 3.80 0.5l 6.80

Apple spritzer 0.2l 3.20

0.4l 4.70

Apple juice 0.2l 3.40

Orange juice	0.2l	3.80
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fritz-kola, mischmasch, fritz-kola ohne Zucker or fritz-limo orange	0.33l each	4.40
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Hot Beverages

Latte Machiato	4.50
Cappuccino	3.40
Coffee with milk	3.60
Espresso	2.70
Double espresso	3.90
Espresso Machiato	2.90
Cup of coffee	3.10
Pot tea	3.60

Spirits

Jägermeister	2cl	3.20
Ramazotti	2cl	3.20
Underberg	2cl	3.70
Sambuca Molinari	2cl	3.20
Linie Aquavit	2cl	3.60
Helbing Kümmel	2cl	3.00
Johnnie Walker	4cl	5.90
Jack Daniels	4cl	5.90

**And various fruit & pomace brandies
from our digestif menu**