



Menu

Dishes, drinks, wine and treats

—★ ★ ★—
Hotel
Neuwarft

D a g e b ü l l

Welcome!



Dear guests,

we are glad to see you in here!

At our restaurant we serve you typical fish and meat dishes of our region.

Please feel free to spend some wonderful hours in here and take a breath of the gigantic atmosphere in our restaurant.
Enjoy the culinary variety of the northsee kitchen.

All of our dishes will be created and cooked with fresh products.
By the use of fresh products it can be possible that you will have to wait a bit, because it will take a few minutes longer to handle those instead of instant ones.

Have a nice time!

If you have any questions about the allergens, please contact our friendly service.



Softdrinks

120	Coca-Cola ^(1,2,3)	bottle	0,2 l	2,30 €
121		glas	0,3 l	2,60 €
122		glas	0,5 l	3,80 €
123	Coca-Cola Light ^(1,2,3,4)	bottle	0,2 l	2,30 €
124	Fanta ^(2,3,5,6)	bottle	0,2 l	2,30 €
125		glas	0,3 l	2,60 €
126		glas	0,5 l	3,80 €
127	Mezzo Mix ^(1,2)	bottle	0,2 l	2,30 €
128	Spezi ^(1,2)	glas	0,3 l	2,60 €
129		glas	0,5 l	3,80 €
130	Sprite ⁽³⁾	bottle	0,2 l	2,30 €
131	Lemonade ⁽³⁾	glas	0,3 l	2,60 €
132		glas	0,5 l	3,80 €
133	Apfelschorle	glas	0,3 l	2,60 €
134		glas	0,5 l	3,80 €

Water

135	Tafelwasser	glas	0,3 l	2,60 €
136		glas	0,5 l	3,90 €
137	Staatlich Fachingen medium	bottle	0,25 l	2,60 €
138		bottle	0,7 l	4,90 €
139	Staatlich Fachingen still	bottle	0,25 l	2,60 €
140		bottle	0,7 l	4,90 €
141	Staatlich Fachingen classic	bottle	0,25 l	2,60 €
142		bottle	0,7 l	4,90 €

Schweppes

143	Schweppes Ginger Ale ⁽²⁾	bottle	0,2 l	2,60 €
144	Schweppes Tonic Water ⁽⁷⁾	bottle	0,2 l	2,60 €
145	Schweppes Bitter Lemon ⁽⁷⁾	bottle	0,2 l	2,60 €

Juice

146	Appel juice	bottle	0,2 l	2,60 €
147	Orange juice	bottle	0,2 l	2,60 €
148	Tomato juice ⁽³⁾	bottle	0,2 l	2,60 €
149	Blackcurrant juice	bottle	0,2 l	2,60 €

Lütts Landlust Spritzer

170	Pieplant	0,33 l	2,80 €
171	Red fruits	0,33 l	2,80 €
172	Elderflower ⁽³⁾	0,33 l	2,80 €

Keg bear

150	Flensburger Pils	4,8 % vol.	0,2 l	2,00 €
151	4,8 % vol.	0,3 l	2,60 €
152	4,8 % vol.	0,5 l	3,90 €
153	Flensburger Weizen in season from the keg	5,1 % vol.	0,3 l	2,60 €
154	5,1 % vol.	0,5 l	3,90 €
155	Alsterwasser bear and lemonade.....		0,3 l	2,60 €
156		0,5 l	3,90 €
157	BMW bear with water		0,3 l	2,60 €
158		0,5 l	3,90 €

Bottle bear

162	Flensburger Malzbier adapted for diabetics.....		0,33 l	2,60 €
163	Flensburger Dunkel	4,8 % vol.	0,33 l	2,60 €
164	Flensburger non-alcoholic.....		0,33 l	2,60 €
165	Flensburger Pils	4,8 % vol.	0,33 l	2,60 €
166	Erdinger Hefe-Weizen, bright	5,3 % vol.	0,5 l	3,90 €
167	Erdinger Hefe-Weizen, dark.....	5,3 % vol.	0,5 l	3,90 €
168	Erdinger non-alcoholic.....	0,0 % vol	0,5 l	3,90 €

Warm Drinks

non-alcoholic

280	Cup of coffee	2,00 €
281	Cannikin coffee	3,90 €
282	Cup of light coffee no caffeine, fresh milled	2,00 €
283	Cannikin Schonkaffee no caffeine, fresh milled	3,90 €
284	Glas BIO Tee open tea, different varieties - see tea card	2,40 €
285	Cannikin BIO Tee open tea, different varieties - see tea card	4,90 €
286	Hot chocolate with whipped cream	2,90 €
287	Hot chocolate	2,40 €
288	Cannikin hot chocolate with whipped cream	4,90 €
289	Espresso fresh milled	2,60 €
290	Cappuccino with milk froth	3,20 €
291	Milchkaffee	3,50 €
292	Latte Macchiato	3,20 €
293	Café Macchiato Espresso with milk froth	3,20 €

Warm Drinks

with alcohol

294	Café Corretto Espresso with Grappa, Baileys ^(1,2,3) or Sambuca	4,90 €
295	Pharisäer coffee with rum and whipped cream	4,90 €
296	Tote Tante chocolate with brandy and whipped cream	4,90 €
297	Alter Schwede chocolate with Baileys ^(1,2,3) and whipped cream	5,40 €
298	Teepunsch with Köm	2,00 €
299	Rotweingrog or Glühwein ^(3, Sulfate)	3,90 €
300	Rumgrog	4,90 €
301	Eisbrecher red wine with rum and sugar	4,90 €

Cold starters

- 11 Housemarinated salmon (Graved Lachs) 7,90 €
with a creamed horseradish salad, served with toast
- 12 Cocktail of shrimps from the North Sea⁽⁸⁾ 12,90 €
served with toast
- 13 „Seemanns Teller“ for those, who love shrimps from the North Sea 14,90 €
marinated salmon and scampi by salad

Housemade soups

- 14 Double beef bouillon 4,20 €
with vegetable stripes and meatballs
- 15 Tomato soup 4,40 €
with whipped cream
- 16 French onion soup 4,90 €
with cheese gratiné and toast
- 17 Dagebüller shellfish soup 4,90 €
with Toast
- 18 Dagebüller shrimp soup⁽⁸⁾ 5,90 €
with whipped cream and toast

Warm starters

- 19 Scampi 12,90 €
with garlic, served with Toast
- 20 Shellfish „Fritti“ 8,90 €
with salad of the season and garlic dip
- 21 Hot pasty 8,90 €
filled with feta and spinach

Dishes for kids

- 30 Fries 3,90 €
with ketchup^(3,4) or mayonnaise^(2,3,4)
- 31 Homemade pasta alla Carbonara 6,90 €
- 32 Pork escalope 7,90 €
with chips
- 33 Catfish filet 8,90 €
breaded, with rémoulade and croquettes

Veggi dishes

- 34 Vegetable plate 9,90 €
with frisch vegetable, served with sauce hollandaise^(3,4) and boiled potatoes
- 35 Pancake 11,90 €
*filled with mushrooms a la creme, with sauce hollandaise^(3,4) scalloped ,
served with salad*
- 36 Homemade pasta vegetable casserole 11,90 €

Salad

- 37 Salad 8,90 €
with feta and toast
- 38 Fresh salad „Wirtin“⁽⁸⁾ 12,90 €
with shrimps from the northsee⁽⁸⁾
- 39 Fresh salad 14,90 €
with scampi
- 40 Little salad 3,90 €

Little dishes

- 44 Farmer's breakfast. 9,90 €
with ham and pickles
- 45 „Strammer Max“ 9,90 €
ham on black bread with fried eggs
- 46 Filet of chicken 12,90 €
with crunchy coating and curry fruit sauce, served with rice and salad
- 47 Fried filet of plaice. 10,90 €
with boiled potatoes and salad
- 48 Homemade „Labskaus“ 9,90 €
with rollmops⁽³⁾, fried egg and red beet
- 49 Shrimps from the North Sea⁽⁸⁾ 12,90 €
with scrambled eggs, fried potatoes and salad
- 50 Homemade ribbon noodles „Aioli“ 14,90 €
with garlic, fresh herbs, fried scampi and salad

Meat dishes

meat from the pork

- 51 Pork cutlet „Wiener Art“ 9,90 €
with fries and salad
- 52 Pork escalope 11,90 €
with paprika-onion-sauce (spicy), served with fries
- 53 „Friesen“ pork escalope 15,90 €
with shrimps from the North Sea⁽⁸⁾ on scrambled eggs, served with fried potatoes
- 54 „Dagebüller Senfsau“ pork escalope. 13,90 €
filled with mustard^(3,4), bacon, mushrooms, served with sauce hollandaise^(3,4) and fried potatoes
- 55 Filet of pork cut into strips „Züricher Art“ 17,90 €
with fresh mushrooms, served with homemade spaetzle and salad
- 56 Medaillons of pork 19,90 €
scalloped with tomato and parmesan, served with cheese cream sauce, croquettes and salad
- 57 Mixed grill 14,90 €
with filet from pork, „Nürnberger Bratwürstchen“, gyros, served with tzatziki^(2,3,4), fries and coleslaw

Rump steak

beef

- 60 „Dijonnaise“ 19,90 €
with Dijon-mustard-crackling^(3,4), served with fresh vegetables and boiled potatoes
- 61 „Dagebüller Rumpsteak“ 19,90 €
*with fried fresh mushrooms, onions, scalloped with cheese,
served with croquettes and sauce hollandaise^(3,4)*
- 62 „Madagaskar“ 18,90 €
with a green pepper cream sauce and fries
- 63 „Cafe de Paris“ 17,90 €
*little rump steak, scalloped with herb butter, served with fried potatoes
and mixed salad*
- 64 „Bosniakenspieß“ 19,90 €
rump steak filled with bacon, onions on curry rice and spicy sauce

Specialties by the chef

- 65 „Deichwiesen-Lammkarree“ 24,90 €
*lamb with herb crunchy coating on garlic sauce, served with green beans
and fried potatoes*
- 66 Senators dish 21,90 €
*with filet of pork, roasted chicken breast, rump steak with fresh vegetable,
fried fresh mushrooms, onions, served with sauce hollandaise^(3,4)
and fried potatoes*
- for 2 persons
- 67 „Neuwarft-Krog-Platte“ 54,90 €
*with fried filet of salmon, halibut and plaice, scampi,
shrimps from the North Sea⁽⁸⁾ on scrambled eggs, fried mussels, filet of matie,
served with fried potatoes and mixed salad*
- 68 Steak dish house-special 59,90 €
*filets of pork, „Lammkarree“, steaks, garnished with vegetable
of the season and fried fresh mushrooms, onions,
sauce hollandaise^(3,4) and fried potatoes*

Fish specialties

fried

- 70 Gourmet fish dish „Dreimaster“ 19,90 €
*with filets of salmon, halibut and plaice on dill cream sauce,
served with fried potatoes and salad*
- 71 Filet of plaice 17,90 €
with boiled potatoes and salad
- 72 Plaice „Büsumer Art“ 21,90 €
with shrimps from the North Sea^(B4), served with boiled potatoes and salad
- 73 Plaice „Finkenwerder Art“ 18,90 €
with fried bacon, served with fried potatoes
- 74 Roulade of salmon and plaice 21,90 €
*filled with leaf spinach, coated with gammon,
thereto white wine sauce and rice*
- 75 Skewer of seafood 22,90 €
*with salmon, filet of plaice, scampi on crayfish sauce^(2,3,4),
served with rice and mixed salad*
- 76 Filet of salmon on leaf spinach 18,90 €
scalloped with sauce hollandaise^(3,4), thereto boiled potatoes

Fish dishes

- 80 „Pannfisch“ 9,90 €
fried filet of catfish with mustard sauce^(3,4), served with fried potatoes
- 81 „Green hering“ 9,90 €
with fried potatoes
- 82 Filet of matie „Hausfrauen Art“^(2,3,4) 9,90 €
with fried potatoes

Steamed Fish

- 85 Filet of catfish „Spreewälder Art“ 11,90 €
with horseradish root sauce, served with cucumber salad and boiled potatoes
- 86 „Helgoländer Fischpfanne“ 19,90 €
*filet of salmon and catfish in crayfish sauce^(2,3,4) garnished with
shrimps from the North Sea⁽⁸⁾, served with rice and salad*
- 87 Medaillons of salmon 19,90 €
*steamed in „Riesling“ wine, fresh vegetable of the season,
served with herb cream sauce and boiled potatoes*
- 88 Filet of halibut „Matelote“ 19,90 €
on onions - steamed in red wine, served with rice and mixed salad

Mussel dishes

- 90 Fried mussels. 11,90 €
with tzatziki^(2,3,4), fried potatoes and salad
- 91 Fried mussels. 11,90 €
*fried with bacon and onions,
served with fried potatoes and salad*
- 92 Mussel dish 16,90 €
*baked and fried mussels, skewer of mussels,
served with fried potatoes and salad*

Shrimp dishes

- 93 Shrimps from the North Sea⁽⁸⁾ on scrambled eggs 14,90 €
with toast, butter and garnished with salad
- 94 Shrimps from the North Sea⁽⁸⁾ 17,90 €
with scrambled eggs, fried potatoes and salad
- 95 „Hallig Brot“ 13,90 €
shrimps from the North Sea⁽⁸⁾ on black bread with fried egg

Homemade desserts

100	Chocolate soufflé <i>with vanilla ice cream and whipped cream</i>	7,90 €
101	Baked ice cream cake „Fürst Pückler“ <i>with hot sour cherries and whipped cream</i>	7,90 €
102	Pancake „Kapuziner Art“ <i>filled with vanilla ice cream and chocolate sauce</i>	6,90 €
103	Baked plum <i>on cinnamon decoration, served with vanilla ice cream and whipped cream</i>	6,90 €
104	Ice cream from the chef <i>with fresh assorted fruits</i>	6,90 €
105	„Kaiserschmarrn“ <i>with cinnamon and sugar</i>	5,90 €
106	„Apfelstrudel“ - <i>apple strudel</i> <i>with vanilla ice cream</i>	5,90 €
107	„Rote Grütze“ - <i>red fruit jelly</i> <i>with whipped cream</i>	4,90 €

Langnese ice cream

108	Mixed ice cream with whipped cream <i>vanilla ice cream, chocolate ice cream and strawberry ice cream</i>	4,90 €
109	Kids cup <i>with two scoops of ice cream</i>	2,90 €
110	Kids cup <i>with one scoop of ice cream</i>	1,90 €

Aperitif

201	Sherry Sandemann Dry Secco.	17 % vol.	4 cl.	3,40 €
	Sherry Sandemann Medium Dry	17 % vol.	4 cl.	3,40 €
	Sherry Sandemann Rich Golden.	17 % vol.	4 cl.	3,40 €
202	Cointreau ^(2,4)	40 % vol.	4 cl.	3,90 €
203	Pernod.	40 % vol.	4 cl.	4,90 €
204	Gin	40 % vol.	4 cl.	4,90 €
205	Calvados	40 % vol.	2 cl.	3,20 €
206	Martini Bianco	14,4 % vol.	4 cl.	4,40 €
	Martini Extra Dry.	15 % vol.	4 cl.	4,40 €
	Martini Rosso.	14,4 % vol.	4 cl.	4,40 €
	Martini D'oro.	9 % vol.	4 cl.	4,40 €
207	Grappa.	40 % vol.	2 cl.	3,20 €

Aquavit

208	Linie Aquavit icecold.	41,5 % vol.	2 cl.	2,40 €
209	Aalborg Jubiläumsaquavit icecold	42 % vol.	2 cl.	2,30 €
210	Malteser Kreuz Aquavit icecold.	40 % vol.	2 cl.	2,20 €
211	Schimmelreiter Insel Aquavit icecold.	38 % vol.	2 cl.	2,00 €

Rum

212	Schimmelreiter Jamaica-Rum blend	40 % vol.	4 cl.	3,90 €
213	Hansen Präsident	42 % vol.	2 cl.	2,00 €
214	Bacardi	37,5 % vol.	4 cl.	4,90 €
215	English Harbour Aged 5 Years Antigua Rum	40 % vol.	2 cl.	5,50 €
216	Legendario ⁽²⁾ Elixir de Cuba - very sweet	34 % vol.	2 cl.	5,50 €

Brandy

217	De Martin	28 % vol.	4 cl.	3,90 €
218	Mariacron	36 % vol.	2 cl.	2,00 €
219	Asbach Uralt	38 % vol.	2 cl.	2,40 €
220	Schimmelreiter Husumer Gold	32 % vol.	2 cl.	1,60 €

Cognac

221	Remy Martin	40 % vol.	2 cl.	4,60 €
222	Hennessy	40 % vol.	2 cl.	4,60 €

Spirits

223	Schimmelreiter Weizenkorn icecold	32 % vol.	2 cl.	1,60 €
224	Helbig Kümmel icecold	35 % vol.	2 cl.	1,90 €
225	Bismarck Weizenkorn icecold	38 % vol.	2 cl.	1,90 €
226	Bommerlunder icecold	38 % vol.	2 cl.	1,90 €
227	Sambuca	40 % vol.	2 cl.	1,90 €
228	Ouzo	38 % vol.	2 cl.	1,70 €
229	Schimmelreiter Küsten Wodka	40 % vol.	2 cl.	2,00 €

Bitters

230	Schimmelreiter Tante Ella	35 % vol.	2 cl.	1,60 €
231	Schimmelreiter Friesen Elixier	38 % vol.	2 cl.	2,00 €
232	Underberg	44 % vol.	2 cl.	2,00 €
233	Fernet Branca or Menta	42 % vol.	2 cl.	2,60 €
234	Jägermeister icecold	35 % vol.	2 cl.	2,20 €
235	Wattenläufer	32 % vol.	2 cl.	2,20 €
236	Ramazotti / Averna on the rocks	30 % vol.	4 cl.	4,40 €
237	Kümmerling	35 % vol.	2 cl.	2,20 €
238	Gammel Dansk ⁽²⁾	38 % vol.	2 cl.	2,60 €

Whisky

239	Johnnie Walker ^(2,4)	40 % vol.	4 cl.	4,90 €
240	Ballantines Scotch ^(2,4)	40 % vol.	4 cl.	4,90 €
241	Jim Beam Bourbon ^(2,4)	40 % vol.	4 cl.	4,90 €
242	Glenfiddich Malt ^(2,4)	43 % vol.	4 cl.	6,40 €
243	Chivas Ragal ^(2,4)	40 % vol.	4 cl.	6,40 €

Spirits from the region

245	Friesengeist	56 % vol.	2 cl.	3,20 €
246	Küstennebel	25 % vol.	2 cl.	2,20 €
247	Schimmelreiter Hallig Köm	32 % vol.	2 cl.	1,60 €
248	De geele Köm	40 % vol.	2 cl.	1,80 €
249	Wattenläufer	32 % vol.	2 cl.	2,20 €

Coffee-Liqueur

250	Dooley´s on the rocks	17 % vol.	4 cl.	4,50 €
251	Baileys ^(1,2,3) on the rocks	17 % vol.	4 cl.	4,50 €
252	Schimmelreiter Sahne Bonscher	17 % vol.	2 cl.	2,00 €

Fruit brandy

253	Williams Birnen brandy	40 % vol.	2 cl.	2,90 €
254	Kirschwasser	40 % vol.	2 cl.	2,90 €
255	Himbeergeist	40 % vol.	2 cl.	2,90 €
256	Zwetschgenwasser	40 % vol.	2 cl.	2,90 €
257	Wild-Kirsche	40 % vol.	2 cl.	5,00 €
258	Obstler	42 % vol.	2 cl.	2,40 €

Wine

*Wine and sparkling wine from the vintner Dr. Gerhard Schilling - Rheinhessen
house-special*

Wine by the glas white & rose

- 401 Riesling *dry* crewet 0,25 l 5,50 €
wine for every day - fine fruit acid
- 403 Riesling *semidry* crewet 0,25 l 5,50 €
fresh, daring, fruity - each sip, a pleasure trip!
- 405 Weißer Burgunder *semidry* crewet 0,25 l 5,50 €
harmonic, substantial
- 407 Chardonnay *dry* crewet 0,25 l 6,50 €
elegant - wine with character
- 409 Bacchus *semi-sweet* crewet 0,25 l 5,50 €
gentle residual sugar - tasty
- 411 Portugieser Weißherbst *semidry* crewet 0,25 l 5,50 €
tasty, digestible - a wine for every day

Wine by the glas red

- 413 Portugieser *dry* crewet 0,25 l 5,50 €
substantial, mellow, digestible
- 415 Regent *sweet* crewet 0,25 l 5,50 €
our „Sweetheart“ - tempting
- 417 Dornfelder rot *dry* crewet 0,25 l 5,50 €
fruity, cherry flavour
- 419 Dornfelder rot *semidry* crewet 0,25 l 5,50 €
fruity
- 421 Merlot *dry* crewet 0,25 l 5,50 €
heady wine

Bottled white wine

425	Riesling Kabinett <i>dry</i> <i>a great taste adventure</i>	bottle. . . .	0,75 l. . .	12,90 €
426	Blanc de Noir <i>Spätburgunder dry</i> <i>pale pink - smells like fresh picked berries</i>	bottle. . . .	0,75 l. . .	14,90 €
427	Grauer Burgunder <i>dry</i> <i>wine for special events</i>	bottle. . . .	0,75 l. . .	14,90 €
428	Chardonnay <i>dry</i> <i>elegant - wine with character</i>	bottle. . . .	0,75 l. . .	14,90 €

Bottled red wine

429	Cabernet Sauvignon <i>dry</i> <i>headstrong, expressive</i>	bottle. . . .	0,75 l. . .	14,90 €
430	Schwarzriesling <i>dry</i> <i>savoury, full-bodied</i>	bottle. . . .	0,75 l. . .	14,90 €
431	Red wine cuvee „Bobby“ <i>dry</i> <i>like the boss - characterfull & sophisticated, lasting</i>	bottle. . . .	0,75 l. . .	16,90 €
432	Merlot out of the barrique cask <i>dry</i> <i>a real harmonic red wine</i>	bottle. . . .	0,75 l. . .	16,90 €

Sparkling Wine & Secco

435	Riesling Sekt <i>b.A. Brut</i>	bottle. . . .	0,75 l. . .	19,90 €
436	Morio-Muskat Sekt <i>b.A. semidry</i>	bottle. . . .	0,75 l. . .	19,90 €
437	Secco Blanc <i>Riesling</i>	glas	0,2 l	4,90 €
438	bottle	0,75 l. . .	14,90 €
439	Secco Rosé <i>Portugieser</i>	glas	0,2 l	4,90 €
440	bottle	0,75 l. . .	14,90 €
441	Secco Erdbeere <i>flavoured</i>	glas	0,2 l	4,90 €
442	Secco Rhabarber <i>flavoured</i>	glas	0,2 l	4,90 €
443	Secco Holunder <i>flavoured</i>	glas	0,2 l	4,90 €
444	Secco Kirsch <i>flavoured</i>	glas	0,2 l	4,90 €
445	Secco Blaubeere <i>flavoured</i>	glas	0,2 l	4,90 €

Champagner

- 310 Lanson champagner black label *Brut* bottle 0,375 l . . 29,90 €
fruity and soft
- 311 Lanson champagner rosé label *Brut* bottle 0,375 l . . 29,90 €
full-bodied and fresh

Wine of the world

*Here we present some special wines
from great wine houses around the world.*

White wine

When Martin Tesch took over the parental winery in 1997, he has presided over fundamental changes both in the vineyard and the wine cellar as well as in the marketing of the Tesch wines. He streamlined the portfolio and only three varieties were left for cultivation, Riesling, Pinot-Blanc, and Pinot-Noir, with Riesling accounting for 85% of the vines. He has moved to natural and non-interventionist winemaking and strict yield control of between 20-30 hl/ha. The harvest is manual and he picks the grapes at full ripeness.

- 312 Deep Blue - Blanc de Noir *Q.b.A.* bottle 0,75 l . . 19,90 €
Winery Tesch, Nahe

Producer, the well-known VDP wine estate Balthasar Röss, founded in 1870 by the Rheingauer hotelier Balthasar Röss, is now one of the largest family-run establishments in the Rheingau region. Continuity in high performance levels and reliability are principles that have existed since the time when Balthasar founded the winery. The estate is run today by Stefan and Christian Röss in the fourth and fifth generation.

- 313 Hattenheimer Nussbrunnen *Riesling*. bottle 0,75 l . . 44,90 €
„Großes Gewächs“ - Balthasar Röss, Rheingau

Joachim Heger founded the wine house Joachim Heger in 1986 to satisfy the great demand for his wines. The cultivation area is expanded cautiously: mainly loops with loops, some of which are owned, partly but also by qualified, ambitious partners. In the cellar of Heger the wines are cultivated under the direction of the proven team of Dr. Heger with the same care as the Dr. Heger wines. The result are lighter, fresh wines with lots of fruit.

- 314 Grauer Burgunder „Oktav“ bottle 0,75 l . . 19,80 €
wine house Heger, Baden

Great wines are first produced in the head. With great attention I observe the nature, every year is different. Already made experiences changes the view and the possibility of action. You must be clear: you have to know about the influence that one chooses to steer, improve, strengthen. Each wine has only a spring, a summer, an autumn - a time to tire. To become aware of this is to be patient. For only those which have a vision will find the way to the goal.

- 315 Eschendorfer Lump Kabinett Silvaner bottle 0,75 l . . . 22,90 €
Winery Horst Sauer, Franken

*Since 1839 the winery Prechtl in Zellerndorf, Retzer Land, exists .
The family property is managed by Franz Prechtl. The winemaker attaches great importance to near-natural viticulture - the know-how he acquired at the University for Soil Culture. With his wife Petra, a wine academy, he has the ideal partner. Son Franz is 16 years old and loves to help with his sister (13 years) in the summer in shop & cafe. Paul (14 years) is interested in wine making and has been visiting the wine school in Klosterneuburg since autumn 2012.*

- 316 Grüner Veltliner „Altenberg“ bottle 0,75 l . . . 19,90 €
Winery Prechtl, Weinviertel – Austria

With its labyrinth of hidden bays and quiet beaches lined with forests, the Marlborough Sounds offer unspoilt nature and, above all, fantastic climatic conditions for wines with great flavors. The interplay of warmth and freshness intensifies the aromas and unique spice in the wine. In addition to the typical, delicate fruit aromas of passion fruit, grapefruit, freshly ground pepper, gooseberry and nuances of thyme, it reveals a surprising minerality and elegance.

- 317 Ribbonwood Sauvignon Blanc bottle 0,75 l . . . 19,90 €
Marlborough – Newzealand

Rose wine

In the vineyard of Martin Tesch, no chemical aids are used, and artificial retouching is dispensed with in the wine cellar. At Tesch you can only find wines which have been passed through and naturally clearly reflect the positional character.

- 318 Rosé Q.b.A. bottle 0,75 l . . . 14,90 €
Winery Tesch, Nahe

Affaltrach was already documented in 1254 and it is known that an extensive winegrowing has already developed. In this traditional environment the Schlosskellerei Affaltrach was founded in 1928. Schloss Affaltrach is today considered to be one of the most important Württemberg wine and sparkling wine cellars, in 3rd generation owner managed by Dipl.-Kfm. Thomas Baumann. A large part of the more than 300 hectares of vineyards are found in steep and slope slopes on keuper weathering soils with a wide variety of vines.

- 319 Muskatrollinger Rosé Q.b.A. semidry bottle 0,75 l . . . 14,90 €
Castle Winery Affaltrach, Württemberg

Red wine

In the family business of Bauer in Landau-Nußdorf wine is cultivated in the fifth generation. Just under three years ago, Alexander and Martin Bauer took over almost 29 hectares of vineyards from their father Norbert and uncle Arno, who had been together for forty years. The main focus is the vineyard on very carefully developed Rieslings and white burgundy varieties, as well as the red wines of Spätburgunder, Cabernet Sauvignon and Merlot, which are developed in granite, steel, wood or barrique barrels.

320 Frühburgunder „B“ bottle 0,75 l ... 24,90 €
Winery Bauer, Pfalz

Our traditional winery, situated in a picturesque setting in the small mountains - actually no more than a tiny point on the map of the Kaiserstuhl - has for many years been a synonym for wines, which have won international accolades as excellent ambassadors of the wine culture of Baden.

321 „Jeden Tag“ bottle 0,75 l ... 19,90 €
Franz Keller, Baden

For decades a term for premium wines from world-known locations such as Ihringer Winklerberg and Achkarrer Schlossberg, wines for the highest demands. In 1935 the winery was founded by Dr. Max Heger. His son Wolfgang Heger led it to the top of the best German winery in the 60s of the last century. Today, his son, Joachim, together with Mrs. Silvia, runs the estate.

322 Ihringer Winklerberg „Mimus“ bottle 0,75 l ... 44,90 €
Winery Dr. Heger, Baden

Sartori is not interested in oddities that are increasingly attracting the attention of many manufacturers and consumers. Andrea, Luca, Paolo remain loyal to the subtle style they feel committed to. This is the real "innovation" of Sartori. Above all, it is Sartori's most important concern to remain firmly rooted in the beloved territory of Verona, to create conscientious and respectful nature with something unique to share with the people and the places you love.

323 Regolo Rosso igt. bottle 0,75 l ... 21,90 €
Vinicola Sartori, Veneto – Italy

The charming wine-maker Irene Tolleret knows how to keep the wine world in your breath. The vineyards of their Domaine Mas d'Auzières are located on a hill at the foot of Pic St. Loup and are stocked with Grenache, Cinsault and Mourvèdre. The fluctuations between day and night temperature are responsible for the fine character and nuance-rich bouquet of their wines. The 2003 "Les Éclats" was the first drop that left her vineyard and caused quite a stir in a very short time.

324 Sans Soucis bottle 0,75 l ... 14,90 €
Mas d'Auzieres, Coteaux du Languedoc - France

Tiger Woods slayer Ernie Els is not just one of the best golfers in the world. His wines, which he created together with his winemaker Louis Strydom, are also highly appreciated by international wine criticism.

- 325 **Big Easy** bottle 0,75 l ... 34,90 €
Ernie Els Wines, Western Cape – Southafrika

The Bodega Salentein was founded in 1995 by the Dutchman Meindert Pon and was awarded the "Argentinian Winery of the Year" (W & SC London) in 2003. The winery is located in the Valle de Uco and is considered a pioneer of viticulture in this area, which is located about 100 km south of Mendoza. 700 hectares of own vineyards lie around the winery at altitudes of 900 to 1,700 m above sea level. Particularly impressive is the location at the foot of the mighty Andes.

- 326 **Barrel Selection Malbec.** bottle 0,75 l ... 19,90 €
Bodega Salentein, Mendoza – Argentina

D i g e s t i f

Since the founding of the Lantenhammer distillery in 1928, the fruits are the heart of our products. For the quality of the distillates the origin of the fruits is the A and O. Therefore, we select the best regions for each kind of fruit. At the Schliersee we choose the fruit by hand and use the fresh mountain air and the pure spring water for the further processing of our diverse creations.

- 259 **Lantenhammer Mirabellenbrand** 42 % vol. 2 cl. 3,50 €
260 **Lantenhammer Williamsbirnenbrand** 42 % vol. 2 cl. 3,50 €
261 **Lantenhammer Schlehengeist** 42 % vol. 2 cl. 3,50 €
262 **Lantenhammer Waldhimbeergeist** 42 % vol. 2 cl. 3,50 €
263 **Lantenhammer Vogelbeerbrand** 42 % vol. 2 cl. 3,50 €
264 **Lantenhammer Wildbrombeergeist** 42 % vol. 2 cl. 3,50 €
265 **Lantenhammer Marillenbrand** 42 % vol. 2 cl. 3,50 €
266 **Lantenhammer Wildkirschbrand** 42 % vol. 2 cl. 3,50 €

You can already recognize it on the motorway near the Rovereto Nord exit: the Marzadro distillery is a generously laid out complex of stone, wood and glass, characterized by a harmonious architecture amidst large vineyards. The construction of the building was laid by the Marzadro family in the tried and tested hands of Bozner architects Walter Maurmayr and Günther Plaickner, who were based on the concept of "contemporary craftsmanship" and built a structure that completely blends with the surrounding landscape.

- 267 **Distillery Marzadro - Le diciotto Lune** 41 % vol. 2 cl. 4,00 €
268 **Distillery Marzadro - Giare Amarone Grappa** 41 % vol. 2 cl. 4,50 €
269 **Distillery Marzadro - Giare Chardonnay Grappa** ... 45 % vol. 2 cl. 4,50 €
270 **Dist. Marzadro - Giare Gewürztraminer Grappa** ... 41 % vol. 2 cl. 4,50 €

A close-up photograph of a breakfast buffet table. In the foreground, a white ceramic cup filled with coffee topped with a thick layer of white foam sits on a matching saucer. A black spoon is tucked into the foam. To the left, a glass of water is partially visible. In the background, a wicker basket contains several pieces of bread, including a large loaf and some rolls. Further back, there are silver salt and pepper shakers and a glass of orange juice. The scene is brightly lit, suggesting a sunny day.

Daily breakfast buffet!

6:30 am to 10:00 am

Enjoyable start!



Sun terrace · Restaurant · Hotel
Hall for events · Meeting rooms
Wellness area with sauna

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