

Hot Welcome to Zollamt

WIFI password: ilovezollamt

You are in the landmarked property of the former ducal main tax office in the vernacular now called the „Zollamt“. The completion of the building took place in 1906. The ground floor housed the offices of the main tax office and the vault room, while the other floors were used as dwellings for the servants.

In 1945 the building was first seized by the Americans, and later on by the French. In May 1950, the Customs Office was back to its ancestral origin and until 2008 was used as an office building. Today after extensive remediation, the former customs office is used as Gastronomy in the heart of the Rhine River and the Hindenburganlage keeping to its roots the 500+ years „old crane“.

For the State Garden Show in 2008, the Rhine river valley has been completely redesigned and given a new shine. Our spacious terrace at Bingen's Cultural

riverside offers an unobstructed view of the Niederwald Monument, the Mouse Tower, Castle Ehrenfels and Rudesheim. On June 27th 2002 this unique cultural landscape was included in the list of world cultural heritage by UNESCO.

The highlight of our kitchen is the specially developed steak preparation and imported BBQ oven made by „Southbend“ from the USA. The grill heats up to about 800 degrees Celsius where the meat is „shock heated“ through the high temperature and open fire. This unique grilling technique creates an incredibly tasty dark crust, under which the meat remains very tender and juicy. To guarantee the highest standards we offer original Japanese Kobe Beef and serve the highest quality steaks from Japan, Australia, USA, Ireland and Argentina.

We hope you enjoy the silhouette of land, nature and history with us and wish you a pleasurable time in the old customs office in Bingen am Rhein. The team of the Zollamt restaurant is pleased to have you as our guests today.



Appetizers

to go

Baked sheep's cheese ✓ 13,90 15,90
with rosemary potatoes on
roasted Mediterranean vegetables

Beef carpaccio 15,90
with basil pesto, arugula and freshly grated Parmesan

Buffalo mozzarella with multi color tomatoes 15,90
on tomato-basil-sorbet

Calamari rings with wild herb salad 16,90
on tartar dip and salad

Cold smoked tuna filet 16,90
with avocado, tobiko caviar, shiso cress and ponzo marinade

Smoked salmon tartare 16,90
in miso-mirin mariade with wild fresh salad and avocado cream

zollamt appetizer variation exclusive *Suggestion* .. 16,90
a creation of appetizers, fish
and meat specialties per person

Soups

Potato truffle soup ✓ 8,90
with shiso cress

Small plates

to go

Aioli garlic dip ✓ 6,90 7,90
with olives and a selection of fresh bread


Quark with herbs ✓ 6,90 7,90
with olives and a selection of fresh bread

Nachos ✓ 6,90 7,90
with guacamole

Selection of fresh bread ✓ 3,50

Salads

to go

Hildegard of Bingen's  ✓ 12,90 15,90
a colourful selection of leaf salad with caramelized goat cheese,
cress, mixed nuts, cucumber, cherry tomato and carrot

Bingen Rustically 15,90 17,90
a colorful selection of lettuce with roasted chicken breast,
mixed mushrooms, cucumber, cherry tomato and carrot

ThaiCurry prawns 17,90 19,90
a colourful selection of leaf salad with fried ThaiCurry prawn,
cucumber, cherry tomato and carrot

The salads are served with French dressing or balsamic honey vinaigrette (contains walnutoil).

Zollamt Burger

from our
800 °C-Grill

to go

zollamt burger 15,90 17,90
180 g beef ¹
with cheddar² 16,90 18,90
with cheddar² and bacon¹ 17,50 19,90
Surf 'n' Turf 19,00 21,90
180 g beef ¹ with black tiger prawns and cheddar ²
Dry aged Burger 19,00 21,90
with cheddar and onion-jam
Veggie-feta Burger  14,50 17,90
breaded sheep's-cheese patty and homemade dressing


Includes fresh Steakhouse french fries with ketchup and mayonnaise.

Pasta


to go

Tagliatelle in a Riesling truffle sauce .  14,90 17,90
with freshly grated parmesan and arugula
Spaghettini with fried prawns 16,90 ... 19,90
in tomato sauce with freshly grated Parmesan and arugula

Flame cake

Alsace style 11,90
with bacon ¹ and onions
Vegetarian  ... 13,90
with sheep's cheese, olives ¹³ , zucchini, bell pepper and fresh arugula
Mediterranean 13,90
with Parma ham ¹ , fresh arugula and parmesan ²
zollamt exclusive 16,90
with smoked salmon and black tiger prawns accompanied by parmesan ² , fresh arugula and tomato cream

Fish

Teriyaki tuna  29,90
with sesame Asia vegetables and avocado
Sea bass filet 26,90
with vegetable risotto and lemon sauce
Grilled pulpo 27,90
with bulgur salad, harissa und tartar dip

You may also choose a different side dish.



zollamt

FOOD

Schnitzel


to go 

Vienna pork Schnitzel	12,00	14,90
served with lemon		
with mushroom sauce	13,00	15,90
with cognac-pepper sauce	13,00	15,90

Includes fresh Steakhouse french fries, fried potatoes or rosemary potatoes.

For our little guests

to go 

Fresh Steakhouse french fries		5,90	6,90
with ketchup and mayonnaise ^{1,2,3,12}			
Kids-Schnitzel or chicken nuggets	7,90	8,90	
with fresh Steakhouse french fries			

Are there any open wishes? Please let us know.



All dishes with this symbol are vegetarian. If you have any special requests on vegetarian or vegan dishes, please do not hesitate to ask one of our team members. We will try our best to fulfill your wishes.

Steak specialities

from our
800 °C-Grill

Black Angus beef from Argentina, traditional top quality

The Angus and Hereford Cattle grows on the lush green Pampas of Argentina. Over the decades it has provided some of the tastiest, healthiest and highest quality beef. To assure its quality, the cattle runs free throughout the entire year.

Black Angus Rumpsteak

250 g	29,90
350 g	36,90

zollamt skewer Black Angus beef	<i>Suggestion</i> ...	29,90
250 g with zucchini, bell pepper and onions		

U.S. Beef from Nebraska

The „Non-Hormone Treated Cattle Program“ of the U.S. Government guarantees the greatest American quality and assures the strict observance of traditional cattle breeding methods. The particularly pronounced high marbled and juicy taste of the Wild West is achieved through feeding the cattle maize for a period of 200 days.

Skirt

200 g	<i>Suggestion</i> ..	29,90
300 g	<i>Suggestion</i> ..	33,90

New York Strip Rumpsteak

250 g	33,90
350 g	39,90
250 g Surf 'n' Turf with black tiger prawns	42,90

Porterhouse Steak (feeds 2-3 people) **120,00** |

1.200 g | served with Himalayan red & black salt, fresh herbs and cold-pressed olive oil, roast beef and filet freshly served on the bone - grilled and carved. Enjoy the king of steaks.

Irish Dry Aged Beef

Here you will experience the world renowned flavour and exquisite tenderness of the naturally grown Irish cattle. The meat of the grass fed cattle is slightly mottled with a very fine mineral taste. The beef is finished in special, strictly monitored dry aging rooms for several weeks directly on the bone. Only the perfect interaction of temperature, humidity and air circulation will allow the meat to become incredibly tender and reach its intense flavour.

Rib Eye 250 g 35,90

Beef Tenderloin 200 g 45,90

**Surf 'n' Turf Beef Filet / Tenderloin 200 g
with black tiger prawns 48,90**

Australian Wagyu Beef

Wagyu (Wa = Japanese und Gyu = cattle) in the natural style of Kobe, is bred north of Sydney in the Blue Mountain range. A minimum of 450 days of special grain mast lets the meat become the best in the world. In the gourmet industry star chefs regard the Wagyu beef as a luxury, which is seen rarely throughout Europe. The uniqueness of the Wagyu meat is its intense marbling of fat. It provides the excellent taste, juiciness and extreme tenderness. In addition to these features gourmet Wagyu also has a high proportion of oleaginous unsaturated fat as well as a higher perfect age of the health beneficial omega-3 and omega-6 acids.

Rumpsteak 85,00
300 g | served with red Himalaya & black salt,
fresh herbs and cold pressed olive oil

Side dishes

**Fried potatoes, rosemary potatoes or
Fresh Steakhouse french fries 5,90**
Truffle mashed potatoes 5,90
Mediterranean grilled vegetables 4,90
Roasted wild mushrooms 4,90
Mixed lettuce salad 4,90

Original Japanese Kobe Beef

The Kobe-beef from the Japanese region Kobe is the most valuable and exclusive Beef worldwide. The method used in growing the cattle is unique, since the animals move on their field for eight to ten months in small herds while exclusively eating fresh pasture grass. Subsequently the cattle are fed a special food mix from rice straw, soybeans, brewer's grains silage, corn, barley, wheat bran and pure spring water during the 20 months of living in open studs.

A myth is saying that the animal is being washed daily while listening to the classic sounds of Mozart followed by a massage and rubbed with sake. In order to stimulate their appetite, a ration of two litres of beer is being given per day. Through this intensive treatment a very thin layer of fat is being formed and the meat is traversed evenly with an extremely fine and uniform marbling. The Kobe-beef also contains the lowest amount of saturated fatty acids of all cattle breeds. The results are found in its unique taste: the fine marbled steak is remarkably tender and very aromatic.

Kobe Roastbeef (A5 Marbling) 89,00
100 g | served with red Himalaya & black salt,
fresh herbs and cold pressed olive oil

Kobe Beef Sashimi (raw) 69,00
70 g | served with fresh wasabi, marinated mushrooms, red Himalaya & black salt, lemon juice and cold pressed olive oil

Our Steaks are typically grilled medium. Please let your server know if your desired cooking level varies. Since we do not recommend our Steaks to be well done, please understand that we cannot guarantee the same quality in taste. The indication of weight is related to the raw meat.

All our steaks are served with sea salt flakes. Choose traditional Lemon-herbal butter or a sauce of your choice.

Sauces

Lemon herb butter 2,50
Cognac pepper sauce 3,00
Chasseur sauce 3,00
zollamt BBQ sauce 3,50
Truffle Hollandaise 3,50
Chimichurri 3,50



zollamt

FOOD

Dessert & Cakes

zollamt dessert variations *Suggestion* .. 12,90
 from our sweet counter
 a mix of our sweet delicacies

Vanilla Crème Brûlée 7,90

Panna Cotta   7,90
 with chia seeds and mango puree

Iced coffee 6,50
 with cream

Iced chocolate 6,50
 with cream

One scoop of ice cream 2,50
 vanilla, chocolate, strawberry sorbet, lemon sorbet, Baileys

Ice cream mix 8,00
 3 scoops of ice cream with cream

Vanilla ice with cream and chocolate sauce 8,50
 3 scoops of Vanilla Ice cream,
 chocolate sauce and cream

Homemade cakes 3,90
 you can find the selection on our sweet
 counter located at the bar or speak to
 one of our team members.

Cream 1,50

Please see our daily menu for additional desserts.


only
 saturdays,
 sundays and
 holidays

Breakfast

saturdays,
 sundays and
 holidays from
 10.00 to 12.00
 o'clock

In love with Bingen  7,90
 two croissants | butter | mixed jam | Nutella

Crazy henhouse 9,90
 scrambled eggs or fried eggs with bacon¹
 butter | fresh bread

Fitness plate with Bircher muesli  16,90
 mediterranean cheese | butter
 mixed jam | Nutella | fresh bread

zollamt dolce vita 17,90
 mediterranean selection of ham and cheese
 tomato mozzarella | mixed jam
 Nutella | butter | fresh bread

Farmers omelet 9,90
 omelet with bacon¹ | potatoes

Omelet  9,90
 accompanied with sheep's cheese | tomatoes

zollamt exclusive 27,90
 breakfast plate for two | with mediterranean ham- and
 cheese-variation² | yoghurt with fresh fruits | smoked salmon
 and horseradish | Nutella | jam | butter | fresh breads and
 2 glasses of sparkling wine or orange juice

Selection of fresh bread | with butter 3,50

ZOLLAMT
& WINZERKELLER
FOR YOUR HOME

100% pleasure

Enjoy the favorites of the Zollamt and the Winzerkeller also at home.
Available only in the LöweKrone online store or directly in the Zollamt or Winzerkeller restaurant.



loewekrone.de



Hot drinks

to go

Coffee	2,90	2,90
Coffee large	4,50	4,50
Coffee with milk large	4,50	4,50
Cappuccino with milk or cream	3,90	3,90
Latte Macchiato	4,90	4,90
Espresso	2,50	2,50
Double espresso	3,90	3,90
Espresso Macchiato	3,50	3,50
Espresso coretto with a dash of Grappa	4,90	4,90
Espresso affogato with Baileys ice cream	4,90	4,90
Hot chocolate	4,50	4,50
Hot chocolate with cream	4,90	4,90
<i>If you prefer lactose free milk or oat milk, please do not hesitate to ask one of our team members.</i>			
Milk with honey	3,50	3,50
Whittington Tea with honey			3,90
Blue Mountain Black Tea Earl Grey Jasmin Green Tea Peppermint Chamomile Red Spring Fruit Tea			
<i>Please ask us about your preferred flavour.</i>			
Also available with a dash of rum	4,50	4,50

zollamt Hot

Chai latte Chai Tea with milk cream and cinnamon	4,90
Latte Macchiato vanilla ¹ caramel ¹ hazelnut ¹	4,90
Moccacino hot chocolate with espresso available on Ice	4,90
Baileys latte	6,90

Juices

to go

Freshly squeezed orange juice 0,2l **4,50**

available only for breakfast on weekends and holidays

LOCALLY GROWN BY VAN NAHMEN

Suggestion

Rhubarb 0,4l **5,90** 0,2l **3,90** 0,4l **5,90**

70 % juice, light creamy

Williams Christ 0,4l **5,90** 0,2l **3,90** 0,4l **5,90**

single-origin pear juice, 100% juice, full-flavoured aroma with a hint of sweet root

Also available with sparkling water and ice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Apple juice - unfiltered 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Orange juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Currant juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Cherry juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Banana juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Mango juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Passion fruit juice 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Grape juice red 0,4l **5,50** 0,2l **3,90** 0,4l **5,50**

Also available with sparkling water and ice 0,4l **4,90** 0,2l **3,50** 0,4l **4,90**



zollamt

DRINKS

Non-alcoholic Beverages

to go

Afri Cola ^{2,11} Afri Cola light ^{2,6,11} Bluna Orange ^{2,3} Bluna Lemon Spezi ^{2,3,11} on ice	0,4l	5,50	0,2l	3,90	0,4l	5,50
Bitter Lemon Tonic ¹⁰ Ginger Ale	0,25l	4,50	0,25l	4,50			
zollamt Culinaria water ^T still medium	0,75l	7,50	0,25l	3,90	0,75l	7,50
Homemade zollamt Lemonade on ice	0,4l	6,50	0,4l	6,50			
pomegranate lemon raspberry mango kiwi								
Homemade zollamt Iced Tea	0,4l	5,90	0,4l	5,90			
pomegranate peach								

Beer

to go

Paulaner Original Munich draft	0,4l	4,90	0,3l	3,90	0,5l	5,50
Bitburger Pilsner draft	0,4l	4,90	0,3l	3,90	0,5l	5,50
Radler Pilsner with Sprite Cola-Beer ^{2,11} Pilsner with Coca Cola	0,4l	4,90	0,3l	3,90	0,5l	5,50
Bitburger Drive Pilsner alcohol-free	0,4l	4,90	0,3l	3,90	0,5l	5,50
Paulaner Wheat draft	0,4l	4,90	0,5l	5,90
Paulaner Wheat darl	0,5l	4,90	0,5l	5,90
Paulaner Wheat crystal	0,5l	4,90	0,5l	5,90
Paulaner Wheat alcohol-free	0,5l	4,90	0,5l	5,90
Hacker Pschorr draft	0,5l	5,50	0,5l	5,90
served in a Stone Mug Munich basement beer Anno 1417								
100 % BBQ Beer handcrafted	0,33l	4,90	0,33l	5,50			
Smoked honey flavored beer - perfect in combination with a juicy steak								

Apple wine

to go

Possmann Frau Rauscher Apple wine unfiltered	0,4l	5,50	0,25l	3,90	0,5l	5,50
Apple wine - with sparkling water Sprite	0,4l	5,50	0,25l	3,90	0,5l	5,50

Sparkling Wine & Spritz

zollamt sparkling wine dry	0,75l	26,00	0,1l	4,90	0,75l	26,00
Graeger Sparkling Wine alcohol-free.....	0,1l	4,90	0,75l	26,00			
Sparkling wine with cassis peach elder	0,1l	5,90						
Hugo	0,2l	7,90						
Black Hugo with blackcurrant nectar			<i>Suggestion</i>	0,2l	8,50			
Aperol spritz ²	0,2l	7,90						
Riesling spritz with Riesling wine Aperol ² fresh orange soda	0,2l	7,90						
Peachtree spritz with peach liquor	0,2l	8,50						
Rhubarb spritz	0,2l	8,50						
Limoncello spritz			<i>Suggestion</i>	0,2l	8,50			
Chandon Garden spritz Orange Peel Blend	0,2l	9,90	0,75l	49,00			
Mystic Mango Lillet Lemonade with Lillet Blanc	0,2l	8,50						
Kir Royal MOËT IMPÉRIAL Brut with Crème de Cassis.....	0,1l	16,90						
MOËT Mini Brut	0,2l	24,50						
MOËT ICE IMPÉRIAL exclusively by zollamt	0,75l	95,00						



zollamt

DRINKS

Open Wine & Spritzer



Weine Weiß

Winery Hemmes, Bingen am Rhein	Riesling QbA dry	0,1l	3,90	0,2l	6,50
Winery Thomas Lorch, Bodenheim	Müller-Thurgau off-dry	0,1l	3,90	0,2l	6,50
Winery Gerharz-Hochthurn, Gau-Algesheim	Weißburgunder dry	0,1l	3,90	0,2l	6,50
Winery Gerharz-Hochthurn, Gau-Algesheim	Grauburgunder dry	0,1l	3,90	0,2l	6,50
Winery Gerharz-Hochthurn, Gau-Algesheim	Kerner & Scheurebe mild	0,1l	3,90	0,2l	6,50
Winery Kruger-Rumpf, Münster-Sarmsheim	Riesling QbA dry	0,1l	4,50	0,2l	6,50
Winery Dautermann, Ingelheim am Rhein	Blanc de Noir dry	0,1l	4,50	0,2l	7,50

Weine Rosé

Winery Dreikönigshof, Bingen	Rosé off-dry & fruity	0,1l	3,90	0,2l	6,50
Winery Wasem, Ingelheim	Ingelheimer Schloßberg Portugieser dry	0,1l	3,90	0,2l	6,50

Weine Rot

Winery Hemmes, Bingen am Rhein	Dornfelder dry, fruity	0,1l	3,90	0,2l	6,50
Winery Hemmes, Bingen am Rhein	Wurzel aus Rot Cuvée dry, fruity	0,1l	4,50	0,2l	6,50
Winery Wasem, Ingelheim	Kaiserpfalz, Portugieser semidry, light	0,1l	3,90	0,2l	6,50
Finca Costancia, Kastilien/Spain	Tempranillo dry, full-bodied	0,1l	4,50	0,2l	7,50
Sala des Duca, Venetien/Italy	Cabernet Sauvignon dry, velvety, strong	0,1l	4,50	0,2l	7,50

Schorlen

Wine spritzer süß sauer	0,4l	5,50	0,2l	3,90	0,4l	5,50
Rieslings spritzer	0,4l	5,50	0,2l	3,90	0,4l	5,50
Rosé spritzer	0,4l	5,50	0,2l	3,90	0,4l	5,50
Red wine spritzer	0,4l	5,50	0,2l	3,90	0,4l	5,50

zollamt

Wine Safe

Bottles of white wine

Winery Dr. Heger, Ihringen / Kaiserstuhl, Baden ..	Ihringer Winklerberg, Grauburgunder dry	0,75l	72,00
	VDP „First site“		
Winery Künstler, Hochheim, Rheingau	Hölle Riesling „First growth“ dry	0,75l	70,00
Winery Knipser, Laumersheim, Pfalz	Chardonnay *****, aged in barriques dry	0,75l	69,00
Winery Robert Weil, Kiedrich, Rheingau	Riesling Spätlese, Gräfenberg, VDP „Large site“ mild	0,75l	69,00
Winery Emrich Schönleber, Monzingen, Nahe ..	Halenberg Riesling „Great growth“ dry	0,75l	69,00

Bottles of red wine

Winery Markus Schneider, Ellerstadt, Pfalz	Holy Moly Syrah dry	0,75l	69,00
Winery Markus Schneider, Ellerstadt, Pfalz	Tohuwabohu Cuvée dry	0,75l	59,00
Winery Bernhard Huber, Malterdingen, Baden	Spätburgunder „old vine“ dry	0,75l	69,00
Winery Metzger, Grünstadt, Pfalz	Dry Aged Cuvée dry	0,75l	65,00





Bottles of white wine

MITTELRHEIN

Winery Weiler-Fendel, Oberwesel **Loreley Kerner „Einfach Lecker“** | sweet 0,75l **26,00**

RHEINHESSEN

Winery Hemmes, Bingen am Rhein **„I sell“ – Binger Riesling grown on a steep slope** | dry 0,75l **29,00**

Winery Gres, Appenheim **Weisser Burgunder** | dry 0,75l **29,00**

Winery Dautermann, Ingelheim am Rhein **Weißburgunder** | dry 0,75l **29,00**

Winery Wasem-Doppelstück, Ingelheim a. R... **Sauvignon Blanc** | dry *Suggestion* 0,75l **29,00**

Winery Wasem-Doppelstück, Ingelheim a. R... **Riesling Kabinett** | off-dry 0,75l **29,00**

Winery Abt | Müller, Frettenheim **„Abt Chardonnay & Friends“, Weißburgunder + Chardonnay** | dry 0,75l **29,00**

RHEINGAU

Winery Leitz, Rüdesheim am Rhein **Riesling Kabinett „Rüdesheimer Kirchenpfad“** | off-dry 0,75l **39,00**

Winery Künstler, Hochheim **Riesling** | off-dry *Suggestion* 0,75l **35,00**

NAHE

Winery Kruger-Rumpf, Münster-Sarmsheim **Quarzit Riesling QbA** | dry 0,75l **29,00**

Winery Kruger-Rumpf, Münster-Sarmsheim **Grauburgunder** | dry 0,75l **29,00**

Winery Königswingert, Guldental **Grauer Burgunder S** | dry 0,75l **29,00**

Winery Dönnhoff, Oberhausen an der Nahe **Tonschiefer Riesling** | dry 0,75l **39,00**

Winery Dönnhoff, Oberhausen an der Nahe **„Doppelstück“, Weissburgunder + Chardonnay** | dry 0,75l **39,00**

Winery Korrell, Bad Kreuznach **Weißburgunder** | dry 0,75l **39,00**

Winery Emrich Schönleber, Monzingen **„Frühtau“, Riesling** | dry 0,75l **42,00**

Winery Prinz Salm, Wallhausen **Grünschiefer Riesling** | dry 0,75l **39,00**

Please ask our service team for the vintages of your desired wine.

MOSEL

Winery Karthäuserhof, Trier-Eitelsbach	Karthäuserhofberg, Weißer Burgunder dry	0,75l	39,00
Winery Hain, Piesport	Piesporter Riesling off-dry	0,75l	29,00

PFALZ

Winery Reibold, Freinsheim / Pfalz	Chardonnay + Weissburgunder dry <i>Suggestion</i> Magnum 1,5l	59,00	0,75l	29,00
Winery Metzger, Grünstadt / Pfalz	Weissburgunder dry	0,75l	29,00	
Winery Knipser, Laumersheim	Sauvignon Blanc dry	0,75l	39,00	

BADEN

Winery Dr. Heger, Ihringen / Kaiserstuhl	Grauburgunder „Oktav“ dry	0,75l	35,00
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Bottles of rosé wine

NAHE

Winery Korrell, Bad Kreuznach	„Little Lion“ dry	0,75l	35,00
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PFALZ

Winery Metzger, Grünstadt / Pfalz	„Pink“ Cuvée off-dry	<i>Suggestion</i>	0,75l	29,00	
Winery Knipser, Laumersheim	Cuvée Rosé Clarette dry	Magnum 1,5l	69,00	0,75l	35,00

RHEINGAU

Winery Leitz, Rüdesheim am Rhein	Pinot Noir Rosé dry	0,75l	35,00
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Bottles of red wine

RHEINHESSEN

Winery Wasem, Ingelheim	Spätburgunder dry	0,75l	29,00
Winery Gres, Appenheim	„GRES Nr. 1“ dry	0,75l	35,00
Winery Gutzler, Gundheim	Spätburgunder dry, strong	0,75l	35,00

RHEINGAU

Winery Künstler, Hochheim	Spätburgunder „Assmanshäuser Rotschiefer“ dry	0,75l	59,00
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PFALZ

Winery Knipser, Laumersheim	Gaudenz Cuvée dry	0,75l	39,00
Winery Markus Schneider, Ellerstadt	Black Print Cuvée dry	0,75l	39,00

ARGENTINA

Kaiken, Valle de Uco	Terroir Series Malbec dry, full-bodied, strong	0,75l	39,00
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AUSTRALIA

Penfolds	Koonunga Hill, Shiraz-Cabernet dry	0,75l	39,00
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ITALY

Marchese Antinori, Toskana	Tignanello I.G.T.	0,75l	220,00
Tenuta Dell'Ornellaia, Toskana	Ornellaia Bolgheri Superiore DOC	0,75l	250,00
Tormaresca, Apulien	Torcicoda Primitivo Salento IGT	0,75l	45,00

SPAIN

4 kilos Vinicola, Felanitx, Mallorca	12 Volts, trocken dry	0,75l	45,00
Baron de Ley, Rioja	Canon Reserva dry	0,75l	45,00

SOUTH AFRICA

Kap Vino Estate, Stellenbosch	„Kunjani“ Merlot	0,75l	45,00
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Please ask our service team for the vintages of your desired wine.

Grappa, Liqueur & Co

Aperitif

Martini Bianco Rosso	4 cl	4,90
Kir Sparkling Wine with Crème de Cassis	0,1l	5,90
Kir Riesling with Crème de Cassis	0,2l	5,90
Kir Royal MOËT IMPÉRIAL Brut with Crème de Cassis	0,1l	16,90

Digestif

Averna	4 cl	4,90
Ramazotti	4 cl	4,90
Fernet Branca	4 cl	4,00
Malteser Aquavit	2 cl	4,00
Linie Aquavit	2 cl	3,50
Sambuca	2 cl	3,50

Liquors

Bailey's on the rocks	4 cl	4,90
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Whiskey

Jack Daniel's Tennessee	4 cl	4,50
Aberfeldy Scotch Malt 21 years barrel aged	4 cl	6,50

Cognac

Hennessy VSOP	2 cl	5,90
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Edelbrände - Brandy from fruits

Grappa Nonino	<i>Suggestion...</i> 2 cl	12,50
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Grappa aged for 30 years, including 4 years in
barriques with the following grape specialties:
Monovitigno Malvasia, Verduzzo, Schiopettino
and Colli del Friuli

Grappa di Moscato	2 cl	5,90
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Brandy from Heribert Kastell

Williams Wild Raspberry brandy	2 cl	5,90
Haselnut	2 cl	5,90



zollant

DRINKS

Longdrinks

to go 

Gin Tonic	8,90	8,90
Cuba Libre ^{2,11}	8,90	8,90
Smirnoff Vodka lemon ¹⁰ passion fruit	8,90	8,90
Jack Daniel's coke ^{2,11}	8,90	8,90
Campari Soda ² orange ²	8,90	8,90
100 % zollamt sparkling wine on the ice	8,90	8,90

Signature Drinks

to go 

Spiced Espresso Martini	9,50	9,50
Bacardi Spiced, Patron XO Cafe, espresso		

to go 

These items can be ordered to go - either pre-ordered
t 06721 - 18 69 666 or directly at our restaurant.

Cocktails

to go 

Caipirinha	8,90	8,90
Caipifruta with passion fruit	8,90	8,90
Caipifruta with raspberry	8,90	8,90
Caipifruta with pomegranate	8,90	8,90
Caipifruta with kiwi	8,90	8,90
Mojito	8,90	8,90
Raspberry Mojito	8,90	8,90

Alcohol free Cocktails

Caipi Ginger with Ginger ale ^{2,10}	8,50	8,50
Caipifruta Ginger with Ginger ale ^{2,10} and passion fruit raspberry	8,50	8,50
pomegranate kiwi		

All prices are indicated in € and include Taxes.

Note:

All dishes with this symbol  are vegetarian. T Tablewater

Additive:

1 with preservative, 2 with food colouring, 3 with antioxidants,
6 with phenylalanine, 10 with quinine, 11 with caffeine,
12 with flavour enhancer, 13 blackened, 16 with taurine

For more detailed information on allergens or intolerances, please ask one of our team members.

Welcome to SUNSET CAMP AT PALAIS BINGEN



life is better by the sea



7 min walk

zollamt

SUNSET CAMP







Visit us at Winzerkeller Ingelheim

An exceptional ambience, varied dishes and first-class wines ensure the Winzerkeller for a unique restaurant visit.

From regional classics to exclusive dinner in the atmospheric restaurant, a glass of Ingelheim wine in the wine bistro or a tasty snack on the terrace in good weather.

Let our team culinary indulge and experience like a piece of Ingelheim history is revived.

Binger Straße 16 | 55218 Ingelheim
Phone: 06132 – 9999 160

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www.winzerkelleringelheim.de



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