



INSEL VOM STEIN
TIME
TO mEAT

WELCOME TO THE ISLAND

We would like to welcome you to the island. Together with our extraordinary ambience, our committed culinary staff prepares true delicacies for you.

To accompany our salads, classic and specialties from the grill, we offer you a taste sensation from appetizers to delicious wine. Our friendly service staff will advise you of our recommendations.

Our aim is to delight and indulge your palate.

Simply said, you should enjoy your meal and feel completely at ease ... and visit us again. We are looking forward to it.

The Insel Team wishes you a pleasant and enjoyable experience and **BON APPETIT!**

DID YOU KNOW...

...You can rent our venue!

Be it a birthday, wedding or office party as well as celebrating with family and friends or with your club, no matter the size we will ensure that your event is unforgettable and enjoyable. **Just ask us!**

You can ask our friendly service staff if you require information regarding ingredients and allergens.

Happy Birthday

Is it your birthday or do you have a valid birthday gift certificate? Ask our friendly service staff about our birthday menu.

Would you like to get a birthday gift certificate?

Join our Gourmet Club at no cost to you and we will give you a FREE dinner on your birthday.



MONTHLY SPECIAL

Tomato broth

with freshly picked basil leaves.

Salmon marinated with dill

on baby Swiss chard with
yogurt pineapple dressing.

Tender veal filet

on a mushroom mustard Duxelles and
roasted potato wedges.

Eszet millefeuille

French puff pastry dessert.

3 course menu

€34.80 per person (no first course)

4 course menu

46.20 per person



APPETIZERS

Smoked pork belly

Smoked pork in sweet and spicy BBQ sauce.

6.80

Surfing king prawns on a marinated zucchini wave

Grilled king prawns sautéed in butter. Plus shrimp salad with our homemade cocktail sauce. Served on marinated and gently sautéed zucchini slices. Garnished with balsamic vinegar and fresh herbs.

11.40

RECOMMENDATION

Beef Tatar – à la Maison for gourmets.

Exquisitely finely chopped and sophisticatedly seasoned beef.

Served in a burger form garnished with fresh onions, exquisite capers, gherkins and a sunny-side up egg.

14.20

Beef carpaccio

Finely sliced sirloin slices refined with balsamic vinegar. Served with freshly grated parmesan and rocket salad.

13.50



SOUPS

Mediterranean tomato cream soup

Fresh sun-ripened tomatoes
with a dollop of milk foam.

5.40

RECOMMENDATION

Spicy Thai coconut shrimp soup

A spicy coconut milk soup seasoned with Thai basil and curry.
Served with a grilled shrimp skewer.
Garnished with fluffy milk foam.

7.80

Hokkaido pumpkin cream soup

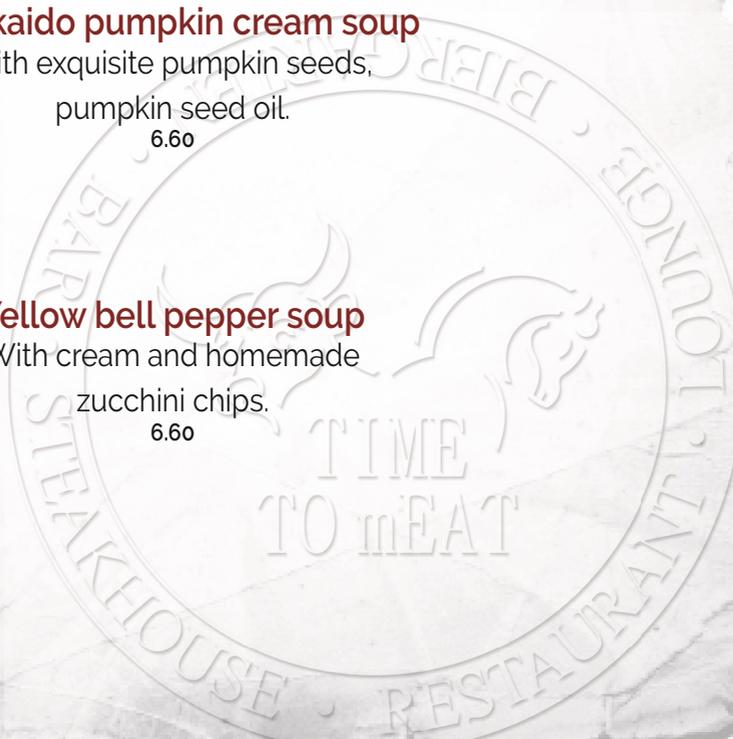
with exquisite pumpkin seeds,
pumpkin seed oil.

6.60

Yellow bell pepper soup

With cream and homemade
zucchini chips.

6.60



SALADS

All salads are served with homemade balsamic dressing, our honey mustard dressing à la Maison, our yogurt pineapple dressing with dried tomatoes or our fruity raspberry dressing.

Insel-Salad

Seasonal salad with sun-ripened tomatoes, fresh cucumbers, carrots and bell peppers direct from the farmer's market with a dressing of your choice.

... Small portion
4.30

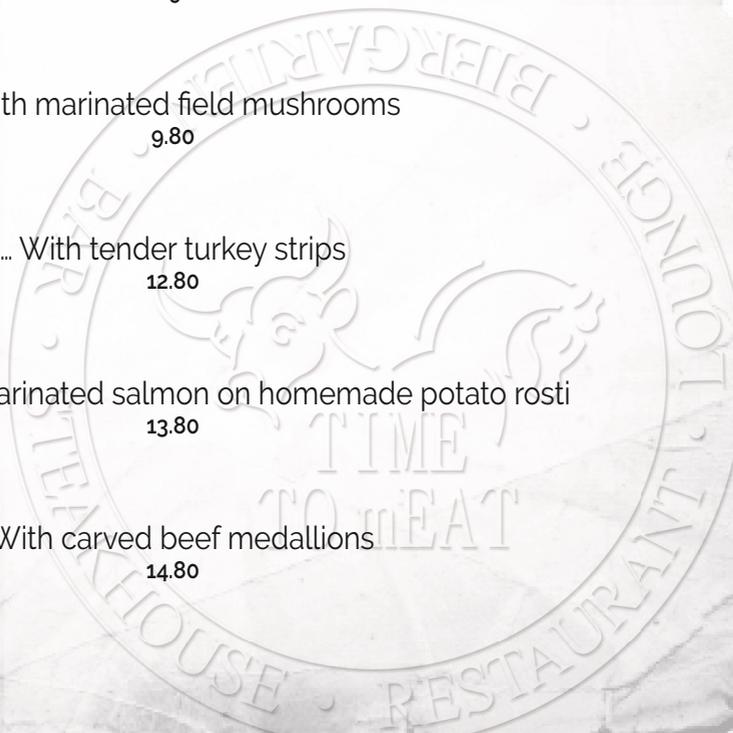
... Large portion
6.90

... With marinated field mushrooms
9.80

... With tender turkey strips
12.80

... With dill and marinated salmon on homemade potato rosti
13.80

... With carved beef medallions
14.80



FROM NEPTUNE'S KITCHEN

Sizzling shrimp hot-pot

Gently fried king prawns with shrimp, Chinese cabbage and rice. Served directly from the pan.
small portion • 15.90 | large portion • 23.40

Juicy Northwest Pacific salmon

With appetizing sear marks.
200g • 14.20

Crocodile filet

Cooked in slightly simmering coconut milk.
For those who want something extraordinary.
200g • 23.40

Surf 'n Turf

180 g juicy Argentinian Sirloin steak with gently sautéed king prawns.
Served with shrimp salad and our beloved sauce béarnaise.
23.40

DEGREE OF STEAK DONENESS

Rare (lightly charred on the outside, almost raw in the middle)

Medium rare (the middle has a hint of red surrounded by pink)

Medium (thick band of light pink through the middle)

Medium well (hint of pink in the very middle of the steak)

Well done (completely cooked) + €1 compensation for the chef

STEAK

We serve all of our steaks with our homemade herb butter.

If desired, we can prepare larger steaks for you.

We prepare our steaks medium (center with a band of pink).
If you would like it to be prepared differently,
please let us know.

Argentinian T-Bone steak

The best combination of sirloin and filet.
400g • 33.40

Rib eye – the steak for experts

Fine marbling of fat with the typical central eye.
This makes it especially juicy.
300g • 27.40 | 400g • 35.40 | 500g • 39.90

RECOMMENDATION

Argentinian premium sirloin steak

Very delicate and finely marbled sirloin steak
with a unmistakable taste.
A treat for every steak lover.

180g • 16.90 | 250g • 22.90 | 300g • 25.40 | 400g • 29.90 | 500g • 34.20

Tender turkey breast

For those who like it a little lighter.
180g • 12.90 | 300g • 16.40 | 400g • 19.90

STEAK

Roast beef

From young, savory beef with the sought after fat rind and a fine marbling.

200g • 19.90 | 300g • 26.40 | 400g • 29.90

Argentinian premium filet – from the tenderest cut

Almost fat-free and fine-grained. Characterized with a particularly juicy and buttery consistency.

180g • 26.90 | 250g • 35.40

Sirloin veal for connoisseurs

Much softer than regular sirloin. Light, especially low-fat and incomparably juicy meat

- an absolute pleasure.

180g • 16.90 | 250g • 22.40

TYPICAL SWABIAN

Swabian specialty

Our Argentinian premium sirloin with homemade cheese spaetzle (noodles), fresh Swabian ravioli and a fine mushroom cream sauce.

25.40

GOURMET STEAKS

The mayor's cut or Tri-Tip Steak

Australian **Wagyu-Beef** the famous Morgan Ranch.

180g • 47.90 | 250g • 62.40 | 300g • 69.90

DID YOU KNOW...

...In the past, due to its particularly fine taste, this cut, not only because of its price, was reserved for the most important people of the town, such as the **mayor** or the **pastors**.

This ultimately led to its name.

This rare piece of meat is a cut of beef from the bottom sirloin sub primal cut. Since it consists almost only of muscle, it is a bit tougher than other steaks, but also juicier. Due to the intramuscular fat, which the Wagyu steaks are famous for, this piece has a very strong taste, which makes it a real meat treat!

When preparing the mayor's steak and fillet from the Japanese Ozaki beef we use the gentle cooking method sous vide.

**This will give you the perfect steak:
Great crust and a cooked pink**

GOURMET STEAKS

Japanese Ozaki beef filet

The king among steaks

180g • 209.00 | 250g • 289.00

DID YOU KNOW...

.. Mr. Muneharu Ozaki has been breeding Wagyu's for over 30 years, for 16 of those years Myazaki beef has been available and 14 years ago the Ozaki beef, whose breeding he has perfected to this day, has been available!

Mr. Muneharu Ozaki Wagyu's are the only Japanese cattle that can bear the name of their breeder as a trademark. They receive special feed and enjoy the pastures 8 months longer than their bovine relatives (Kobe beef) in Japan do.

The reason behind this is: The longer a Wagyu lives, the more the fatty veins are able to branch out into the meat.

The result: legendary tender meat with an indescribable taste.

The intramuscular fat from the original Japanese Ozaki beef melts at 25 ° C, giving the meat an almost creamy consistency.

The 5th taste (umami) is released and leads to a unique taste experience.



GOURMET STEAKS

US Black Angus Dry-Aged Porterhouse Steak The perfect steak for 2

This extra thick cut offers you both tenderloin and sirloin steak and is unbeatable in juiciness. Light colored veins are evenly distributed throughout the meat. The extra-long rib bone strengthens the strong meat taste and ensures a particularly intense flesh flavor.

800g (with bone) 121.00

DID YOU KNOW...

The term **dry-aged beef** describes ripened meat on the bone. During this ripening phase, dry-aged steaks develop a very special buttery-nutty flavor. Due to the associated loss of water, the meat loses weight and at the same time its aroma & the intense meaty taste increases.

Dry-Aged-Beef, a must for steak lovers!

Surf 'n Turf Deluxe

Juicy premium Argentinian filet with gently sautéed king prawns. Served with a shrimp salad and our sauce Béarnaise.

180g Filet • 36.90 | 250g Filet • 44.40



SIDE DISHES

French fries	4.30
Sweet potato fries	4.90
Potato wedges	4.30
Baked potato with sour cream	4.30
Fried potatoes with bacon and onions	4.30
Herb spaetzle (noodles)	4.30
Baked beans	4.30
Chili Cheese Fries from potato wedges	5.90
Mashed potato	4.30
Green beans with bacon	4.30
Pan-fried vegetables	4.90
Pesto Spaghetti	4.30
Sweet potato puree	4.90

DIPS & SAUCES

...always free!

Herb butter
Chili (Bell pepper-tomato salsa)
Avocado
Ketchup
Mayonnaise
Sour cream
Sauce béarnaise
Bourbon pepper
Red wine sauce

FOR VEGETARIANS

Teriyaki style - Pan fried vegetables

With fine rice, fresh mixed vegetables and Chinese cabbage, Spicy teriyaki sauce and fresh herbs.

11.40

FOR OUR LITTLE GUESTS

Spaghetti with tomato sauce

6.40

Insel Pirate-Plate

Chicken nuggets with crispy French fries.

6.40

DESSERT

Crème Brulee

with warm raspberry ragout.

6.20

RECOMMENDATION

**Our popular molten chocolate cake Baked following
Oma Hilde's secret recipe with a melted center**

Double chocolatey! Served with melt-in-the-mouth vanilla
ice cream and garnished with warm cherry ragout.

7.90

Apple strudel

with raisins, vanilla ice cream, garnished with powder sugar.

6.90

DESSERT COCKTAILS

White Russian

Smirnoff Vodka, Kahlua, cream

5.90

Screaming Orgasm

Smirnoff Vodka, Baileys, Kahlua, Disaronno Amaretto, cream

5.90

Golden Cadillac

Crème de Cacao white, Galliano, orange juice

5.90

Grasshopper

Crème de Cacao white, Crème de Menthe, cream

5.90

Black forest cherry shot

Bailey's Chocolate Luxe, Cherry Peter Heering,
cream, grated chocolate, cocktail cherry

4.20

SOFT DRINKS

	0,2 l	0,4 l
Table water	1.90	2.90
Coca-Cola, Coca-Cola light, Fanta, Sprite, Mezzo Mix	2.40	3.40
Lipton ice tea lemon / peach	2.20	3.40
Thomas Henry – tonic water, cherry blossom tonic, spicy ginger, bitter lemon, ginger ale, elderflower tonic	2.60	
Fever Tree – tonic water, Mediterranean tonic	5.20	
Schweppes Russian wild berry	2.60	3.80
Red Bull	3.80	
Moloko (lemonade with elderberry, ginger and lemon)	3.60	

RECOMMENDATION

INSEL HUGO - How about something special?

Our "Insel Hugo" will impress you. Fruity fresh cocktail with elderberry and grenadine. Delicious with and without alcohol.

5.90

MINERAL WATER

	0,25 l	0,75 l
Teinacher (medium), Teinacher (naturell)	2.50	4.90
Decanter Water (natural)	1,0 l	5.90

FLAVOURED WATER

	1,0 l
Cucumber Mint - with cucumber syrup & mint	6.40
Rose Ginger - with rose syrup & ginger	6.40
Basil Lemon - with basil syrup & lemon	6.40

JUICE from Vaihinger

0,2 l 0,4 l

Apple juice – unfiltered	2.60	4.60
Orange juice	2.60	4.60
Pineapple juice	2.60	4.60
Passion fruit nectar	2.60	4.60
Grape juice	2.60	4.60
Red currant nectar	2.60	4.60
Sour cherry nectar	2.60	4.60
Rhubarb juice	2.60	4.60
Elderflower spritzer	2.60	4.60
Juice spritzers	2.40	4.40

WARM DRINKS

Our coffee is brewed exclusively with fine Arabian coffee
All coffee contains caffeine!

COFFEE

Café Crema	2.80
Cappuccino	3.10
Espresso	2.20
Double Espresso	3.10
Espresso Macchiato	2.50
Milk coffee	3.10
Latte Macchiato	3.30
Hot chocolate	3.20
Chococino	3.50

...SPICED UP

+ Baileys Chocolate Luxe	2.50
+ Baileys	
+ Likör 43	
+ Amaretto	
+ Grappa	
+ Sambuca	

TEA

Green tea, Earl Grey	3.10
Peppermint	
Fruit, camomile	
Lemon-lime	

BEER

0,3 l 0,5 l

Memminger Gold – on tap	2.50	3.40
Keller Pils – on tap	2.80	3.90
Karthäuser special beer		3.50
Memminger wheat beer – on tap	2.50	3.40
Karthäuser wheat beer		3.90
Memminger crystal wheat beer		3.50
Memminger dark light beer		3.50
Memminger white light beer		3.50
Memminger wheat beer – non-alcoholic		3.50
Cola wheat beer	2.50	3.50
Russ	2.50	3.50
Radler	2.40	3.20

RECOMMENDATION

**Always the perfect gift idea!
For young and old, for every occasion.
A gift certificate for the restaurant.**

You can also order these from
www.Insel-vom-Stein.de



APERITIFS

Aperol Sprizz · Aperol, 6.40
Vino Frizzante, water, orange

Lillet Berry · Lillet rose, 5.60
Schweppes Russian Wild-
berry, berrie

Lillet Vive · Lillet blanc, 5.60
Thomas Henry Tonic Water,
cucumber, mint, berrie

Montenegro Sunshine 5.60
Amaro Montenegro, Thomas
Henry Ginger Ale, orange

Sprizz -non-alcoholic 4.90
Monin Bitter, Thomas Henry
Tonic Water, Sprite, orange

APERITIF COCKTAILS

Manhattan (sweet) 6.90
Jim Beam Rye, Antica
Formula, Angostura bitters

Martini Cocktail · 5.90
Tanqueray Gin, Noilly
Prat, orange bitters

Negroni | Americano 5.90
Tanqueray Gin, Campari,
Antica Formula | Soda

Gimlet · Tanqueray Gin, 5.90
Lime Juice, lime

Martinez Martini 5.90
Tanqueray Gin, Antica Formula,
Maraschino, Angostura bitters

El Diabolo · Curvo silver, 5.90
Creme de Cassis, Thomas
Henry Ginger Ale, lime

LONGDRINKS / HIGHBALLS 4cl

Wodka Bull 6.80
Smirnoff Wodka, Red Bull
▶ Belvedere oder Grey Goose 9.80

Jack Daniels Cola 6.80

Campari Orange/Soda 6.80

Cuba Libre 6.80¹⁻⁸
Havanna 3y, Coca Cola, lime
▶ Havanna 7y 9.80

GinLoko 6.80
Gordon's Gin, Moloko, lime

Tequila Sunrise 6.80
Cuervo Silver, lemon juice
orange, grenadine

Pimm's Cup · Pimm's 6.80
No. 1, Sprite, lemon, orange,
lime, mint & cucumber

Moscow Mule 6.40
Smirnoff Wodka, lemon juice,
Thomas Henry Spicy Ginger, cucumber

Bavarian Mule 6.40
The Duke Gin, lemon juice,
Thomas Henry Spicy Ginger

Dark'n Stormy 6.40
Gosling's Black Seal Rum,
Thomas Henry Spicy Ginger,
lime juice

Lynchburg Lemonade 6.40
Tennessee Whiskey, Triple Sec,
lemon, Sprite

GIN TONICS

4cl

Tanqueray (served with lime)

with Thomas Henry Tonic, Cherry Blossom Tonic or Elderflower Tonic	7.50
with FeverTree Tonic or Mediterranean Tonic	9.50

The Duke (served with mint)

with Thomas Henry Tonic, Cherry Blossom Tonic or Elderflower Tonic	7.50
with FeverTree Tonic or Mediterranean Tonic	9.50

Bombay Sapphire (served with orange zest)

with Thomas Henry Tonic, Cherry Blossom Tonic or Elderflower Tonic	8.50
with FeverTree Tonic or Mediterranean Tonic	10.50

Monkey 47 (served with lemon zest)

with Thomas Henry Tonic, Cherry Blossom Tonic or Elderflower Tonic	9.50
with FeverTree Tonic or Mediterranean Tonic	11.90

Gin Sul Fever Tree

Served with orange zest and rosemary	12.40
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LIQUEURS

2cl

Baileys Irish Cream	2.70
Baileys Chocolat Luxe	3.20
Kahlua coffee liqueur	2.70
Amaretto Disaronno	2.70
Cherry Peter Heering	3.20

VODKA

2cl

Smirnoff Red Label	2.70
Belvedere	4.50
Grey Goose	4.50
Tanqueray Sterling	3.50

HERBAL LIQUEUR

2cl

Ramazzotti	2.70
Averna	2.70
Amaro Montenegro	2.70
Jägermeister	2.70
Sambucca Romagna	2.70
Aalborg Jübiläums Aquavit	3.20
Benedictine DOM	3.20

FRUIT BRANDY

Lantenhammer

2cl

wooden barrel fruit brandy	3.70
raspberry brandy	3.70
pear brandy	3.70

SPIRITS

2cl

Pisco	2.70
Havanna Club 7 years	2.70

VERMOUTH

5 cl

Martini Bianco / Rosso / Dóro	4.50
Noilly Prat (extra dry)	5.80
Antica Formula (Rosso)	6.40

TEQUILA

2 cl 4 cl

Cuervo Especial blanco/gold	2.70	
Vanilla Cinnamon Tequila (homemade)	3.40	
Jose Cuervo 1800 (Reposado)	3.30	6.40
Don Julio (Anejo)	4.20	7.90

RUM (PREMIUM)

2 cl 4 cl

Pampero Aniversario	3.20	5.90
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Venezuelan rum aged for up to 4 years in bourbon and sherry casks, fruity aroma even with vanilla, chocolate and oak.

Pyrat XO Reserve	4.90	8.60
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Almost a liquor type rum from Anguilla that was aged for up to 15 years in Limousine oak and toasted oak from America. Nuances of vanilla and orange.

Botucal Exclusiva Reserva (formerly Diplomatico Rum)	4.70	8.20
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The premium rum from Venezuela is the winner of countless prizes and awards. Medium level rum that along with the typical rum aroma sparkles with citrus and spice.

Ron Zacapa Centenario 23	5.40	9.80
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Up to 23 years Solera process aged rum. Stored in burnt out bourbon oak casks and briefly in Sherry casks, with a Cognac aroma rounding off the variety of aromas.

Plantation XO 20th Anniversary	5.40	9.80
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Cuvée rum from Barbados that was aged for 12 years in Bourbon and then in Cognac casks.

GRAPPA

2 cl 4 cl

Marzadro Le Dic'Otto Lune Stravecchia

4.40 7.90

Aged for 18 months, two-toned from wood and Grappa, soft, round with aromatic vanilla flavor.

Marzadro Le Giare Amarone

5.40 9.80

Made from the finest Trester der Corvina, Molinara and Ronchinella grapes Aged for 36 months, full cherry flavor and fine sweetness.

WHISKEY / SCOTCH

2 cl 4 cl

Cardhu Single Malt 43% - 12 years

4.70 8.90

Aromas of resin and honey. A well-balanced, soft, sweet and full-bodied taste.

Glenmorangie Malt 40 % - 10 years

4.70 8.90

Pleasant aroma of mandarin and vanilla. This whiskey has a creamy and balanced taste. Smooth, malty and spicy.

Lagavulin Single Malt 43 % - 16 years

5.70 9.90

Peat, smoke, earth and ocean form a unique combination. A very dry taste with a clear prominent Sherry character.

Bulleit Rye 45 % - 95% Rye

3.50 5.90

Scents of cakes, spices, raisins and dried apricots. A soft taste with maple and oak notes. Long lasting and velvety with oak and caramel notes after taste.

Laphroaig 10 years Single Islay Malt 43 % - 10 years

4.70 8.90

Heavy and robust aroma with a hint of peaty seaweed. The taste of this high-class whiskey is smoky and sweet peaty.

SLYRS Single Malt 43 %

5.90 10.90

Very intense taste and spicy at the beginning, notes of cloves and nutmeg, intense oak flavor, very creamy and mouth-filling.

Balvenie port Wood 40 % - 21 years

11.40 19.80

Thanks to the soft-sweet aroma it is light but still robust to the nose. This 21 year old whiskey displays an elegant taste of sweet, malt and vanilla.

Suntory Hibiki Blended -Janian Whiskey distilling-

8.90 16.90

Notes of sweet & flowery with fresh mint & ripened wood. On the palate, a fruity honey sweetness unfolds with nuances of candied orange peel. White chocolate & delicate-grainy citrus flavors.

WHITE WINE

0,1 l 0,2 l 0,7 l

2016er Mezzacorona / **Chardonnay**

3,20 5,90 20,40

Dry / Italian / Trentino

Inviting and very sophisticated, characteristically elegant and noble.

2016er Zenato / **Lugana**

3,60 6,90 23,90

Dry / Italian / San Benedetto

Notes of green apples, pears and limes. On the palate, clear, pure fruit flavours and a touch of basil.

2016er Fortant de France / **Sauvignon Blanc**

4,20 7,90 26,90

Semi dry / France / Languedoc Roussillo

This white wine delights the eye with its straw-yellow colour and greenish reflections. An intense, fresh fragrance with fruity-exotic notes of grapefruit and passion fruit fills the nose.

2015er Klumpp / **Weißburgunder**

4,20 7,90 26,90

Dry / Germany / Baden-Württemberg

Notes of Mirabelle plum, fresh herbs and William's pear.

ROSÉ WINE

0,1 l 0,2 l 0,7 l

2016 Ca 'Saletti / **Bardolino** / dry / Italian

2,30 4,50 14,50

Dry rosé wine. Light spicy aroma.

2016 Fortant de France / **Merlot Rose**

4,20 7,90 26,90

Semi dry / France / Languedoc Roussillon

It offers a pleasant and round bouquet with fresh red fruits like cherries and plums. On the palate, it is soft and harmonious, with delicious fruit flavors.

RED WINE

0,1 l 0,2 l 0,7 l

2014er Bodegas Maximo / **Tempranillo**

3,60 6,90 23,90

Dry / Spain / Castilla La Mancha

This wine is a bright deep red and is pleasing with a fresh fruity taste

2015er Felliné / **Primitivo**

5,40 9,80 34,20

Dry / Italian / Apulien

Deep darkened colour, tending to black, with notes of mature ripe dark cherries and plums, underlined by some cinnamon.

2014er Viu Manent / **Cabernet Sauvignon**

3,60 6,90 23,90

Dry / Chile / Valle de Colchagua

The wine imparts a very beautiful bouquet of cassis, raspberries, cherries, vanilla, cocoa, coffee, cloves, mint and paprika.

2014er Solabal / **Rioja**

4,20 7,90 26,90

Dry / Spain / Abalos

A lovely presence on the palate with almost Burgundy finesse.

Ripe, concentrated fruit aromas (blackberries, sloes and cherries) and a good dose of wood that gives the delicate aromas of pralines and cedar bark.

2015er Feudi di Sicilia / **Nero d'Avola**

4,20 7,90 26,90

Dry / Sicilian / Verona

An appearance of strawberries and aromatic liquorice.

Additionally, echoes of leather and smoke. When tasted, it is a wonder of fresh, fruity-spicy and a decent sweetness of fruits.

CHAMPAGNER & PROSECCO

0,1 L 0,7 L

Prosecco Scavi & Ray Spumante

4,50 26,40

Veuve Pelletier & Fils Champagner

52,90

SOURS

Montenegro Sour	5.80
Amaro Montenegro, orange and lemon juice, port wine	
Pisco Sour	6.40
Pisco Controll, lime juice, icing sugar, egg white, Angostura Bitter	
Whiskey Sour	6.40
Jim Beam Rye, lemon juice, egg white, sugar	
Amaretto Sour	5.90
Disaronno Amaretto, lemon juice, orange juice	

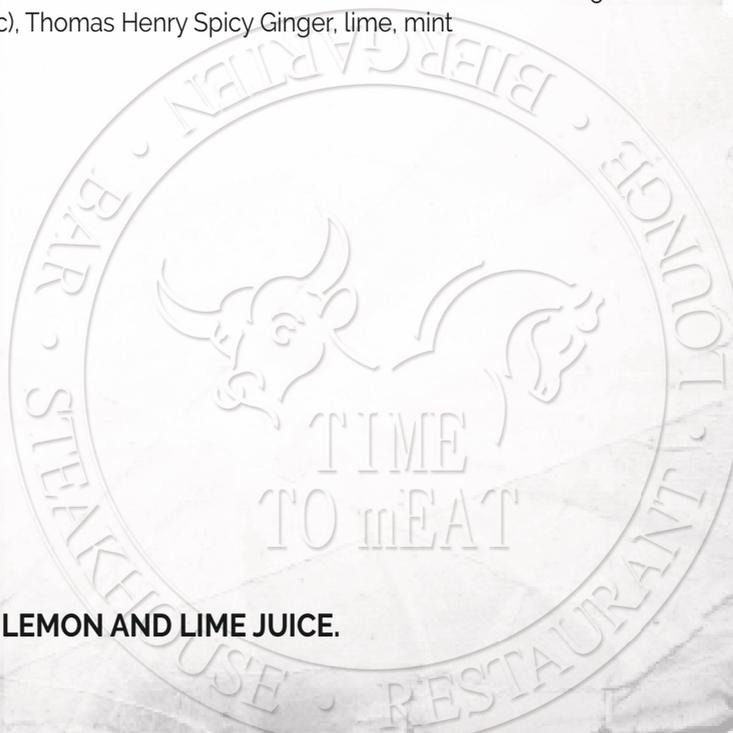
COCKTAILS

Sex on the Beach • Smirnoff Vodka, Peach Tree, Disaronno Amaretto, grenadine, lemon, pineapple juice, orange juice	7.80
Pina Colada • Havanna Club 3 years, Myers's Rum, coconut syrup, pineapple juice, cream	7.80
Long Island Ice tea • Smirnoff Vodka, Triple Sec, Gordon's Gin, Pampero, Cuervo Silver, lime juice, Cola	8.80
Caipirinha • Delicana Cachaca, Lime Juice, brown cane sugar, limes	7.80
Touch Down • Smirnoff Vodka, Apricot Brandy, Passion fruit nectar, lemon juice, Grenadine	7.80
Appletini • Berentzen Apfelkorn, Smirnoff Vodka, lemons, apple juice	5.90
London Leaves • Gordon's Gin, apple juice, cucumber, mint, soda, lime juice, sugar	7.80
Rum Runner • Havanna Club 3 years, Myers's Rum, Angostura Bitters, powder sugar, pineapple juice, lime juice, nutmeg	7.80
Singapore Sling (Raffle's Hotel)	8.80
Gordon's Gin, Cherry Heering, Cointreau, DOM Benedictine, Lime juice, pineapple juice, Angostura Bitters, Grenadine	

NON-ALCOHOLIC COCKTAILS

Coconut Kiss	5.80
Pineapple juice, cherry nectar, cream, coconut syrup	
Shirley Temple	5.80
Lemon juice, Sprite, grenadine	
Fresh Garden	5.80
Orange, mint, lime, lime juice, orange juice, passion fruit	
Kai(n) Tai	5.80
Orange juice, almond syrup, lime juice, sugar, Angostura Bitters	
Toxic Garden	5.80
Cucumber, mint, elderberry syrup, Thomas Henry Tonic water, Sprite, Celery Bitters	
Ipanema	5.80
Limes, white raw sugar, passion fruit, Thomas Henry Ginger Ale	
President's Cocktail	5.80
Thomas Henry Ginger Ale, Angostura Bitter, natural apple juice, a dash of orange juice, Cucumber, mint, raspberry	
Virgin Red Mule	5.80
Monin Bitter (non-alcoholic), Thomas Henry Spicy Ginger, lime, mint	

WE MAKE OUR OWN LEMON AND LIME JUICE.



**If you are satisfied
then tell everyone about us,
If not, then speak with us**

**Also, completely anonymous
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