Steak & House

Welcome

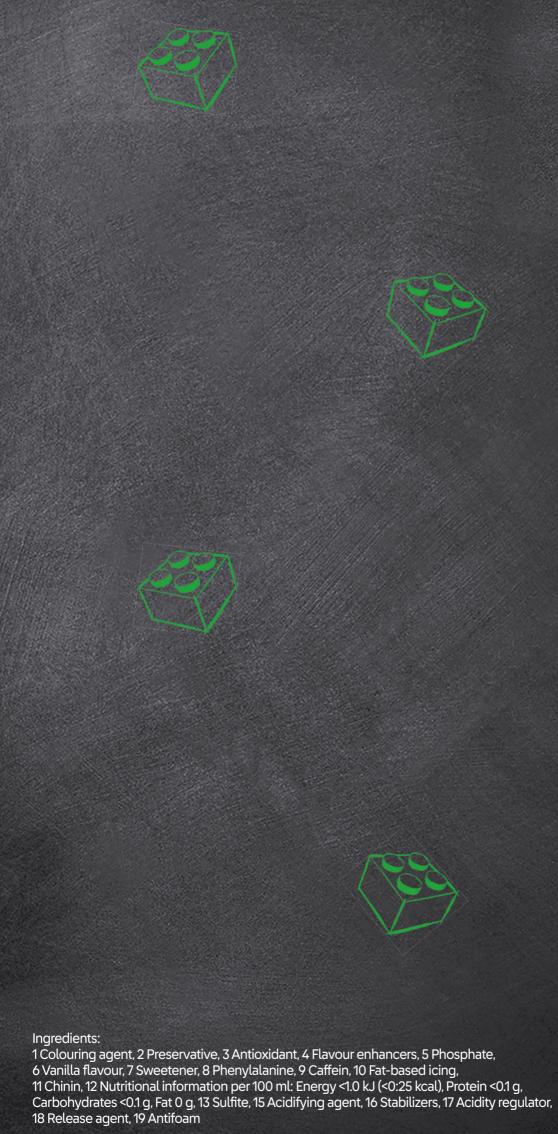


Opening Hours:

Monday – Sunday 5:00 p.m. – 11:00 p.m. (hot meals from 5:00 until 10:00 p.m.)







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Starters

Bruschetta roasted slices of baguette with homemade tomato bruschetta Bull Soup with vegetables and slices of garlic baguette Caesar salad Romaine and rocket salad with croutons and freshly grated parmesan Goat cheese with honey, orange and thyme with glaced balsamico fig and garlic baguette Beef tartare minced lean beef, herb and wild garlic dip, chopped cress and shallots, served with baguette Mixed starter plate "Deluxe" with ox cheek pralines, vitello tonnato, salmon & cream cheese rolls, beetroot-avocado tartare and a lot more. Served with a choice of four different dips and assorted mini rolls (available from 2 persons) Mixed starter plate "Gourmet" with marinated melon, prosciutto, Italian cheeses, onion jam, Bruschetta, choice of olives', Grissini Buffalo mozzarella with tomatoes served on a bed of rocket with balsamic cream 7,50 € Colourful mixed salad with mango dressing	Warm mini rolls with olive oil basil pesto and Mojo Rosso dip	6,50 €
Caesar salad Romaine and rocket salad with croutons and freshly grated parmesan Goat cheese with honey, orange and thyme with glaced balsamico fig and garlic baguette Beef tartare minced lean beef, herb and wild garlic dip, chopped cress and shallots, served with baguette Mixed starter plate "Deluxe" with ox cheek pralines, vitello tonnato, salmon & cream cheese rolls, beetroot-avocado tartare and a lot more. Served with a choice of four different dips and assorted mini rolls (available from 2 persons) Mixed starter plate "Gourmet" with marinated melon, prosciutto, Italian cheeses, onion jam, Bruschetta, choice of olives', Grissini Buffalo mozzarella with tomatoes served on a bed of rocket with balsamic cream 7,50 € Mixed salad with breast of corn-fed poularde on top 21,90 € Colourful mixed salad with manned dressing		6,90 €
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with marinated melon, prosciutto, Italian cheeses, onion jam, Bruschetta, choice of olives¹, Grissini **Buffalo mozzarella** with tomatoes served on a bed of rocket with balsamic cream **T,50 € **Mixed salad with breast of corn-fed poularde on top **21,90 € **Colourful mixed salad with manage dressing**	with ox cheek pralinés, vitello tonnato, salmon & cream cheese rolls, beetroot-avocado tartare and a lot more. Served with a choice of four	p.P. 13,90 €
with tomatoes served on a bed of rocket with balsamic cream Low Low	with marinated melon, prosciutto, Italian cheeses, onion jam, Bruschetta,	8,00€
Mixed salad with breast of corn-fed poularde on top 21,90 € Colourful mixed salad with mange dressing	1918/1 <mark>4/24/2018/18/2</mark> /2018/18/2018/2018/2018/2018/2018/2018/2	7,50 €
Colourful mixed salad with mange dressing	Healthy options (LOW CALORIES EAT)	
Colourful mixed salad with mango dressing	Mixed salad with breast of corn-fed poularde on top	21,90 €
turkey breast, black tiger prawns and mango cubes on top 22,90 €	Colourful mixed salad with mango dressing turkey breast, black tiger prawns and mango cubes on top	22,90 €
Mixed salad with jujey 180 g rump steak on top	Mixed salad with juicy 180 g rump steak on top	25,90 €
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Along with every salad we serve garlic baguette.





Steak-menu







19,90€

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"Lady Steak" Rump steak from Black Angus beef, 180 g	23,00 €
"Gentleman Steak" Rump Steak from Black Angus beef, 250 g	26,50 €
"Delmonico-Steak" Rump steak from Black Angus beef, 180 g with a mediterranean sauce of dried tomatoes, champignons, cherry tomatoes and herbs	25,50 €
Rib-Eye master cut from the prime rib, 350 g	29,00€
Rib-Eye master cut from prime rib ,350g served with onion chutney	30,50 €
"American Tenderloin" The best piece of the filet, 250 g	32,50 €
Filet steak 180 g from the most tender piece of the Angus beef	27,90 €
"Heroes' Steak" T-Bone steak (tender filet and juicy roast beef)	33,50 €

Along with our steaks we serve a fresh side salad and herb butter.

Breast of corn-fed poularde supreme from the grill

Side dishes

Homestyle Rustic Fries	4,50 €
Jacket potato with sour cream	4,50 €
Colourful roasted vegetables, made from peppers, onions, snow peas and mushrooms	4,50 €
Fresh mushrooms in a creamy herb sauce	4,50 €
Garlic bread (baguette)	4,50 €
Mojo Rosso bread (baguette)	4,50 €
Juicy grilled corn on the cob	4,50 €
Juicy grilled corn in the cob with spicy herb butter "Habanero"	4,80€

Sauces & dips

Béarnaise style sauce ¹	3,90 €
Creamy pepper sauce with green pepper ¹	3,90€
BBQ-Steak sauce ²	3,50 €
Sour Creme	3,50 €
Habanero" Steak sauce - extremly hot!	3.50 €











vegan Beetroot millefeuille with quinoa, glaced snow peas and avocado foam

17,50€

Candy cane beet steak

on flamed seasoned tofu with straw potato / snow peas and balsamic cream

17,50 €

Grilled Halloumi cheese

with filled crêpes (basil pesto, roasted vegetables), avocado cream, rocket and bruschetta

16,90€

Grilled Feta cheese in a zucchini coat

served with grilled tomato and jacket potato with sour cream, side salad

16.90 €

Herb dumplings with liquid centre

served with parsnip puree, glazed black carrots and mustard aioli sauce

17,90 €

Fish dishes







Black tiger prawns fresh from the grill served on a bed of mixed salad together with garlic bread (or plain bread)

served with herb butter and a side salad

Fjord salmon steak, cut from the tender filet of salmon

20,90€

20.90€





*for kids up to

11 years



Desserts

Homemade chocolate cake with liquid center served with seasonal fruit-sorbet, fruit salad – Optionally available as white chocolate cake	8,90 €
Tim's dessert variation, Dessert is king - The very best on one plate Chocolate cake with a liquid center, backed ice cream, apple and pear crumble, served with fresh fruits and topped with a chocola brick	11,90 € te
Homemade warm apple & pear crumble with vanilla and walnut ice cream	7,50 €
"Ice-cream princess" One scoop of strawberry ice-cream with cream and princess topping	5,90 €
"Ice-cream pirate" One scoop of vanilla ice-cream with chocolate sauce, ice-cream cone and pirate topping	5,90 €
"Snowballs" One scoop each of vanilla, strawberry and chocolate ice cream wrapp in wheat crisps, mini marshmallows and chocolate shavings	ed 7,50 €
Premium LEGOLAND® iced coffee Cold coffee with two maxi balls of Carte D'OR Coffee ice-cream garnished with whipped cream and waffle	7,20 €
Premium LEGOLAND iced chocolate Cold chocolate with two maxi balls of Carte D'OR chocolate ice-cream garnished with whipped cream and waffle	າ 7,20 €
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Seeberger - Regional coffee tradition

Coffee & Hot Reverages

Cup of coffee	3,80€
Cappuccino	4,10 €
Café Latte	4,10 €
Cafe au lait	4,10 €
Espresso	2,80€
Double Espresso	3,80€
Hot chocolate drink	3,80€
Real tea pleasure: XL tea glass with classic or trendy type of organic tea	
"High Darling" organic black tea Darjeeling, "Master Mint" organic mint, "Orange Safari" organic rooibos/orange, "Maybe Baby" organic fruit tea, "Team Spirit" organic herbal tea/green tea	4,30 €

Specials

"Spotted Cow": Drink of milk and chocolate 3,90 € (cold chocolate, cold milk foam, hazelnut cream, Hazelnut syrup)

"Strawberry Dream": Drink of milk and strawberry 3,90 € (cold milk, cold milk foam, strawberry syrup')

Iced Latte Macchiato 4,10 € (Cold milk, cold milk foam, hot espresso)



Beverages Alcohol-free beverages



Softdrinks













1,9,15

1,2,7,8,9,15

1,2,3,15,16

2,15

1,2,9,15,16

2

0,3 l 0,5 l



Black Black	tea	15, 17 3, 7, 15, 16,	

0,4 l Bottle 0,4 l Bottle	4,50 € 4,50 €







Apollinaris mineral water 0,25 l Bottle 3,70 € **medium** 0,75 l Bottle 6,90 €



ViO Schorle
ViO Rhubarb spritzer 0,3 l Flasche



4,50€

Säfte

Burkhardt Fruchtsäfte: Enjoy a piece of nature

For four generations, nothing but fruit juice in mind. Sustainable quality from the Swabian Alb.		Part of the second of the seco
O-para inica	0,3 l	4,20 €
Orange juice	0,5 l	5,50 €
Unfiltered apple juice	0,3 l	4,20 €
Officered apple juice	0,5 l	5,50 €
Black currant nectar	0,3 l	4,20 €
	0,5 l	5,50 €
Passion fruit nectar	0,3 l	4,20 €
	0,5 l	5,50 €
Juice Spritzer -	0,3 l	4,00€
juice or nectar by choice with sparkling water	0,5 l	4,90 €

Beers

Günzburger Radbrauerei: Regional beer specialities since 1590

The Bucher brothers brew less than 10km from LEGOLAND with unique taste and excellent quality!	S OF S	PRIS DIR BESTEN COLD 20 12 15 Imply thermograph Frechagulitis
Günzburger Helles (lager beer), Alc.: 5,1% Vol.	0,5 l	5,30€
Günzburger Fest-Maerzen (unfiltered beer), Alc.: 5,5 % Vol.	0,5 l	5,30€
Günzburger Hefe-Weizen (wheat beer), Alc.: 5,1 % Vol.	0,5 l	5,30 €
Günzburger Radler (shandy) ^{3,7,15,} Alc.: 2,7 % Vol.	0,5 l	5,30 €
Günzburger alcohol free Alcohol-free wheat beer	0,5 l	5,20 €
Günzburger alcohol free & lemon Alcohol free wheat beer with lemon lemonade	0,5 l	5,20 €
Aperitif		
Aperol Spritz Original Bright shining colour and a crispy taste - perfectly mixed	0,21	7,50 €
Italy – Hugo ¹³ Prosecco, elderflower syrup, lime, soda and mint	0,21	6,90 €
Campari-Orange 5 cl Campari ¹ with ice, orange juice and orange slice	0,21	6,90 €
"Lillet Berry" 5 cl Lillet Blanc, Schweppes Wild Berry, ice and berries	0,21	7,50 €
"Lillet Vive" 5 cl Lillet Blanc, Tonic Water, ice, mint, strawberry, cucumber	0,21	7,50 €
Digestif		
Ramazzotti, 30 % Vol.	2 cl	4,50 €
Sarpa Barrique di Poli Grappa, 40 % Vol.	2 cl	6,90 €
Absolut Vodka, 40 % Vol.	2 cl	5,00€
Scheibel "Modern times" Golden apricot, 41 % Vol.	2 cl	8,90 €
Scheibel "Old times" Wild raspberry, 41 % Vol.	2 cl	12,90 €
Scheibel Premium Baden fruit Schnaps, 40 % Vol.	2 cl	6,20€
Slyrs Bavarian Malt Whisky, 43 % Vol.	2 cl	6,90€
Baileys liqueur on ice, 17 % Vol.	4 cl	5,50€
Ron Botucal, 12 years, 40 % Vol.	2 cl	7,50 €







Wine Menu

Dear guests!

With passion and joy we have created a varied and high quality selection of wines for you in collaboration with a lacy sommelier.

In our wine menu you'll find many wines from German wine-growing areas and a lot of selected drops from the classic European wine-producing countries, such as Austria, Italy, Spain and Portugal.

To help you make your choice, we have added some brief information about individual wineries as well as to the wines. Surely you can find one or the other delicious drop that corresponds to your taste and beautifies your evening.

We are here to serve you and wish you an enjoyable time.

Who knows how to enjoy, doesn`t drink wine, but tastes secrets. (Salvador Dali)



Wine by the glass

White wines - 0,2 l Glas

Germany – Franconia Bacchus, quality wine Horst Sauer, semi-dry, aromas of ripe apples and muscat	6,50€
Germany – Rheingau Riesling, quality wine Ohlig, semi-dry, tasty and full-bodied	6,50€
Germany – Baden Riesling, quality wine Hex vom Dasenstein, dry, simple and straightforward	6,50 €
Germany – Grauburgunder, quality wine Stefan Rinklin, dry, with fine fruity flavor	6,50 €
Germany - Gelber Muskateller Lergenmüller, delicate, elder flower and lychee in the finish, enormous drinking flow	6,50 €
France – VdPays d´Oc Vanel Chardonnay Aimery Caves du Sieur d'Arques, fresh and slightly spicy	6,50 €
Rosé wines - 0.21 Glas	
Germany – Franken Rotling "Fränkische Machart" Q.b.A. Sommerach, dry, lively and stimulating	6,50 €
Italy – Venetien, Bardolino Chiaretto, D.O.C. Pasqua, dry, fruity aromas of strawberry and cherry	6,50 €
Wod wines - 0,2 l Glas	
Germany – Württemberger Trollinger with Lemberger Q.b.A. Hirsch, medium dry, fruity with spicy aromas	6,50 €
Germany – Baden Pinot Noir, quality wine Hex vom Dasenstein, dry, elegant and flattering	6,50 €
Austria - Traismaurer Blauer Zweigelt, quality wine Krems, dry, velvety with juicy fruit flavors	6,50€
Italy - Sicily Sol Mio Negroamaro & Primitivo I.G.T Angelo Rocca & Figli, strong, soft and long lasting with a lot of charm	6,50 €
France – VdPays d´Oc Vanel Merlot Aimery Caves du Sieur d'Arques, soft, full bodied wine	6,50 €





Bottled wine



White wine - Deutschland

Vineyard Sander: high-class organic wines with pioneering spirit and precision

Grandfather Sander was already interested in organic products at a time when user or consumer protection was not an issue. It quickly became clear that farming without artificial fertilizers and plant toxins not only tastes better, but also contributes to sustainability. The VDP winery from Rheinhessen takes responsibility for the future of nature and man. Organic quality from tradition.

Pinot Blanc, Q.b.A., 0,75 l

Sander, Rheinhessen, dry, full-bodied, fruity with balanced acidity, short expansion in wooden barrels



23,90 €

Sauvignon blanc, Q.b.A., 0,75 l

Sander, Rheinhessen, dry, exotic fruits like passion fruit and pineapple, long-lasting



28,50€

Vineyard Dr. Loosen: top wines from passion

The Moselle steep slopes have been family-owned for over 200 years. The winery has been managed by Ernst F. Loosen since 1988. His conviction: "Great wines are the perfect expression of the soil, the climate and the grape variety." With the heritage of his ancestors, he succeeds in producing independent, complex wines of world class. Today, Dr. Loosen is internationally regarded as the flagship of German Riesling culture. Since 1993 the winery has been a member of the VDP (Association of German quality wineries).

Dr. L Riesling, quality wine, 0,75 l

Dr. Loosen, Mosel, dry, pleasant acidity, crisp minerality

26,50 €

von Winning - Respect for the nature of wine

The respectful treatment of nature is a major concern of the von Winnings. No herbicides, artifical fertilizers or copper are used in the vineyard. Exclusive fermentation in wooden barrels and the renunciation of "beauty" make the wines unique.

Von Winning Riesling quality wine 0,75 l

Von Winning, Pfalz, dry, exotic fruits, peach, slight herbal notes, with a fine softness, spicy mild, fruity and mineral, highest craftsmanship

27,90€

Kauer Scheurebe quality wine 0,75 l

Gebrüder Kauer, Nahe, dry, intense and aromatic of yellow grapefruit and blackcurrant, animating with crisp reverberation. Traditional vine with an exotic touch.

29,90€

Lergenmüller: tradition and trends

The Lergenmüller family, a winemaker family in the 15th generation, which produces wines of a special class with a lot of passion and dedication. A Palatinate rock with a great promise of quality. Regional terroir meets international wine styles. Vinification of wine is a vocation and certainly a life task, which requires hard work and a knowledge-thirsty palate.

Gelber Muskateller quality wine 0,75 l

Lergenmüller, Pfalz, delicate, Elder and lychee in a delicate softness, full-bodied with lots of extract. A trendy traditional vine that makes you want more.

21,50 €

White wine - Austria

Small Hill White Cuvée, 0,75 l

Leo Hillinger, Burgenland, light and fresh trio of Welschriesling, Sauvignon Blanc and Muscatel

26,50€

Weingut Strehn: Wine competence and fun togetherness

The Strehn winery stands for pure, straightforward and individual wines. Pia, Patrick, Andy and Monika, who are run the business with a lot of wine expertise and fun together, cultivate around 45 hectares of vineyards with up to 60 years old vines in Central Burgenland.

Chardonnay Hochberg quality wine 0,75 l

Strehn, Burgenland, dry, honeydew melon, pineapple, biscuit with a fine creamy finish, fermented in equal parts in wooden barrels and steel tanks 29,90€

Blaufränkisch Rosé, quality wine, 0,75 l

Strehn, Burgenland, dry, fruity and mineral with notes of currant, raspberries and strawberries, even a bit of rhubarb.

27.50 €

Blaufränkisch, quality wine, 0,75 l

Strehn, Burgenland, dry, blackberry, sour cherries paired with cinnamon and clove, full-bodied palate and compact, a ripe rumpot with a hint of liquorice - this is how Blaufränkisch works.

27,90€

Spätburgunder, Qualitätswein, Q.b.A., 0,75 l

Sander, Rheinhessen, dry, full-bodied aromas of right erries, plum cream and almonds, 6 months of wooden barrels makes it very harmonious

25.50€

Rioja Crianza, D.O.C., 0,75 l

Primicia, dry, full-bodied and spicy, with subtle elegance

27,50€

Bodegas Marques de Murrieta: Eines der besten Weingüter Riojas

Interesting to know: The major renovation project of Marqués de Murrieta was completed with the inauguration of the new production facilities in 2021, a complex of buildings of more than 25,000 square meters, built next to the Ygay Castle. This building is equipped with state-of-the-art technology and is considered one of the most avant-garde wineries in the world. More than 50,000 square meters of garden make it a charming and idyllic place. However, the winery remains true to its roots and identity and ready to continue producing the best wines.

Rioja Reserva Ygay, D.O.C., 0,75 lMarques de Murrieta, dry, aromas of dark cherries and plums, slight roasted notes with a hint of oak wood

49.90€

All listed wines contain sulfite.





Cusumano Winery: aromatic wines - ripened under the sun of Sicily

Cusumano belongs without a doubt to the elite in Sicily. Francesco Cusumano is a winegrower with heart and soul. He believes in the Sicilian wine and is firmly convinced that it is possible to produce top wines in Sicily. He and his two sons have resolutely pursued this goal and have achieved it in every case. As a result of multiple awards from the Italian wine guide Gambero Rosso, the winery has gained an excellent reputation both nationally and internationally.

Nero d'Avola, I.G.T., 0,75 l

Cusumano, Sicily, dry, juicy, intense, all of Sicily in one bottle

27,50 €

Villa Antinori: Italian wine tradition – the story of elegance and fineness

Justifi ably the winery Antinori can be probably described as the most important Italian winery. 26 generations of this dynasty have dealt in the past 600 years with the culture of the vine and made Antinori to one of the most famous names in the Italian wine scene at present. The name Antinori stands for constant development and only one resting point: the search for ever better quality.

Villa Antinori Rosso, I.G.T., 0,75 l

Marchesi Antinori, Tuscany, dry, elegant, intense notes of cherry and plum ith a slight hint of wood, flattering tannins.

35,50 €

Cantina Fratelli Zeni: tradition and modernity with the authenticity of their home

The success of the Zeni siblings winery and the high quality of the wines is based on the cooperation of a well-established team. Fausto, Elena and Federica grew up with wine and its culture. They are the pulsating heart of the company. They have taken up their father's philosophy and carried it successfully into recent times. The recognition: trust and appreciation of pampered palates, as well as a variety of prizes nationally and internationally.

Costalago Rosso Veronese, I.G.T., 0,75 l

Cantina F.lli Zeni, Veneto, dry, strong, full-bodied flavor

28,50€

Amarone Valpolicella Classico, D.O.C., 0,75 l

Cantina F.lli Zeni, Veneto, dry, powerful and juicy, concentrated fruit, notes of cherry and lots of sour tannins, delicate acid bite, full-bodied, long finish

65,90€

Ped wine - Portuga

Niepoort Vinhos S.A.: top wines from Portugal

Dirk Niepoort's passion for wines, respect and curiosity for the Douro terroir define the motivation and are a constant inspiration and challenge. "The tradition and art of the Douro is to blend wines with different characteristics in such a way as to create a particularly complex and interesting whole", says the winemaker. Speaking of the complete work: Wilhelm Busch's story by Hans Huckebein was immortalized on the label. Truly fabulous!

Fabulous Tinto Douro, D.O.C., 0,75 l

Nieport Vinhos S.A., Douro, dry, intense, hints of blackberry and raspberry, beautiful mineral length

35,50 €

Red wine - USA

Zinfandel "Seven Deadly Zins", 0,75 l

Michael David, California, dry, lush notes from red fruit, nuances of spices and tobacco, suprisingly long finish

31,90€

Prosecchi _{Italy}

Scavi & Ray Prosecco Frizzante D.O.C., 0,2 l - Piccolo (screw cap) Veneto, white, fresh and fruity with a subtle perlage	6,50€
Scavi & Ray Prosecco Spumante DOC Rosé, 0,2 l - Piccolo (screw cap) Veneto, rosé, fresh with the exciting fruit fl avors of raspberries, citrus fruits and floral notes	7,50 €
Scavi & Ray Prosecco Frizzante D.O.C., 0,75 l (screw cap) Veneto, white, fresh and fruity with a subtle perlage	22,90 €
Scavi & Ray Prosecco Spumante DOC Rosé, 0,75 l Veneto, rosé, fresh with the exciting fruit flavors of red berries	23,90 €

Crémant Frankreich

Crémant Aimery Caves du Sieur d'Arques

The best cooperative in France – this title was awarded by the of the SIEUR D'ARQUES product group. And this award is entirely justified because really everything fits together in this cooperative, the entire collection convinces. In addition, the cooperation between Château Mouton-Rothschild and the producer association benefits both sides.

Grande Cuvée 1531 de Aimery Crémant de Limoux brut Delicate pearly, subtle notes of citrus, pleasantly fresh with hints of honey	0,75 l	30,90 €
Grande Cuvée 1531 de Aimery Crémant de Limoux rosé brut Elegant aromas of oranges and raspberries, with slight hints of brioche	0,75 l	39,90 €



