refreshing

REFRESHING DRINKS

WATER STILL OR SPARKLING
0.4 glass **3** I 0.75 bottle **5**
maries waterflatrate **4 per person**

JUICE I JUICE SPRITZER
- cloudy apple spritzer 0.4 glass **4.5**
- white grapejuice spritzer 0.4 glass **4.5**
- rhubarb spritzer 0.4 glass **4.5**
- fresh orange juice 0.2 glass **5**

SOFTDRINKS 0.2
- afri cola **3**
- afri cola zero **3**

KOMBUCHA 0.33
- soma kombucha from mainz **5.5**

HOMEMADE LEMONADES 0.4

FRECHE FLORA **5.5**
rhubarb, elderflower & lime

LÄSSIGE LOU **5.5**
lavender, mint & lemon

SÜSSE SANDY **5.5**
peach, basil & lime

HOPPY
private brewery waldhaus I 100% natural hops

ON TAP 0.3 I 0.5
- diplom pils **4 I 5**
- cloudy lager **4 I 5**
- radler **4 I 5**

BOTTLED
- wheat beer 0.5 with & without alcohol **5**
- radler 0.5 alcoholfree **5**
- diplom pils 0.3 alcoholfree **4**

hot & cold

HOT DRINKS

coffee from the roastery müller from mainz

- quick espresso at the bar 1.5
- espresso I macchiato I doppio 2 I 2.5 I 3.5
- cup of coffee 3.5

choose: organic milk, oatly oatdrink, or coconutdrink

- cappuccino 4
- babyccino 1.5
- flat white 4.5
- latte macchiato 4.5
- vanilla-saffron latte 6

- fresh tea 5
  choose or mix: lemon I ginger I mint

- hot choc 5
- hot marie with turmeric I cinnamon I ginger 5
- matcha latte 5

ICED DRINKS

- iced americano 4.5
- iced latte 5
- iced vanilla latte 5.5

- iced matcha 6
- iced mango matcha 6.5
- iced strawberry matcha 6.5
- iced choc 6

EXTRAS

- mini honey-pot 0.5
- espresso shot 1.5

blubber

SPRITZ MENU 0.2
with & without alcohol

MARIES SPRITZ **9**
peach, prosecco, lime, basil

RHABARBER SPRITZ **8**
rhubarb, prosecco, mint

ZINO'S ROSATI SPRITZ **9**
zino's rosati aperitif, prosecco, lime

LIMONCELLO SPRITZ **8**
limoncello, prosecco, lemon, mint

APEROL SPRITZ **8**
aperol, prosecco, orange

just with alcohol

CASCARA SPRITZ **9**
lacascara aperitif, prosecco, grapefruit, rosemary

LIMALI SPRITZ **9**
limali litschi bitter liquer, prosecco, lime

BUBBLES

PROSECCO WINERY STRAUSS
0.1 glass **4** | 0.75 bottle **24**

SPARKLING WINE ALCOHOLFREE WEINGUT LEITZ
0.1 glass **4** | 0.75 bottle **24**

CRÉMANT D'ALSACE BRUT PRESTIGE 0.75 | **35**
winery jean geiler from ingersheim, alsace
green apple, citrus, brioche

PINK FIZZY GLOWGLOW 0.75 | **38**
winery baumberger from mandel
fresh cherry, vanilla, cheesecake

CHAMPAGNE CHAVOST BLANC ASSEMBLAGE 0.75 | **68**
chavot-courcourt, france
brut nature without added sulfites, natural
lemoncake, butter toast, roasted nuts

 0.1 GLASS

 0.75 BOTTLE

WHITE

GOLDMARIE RIESLING — 5 / 28.5

schregel, rüdesheim am rhein
dry **clean, cloudy**

RIESLING ALTE REBEN — 3.5 / 21

frieß, harxheim
dry **exotic, playful**

GRAUBURGUNDER — 3.5 / 21

strauß, uelversheim
dry **allrounder, juicy**

WEISSBURGUNDER — 4.5 / 25.5

doppelstück wasem, ingelheim
dry **summery, fresh**

SAUVIGNON BLANC — 5.5 / 30

eppelmann, stadecken-elsheim
dry **fresh, balanced**

MUSCARIS — 5 / 28.5

eppelmann, stadecken-elsheim
dry **fruity, juicy, light**

ALFREED SAUVIGNON — 4.5 / 25.5

burghof oswald, guntersblum
dry **exotic, green notes**

ROSÉ

BURGHOF ROSÉ — 3.5 / 21

burghof oswald, guntersblum
dry **savoring, content**

ROSÉ BLUSH — 3.5 / 21

wasem doppelstück, ingelheim
dry **berry, soft**

ROT

SCHWARZE PERLE — 5 / 28.5

p. brummund, ober-hilbersheim
dry **dark fruits, full flavour**

ROOI OLIFANT — flasche 32

schneider, stellenbosch
dry **cassis, vanilla**



0.4 SCHORLEMARIE 4.5

silvanerspritzer semi-dry
strauß, uelversheim

rosé spritzer halbtrocken
burghof oswald, guntersblum

with every other wine 6.5

OUR WINE SELECTION

this is especially close to our hearts.
with our winemakers, we share
a close, friendly relationship.
that's why here you'll find mainly
our trusted classics, carefully
and lovingly selected.

with & without

ESPRESSO MARTINI **13**
vodka, kawa, espresso, vanilla



PORNSTAR MARTINI **14**
vodka, passoa, passionfruit, vanilla, lime & prosecco

GIN BASIL SMASH **12**
gin, basil, lime, agave



WHISKEY SOUR **12**
bulleit bourbon whiskey, lemon, agave

NEGRONI **13**
tanqueray gin, ferdinand's red vermouth, limali

NEGRONI SBAGLIATO **12**
ferdinand's red vermouth, limali, secco

ROSÉ NEGRONI SBAGLIATO **12**
ferdinand's rosé aperitif, limali, secco

GIN TONIC MENU



TANQUERAY LONDON DRY GIN **10**
classic, dry, refreshing **with indian tonic**

BOBBY'S SCHIEDAM DRY GIN **12**
aromatic, citrus, balanced **with indian tonic**

GIN MARE CAPRI **12**
fresh, mediterranean, sunny **with botanical tonic**

SKINNY **8**
vodka, soda, lime, lemon

all drinks alcoholfree | more drinks on request :)

morning

tue-fri from 10am to 2pm

TAPAS BREAKFAST

build your own breakfast

SOURDOUGH BREAD, BÄCKEREI KÖSTNER
half basket **3** | whole basket **6**

HOMEMADE SPREADS

- fruit jam vegan **3**
- muhammara-hummus vegan **4**
- herb butter vegan **4**
- pumpkin creamcheese **4**
- whipped seasaltbutter **4**

BREAKFAST PLATES **8 FOR EACH PLATE**

- avocado | pickled cucumber | salad | kernel | vegan
- creamy scramble | chives | cherry tomatos
- alta badia | camembert | grapes
- burratina | radicchio | pear | hazelnut
- pastrami from the farm ritzmann | coleslaw
- smoked salmon | horse radish | fresh dill

MARIES BREAKFAST FRIENDS

CHEEKY CHICKPEA TRIO **13**
falafel on muhammara-hummus
chickpeas | parsley | red onion | bread | vegan

ÇILBIR **14**
two poached organic-eggs on garlic yogurt
chili-butter | fresh herbs | bread

BENEDICTS SOULFOOD **18**
two poached organic egg on roasted bread
sauce hollandaise | parmesan | sprouts
+ pastrami **or** salmon **or** avocado

PUMPKIN SPICE GRANOLA BOWL **12**
plain yoghurt from milchhof soonwald
homemade granola | nuts | apple
goldmaries pumpkin spice puree

lunch

tue-fri from 10am to 2pm

LUNCH BY THE WATER

PUMPKIN-ORANGE-SOUP **12**
with bread | vegan

CHANGING SOUP **12**
with bread

LUNCH BOWL **16**
salad-mix | avocado | semi-dried cherry tomatos | pickled cucumber | crispy chickpeas | kernel mix | sautéed mushrooms | herb vinaigrette | bread | vegan
+ goats creamcheese **2**
+ burratina **4**

FRIKADELLE FROM BUTCHERY FRANKENBERGER **16**
baked potatos | salad bouquet | mustard mayo
with vegan frikadelle possible

SWEET TREAT **4**
icecream from “neustadteis” vanilla or dark choc vegan

LUNCH SPECIAL

3-course lunch menu incl. water **25**

STARTER
weekly soup
or
pumpkin-orange-soup vegan

MAIN COURSE
frankenbergers frikadelle with baked potatos & salad
or
vegan frikadelle with baked potatos & salad vegan

DESSERT
pastel de nata
or
panna cotta with blackberry & tarragon vegan

you’ll find our changing cakes in our showcase:)

evening

wed-fri from 5:30pm-9pm

SHARING PLATES

SOURDOUGH BREADBASKET WITH ONE DIP **10**
- pumpkin creamcheese
- seasalt-butter
- herb-butter vegan

OLIVE MIX & PICKLED HOKKAIDO PUMPKIN **8** vegan

CELERIAC-FRIES & BLACK GARLICMAYO **11** vegan

PUMPKIN SURPRISE PARTY **14** vegan

MARIES CHEESE PLATTER **15**
alta badia | lovage cheese | camembert | bread

CREAMY BUFFALO BURRATINA **16**
radicchio | pear | quince | hazelnut | bread

SALADS

CRUNCHY AUTUMN SALAD **14** vegan
market salad | dried fruit | seeds | balsamic | bread
+ goats creamcheese **4**

CAESAR SALAD **16**
salad | parmesan | cherrytomato | anchovy | bacon | bread
+ chickenfilet **6**

MAINS

PUMPKIN-ORANGESOUP **12** vegan
comes with bread

COURSE SAUGAGES FROM THE FARM RITZMANN **18**
baby potatoes | mustard | trufflemayo | salad

EGGPLANT-SCHNITZEL **20** vegan
sweet potato puree | tomato chutney

PORTOBELLO RAVIOLI **22** vegan
truffle glaze | mushroom ragout | optional: parmesan

SPINACH & CHEESE DUMPLINGS **18**
butter | parmesan | little salad

combo

wed-fri from 5:30pm-9pm

GOLDEN AUTUMN MENU 35

APPLE-GINGER-SPRITZ
with or without alcohol

STARTER
fresh sourdoughbread & pumpkin creamcheese
crunchy autumn-salad

MAIN
pumpkin-orangesuppe

DESSERT
pumpkin spice crème brûlée

FALLING FOR YOU 48

100% vegan

APPLE-GINGER-SPRITZ
with or without alcohol

VORWEG
fresh sourdoughbread & herb-butter
pumpkin surprise party

HAUPTSPEISE
portobello ravioli I truffle glaze I mushroom ragout

DESSERT
panna cotta with blackberry & tarragon

weekend

sat - sun from 10am to 3pm

MARIES SUPER BRUNCH

with pre-reservation | min. 2 people | 33 euro pp

our brunch is served at the table.
all listed components are included
and can be reordered.

SOURDOUGH BREAD, BAKERY KÖSTNER

- potatobread
- spelt wholegrain bread

SEASONAL SPREADS

- muhammara-hummus vegan
- herb-butter vegan
- pumpkin creamcheese
- whipped seasaltbutter

CHEESE & VEGETABLES

- burratina | radicchio | pear | hazelnut
- alta badia | camembert | grapes
- avocado | vegetable- & salad bouquet | vegan

WARM

- egg | mushroom ragout | fresh herbs
- roasted pumpkin | sourcream vegan

SWEET

- plum yogurt | homemade granola
- mini-croissant | fruit jam

waterflat included

EXTRA

- pastrami from the farm ritzmann & cole slaw **8**
- smoked salmon | horseradish | dill **8**

SUPER BRUNCH DAYDRINKING

PROSECCO SPECIAL - WITH OR WITHOUT ALCOHOL
0.1 glass for **3** | 0.75 bottle for **20**

MIMOSA
0.1 glass for **4**

FRESH ORANGE JUICE
0.2 glass for **5**