

Pre-diner drinks | Aperitif maiBeck

sparkling wines

2020 Ruppertsberger Reiterpfad | 100% Riesling |

Weingut Winterling | Niederkirchen, Pfalz 8

with homemade fruit essence 8,5

2020 Pinot de Rosé | 100% Spätburgunder |

Weingut Winterling | Niederkirchen, Pfalz 8

Port & Sherry

Ferreira LBV 2015 Porto, tawny | Porto, Portugal 5cl 9

Grahams Blend No.5, white | meio seco |

Sywington Family Est. Vinhos | Porto, Portugal 5cl 8

als Graham's Tonic mit Thomas Henry Indian Tonic Water 11,5

Wermut

Martini extra dry 6

Vermut Clàssic Castell del Remei | Lleida, Katalonien 7

als Vermut Tonic mit Thomas Henry Indian Tonic Water 9,5

main courses

gently and tender cooked shoulder of beef |
grilled roman lettuce | chanterelle mushrooms | rhubarb 34

filet of line caught sea-bass | local swiss chard | candy lemon
celery green & white | salsa of smoked almonds 38

dessert

Tira mi Sù maiBeck 5,5

dessert of the actual menu 11

rhubarb tarte „breton“ |
baiser | creme pattisier | raspberry sorbet 10,5

homemade icecream and sorbet |
ask for the daily changin flavours 3,5 / Kugel

selection of raw milk cheese from KÄSEGLÜCK, Cologne |
homemade chutney 15

Kaffee & Tee

Alle Kaffees werden mit dem ADORNO Blend

von der Kölner Rösterei Van Dyck zubereitet.

75% Arabica | 25% Robusta | ausgewogen, würzig, vollmundig

BIO & FAIRTRADE

Die frische Vollmilch beziehen wir von der Witzheldener Bauernkäserei

Auf Wunsch nehmen wir auch lactosefreie, vegane Hafermilch von Oatley

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|--------------------|-----|
| Espresso single | 3,5 |
| Espresso double | 6,5 |
| Espresso macchiato | 4 |
| Cappuccino | 4,5 |
| Kaffee | 4,5 |

Unser Tee kommt von CHARITEA aus Hamburg

100% FairTrade und aus den Erlösen fließt ein fester Bestandteil

in die Unterstützung sozialer Projekte in den Anbaugebieten

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|----------------|-----|
| Fresh Mint | 4,5 |
| Green Himalaya | 4,5 |
| Earl Grey | 4,5 |
| Ginger Lemon | 4,5 |

maiBeck

Für Dich · Köln

Restaurant maiBeck & Feinkost maiBeck

Für Dich | Cologne

Eating at maiBeck makes the idea of our restaurant tangible in its origin.

The cuisine in the restaurant is based on simple basic ingredients in exceptional quality. Through direct contact and friendly relations with farmers and producers we are able to get above-average qualities of our regional ingredients.

For at home, we offer you the possibility to take preserves from the maiBeck kitchen in jars to the dining table at home.

Wines from our favorite vintners are also available to take home.

Please feel free to ask for our offer, or browse online at www.maibeck.de.

Starters

green lettuce heart from Sechtem |
wild garlic salsa | parsnip-amaranth crunch 12

TALLEGIO-JAUSE

Taleggio D.O.C. Cheese | roasted bread |
pickled spring vegetables 13

hand sliced beef tartar |
mashed green peas | artichoke | salted lemon 18

raw marinated king fish from sustainable aquaculture in NL |
asparagus from local farms | chevril & taragon 19

size matters...- choose your dishes as starter/maincourse

glazed white & green asparagus |
egg vinaigrette | | pearl barley crunch 17/29

homemade pastaparcels with polentastuffing |
cauliflower | green peas | parmigiano reggiano 18&36 months 16/27

prime beef from Prüm, cold slices |
young leek & radishes | carott-relish | wild garlic mayonaise 16/28

Tagliata of tongue and crispy sweetbread of veal |
turnip greens | capres | apple 19/35

Gin & Tonic

Daisy Gin | Cologne | elderflower tonic | orange 13

Gin EVA | Stefan Winterling | Lluçamajor, Iles Balears |

Thomas Henry Indian Tonic | rosemary 12

Tanqueray Gin | Thomas Henry Indian Tonic | lemon 10

und sonst so...

Cynar | Artischockenblätter & Kräuter 6

Campari Bitter di Milano 6

als Campari-Orange mit Orangensaft und Eis 7,5

Pastis Grand Cru | Henri Bardouin | Domaine de Provence 8

non-alcoholic aperitive

Traubensecco von Stefan Braunewell, Essenheim 6,5

Martini Floreale | Tonic Water | Limette 7

Martini Vibra „Sprizz“ | Pink Grapefruit | Traubensecco 7,5

non-alcoholic drinks

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|--|-------------------------|
| maiBeck - Wasser Für Dich, still | 0,7l 6,90 0,25l 3,50 |
| maiBeck - Wasser Für Dich, medium | 0,7l 6,90 0,25l 3,50 |
| Selters Mineralwasser, naturell | 0,75l 7,50 |
| Selters Mineralwasser, classic | 0,75l 7,50 0,25l 4,- |
| Apfelsaft vom Hagenhof aus Berzdorf, Schorle | 0,3l 3,50 |
| Rhabarbersaft vom Hagenhof aus Berzdorf | 0,3l 3,50 |
| Fritz Cola | 0,2l 2,90 |
| LemonAidLimette | 0,33l 3,20 |
| LemonAidMaracuja | 0,33l 3,20 |
| Thomas Henry, Tonic Water | 0,2l 3,50 |
| Thomas Henry, Bitter Lemon | 0,2l 3,50 |
| Thomas Henry, Spicy Ginger | 0,2l 3,50 |
| Beer | |
| Heller's Kölsch | 0,33l 3,80 |
| Heller's Pils | 0,33l 3,80 |

for further informations to ingredients please do not hesitate to ask our staff members.

Ihr Menü FÜR DICH

burata | melon & daikon radish |
elderflower-vinaigrette | cucumber

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grilled filet of turbot |
roman lettuce | white asparagus | bisque

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medium grilled back and fine ragout of venison |
stem turnip from Helmut Hartmann | blueberry | potato

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strawberries from local farms | almond-bisquit |
thyme icecream | white chocolate mousse