Dear guests,

We look forward to welcoming you to the Wyndberg Hotel - Restaurant - Destille!

Together we cook constantly changing, fresh, creative and classic dishes.

Most of the ingredients come from suppliers and partners in and around Lüneburg (maximum 150 km). This guarantees short transport routes and maximum freshness.

We pay particular attention to the use of seasonal products as well as to loving and product-orientated preparation.

If you have any questions regarding possible allergens, please ask our service staff for our menu with the corresponding allergen labelling.

We wish you a good appetite!

Nice to have you here!

Sincerely,

Julian Berroth & Team

WYNDBERG

HOTEL · RESTAURANT · DESTILLE

Champagne

	EUR
By the glass...	**0,1l**
Moët & Chandon Brut Imperial	15,00
Moët & Chandon Rosé Brut Imperial	16,00
By the bottle...	**0,75l**
Moët & Chandon Brut Imperial	95,00
Moët & Chandon Rosé Brut Imperial	99,00
Moët & Chandon ICE Imperial / Rosé	129,00
Ruinart Rosé Brut	139,00
Dom Perignon	249,00
Pommery Apanage Brut "1874"	99,00
2012 Charles Heidsieck Rosé Millésime	169,00
2013 Charles Heidsieck Brut Millésime	149,00

Crémant

	EUR
By the glass...	**0,1l**
Bouvet Crémant de Loire Brut	9,50
Bouvet Crémant de Loire Brut Rosé	9,50
Mille Bolle Spumante **-non-alcoholic-**	8,50

Aperitif

	EUR
Aperitif recommendation of the day Also, Alcohol-free	9,50
2019 Sancerre Rosé (0,1l) Hubert Brochard / Loire / France	8,00
ORIGINAL BELLINI Peach puree / Peach liqueur / Moët & Chandon brut Imperial	16,50
PARIS 1926 Belsazar Rosé / Rhubarb / Vanilla de Madagascar Moët & Chandon brut Imperial Champagne	16,50
ITALY 1919 Aperol / Wyndberg Gin / lemon juice / lime juice Sugar syrup / Prosecco	13,00
LIMONCELLO SPRITZ Wyndberg Limoncello / Soda / Prosecco	10,00

5 course menus

72-Hour Iberian Pork Belly
Xo sauce / Celeriac / Pomelo / Belper Knolle
(Wine Pairing 0,1l)
Chardonnay „unwooded"/ Diemersdal / Cape Town / South Africa

***

Velouté of Caramelised Cauliflower
Cheddar and Almond Arancini / Kumquat / Chervil
(Wine Pairing 0,1l)
Sauvignon Rosé / Diemersdal / Cape Town / South Africa

***

Fillet of Adler Fish
Pointed Cabbage / Imperal Caviar / Escabeche Broth
(Wine Pairing 0,1l)
Riesling /Josef Spreitzer / Rheingau / Germany

***

Viel Fillet
Corn in Various Textures / Choux Pastry
(Wine Pairing 0,1l)
"Péppoli" Chianti Classico /Antinori / Tuscany / Italy

or

Scottish Salmon Fillet
Corn in Various Textures / Choux Pastry
(Wine Pairing 0,1l)
Lugana DOC/ Ottella / Gardasee / Italy

***

Peanut Cream
Multivitamin / Chocolate / Dulce de Leche
(Wine Pairing 0,1)
Crémant / Loire / France

or

Taleggio
Apple / Walnut / Crispbread
(Wine Pairing 0,05l)
Riesling Berry Selection / Pfaffmann / Pfalz / Germany

WYNDBERG
HOTEL · RESTAURANT · DESTILLE

5 course-menu Vegetarian

Goat Cheese
Pumpernickel / Beetroot / Pear
(Wine Pairing 0,1l)
Chardonnay „unwooded "/ Diemersdal / Cape Town / South Africa

***

Velouté of Caramelised Cauliflower
Cheddar and Almond Arancini / Kumquat / Chervil
(Wine Pairing 0,1l)
Sauvignon Rosé / Diemersdal / Cape Town / South Africa

***

Baked Carrot Soufflé
Butternut Squash / Endive / Apple
(Wine Pairing 0,1l)
Riesling /Josef Spreitzer / Rheingau / Germany

***

Salsify
Quince / Parsnip / Hazelnut / Belper Knolle
(Wine Pairing 0,1l)
Lugana DOC/ Ottella / Gardasee / Italy

***

Peanut Cream
Multivitamin / Chocolate / Dulce de Leche
(Wine Pairing 0,1)
Crémant Rosé / Loire / France

or

Taleggio
Apple / Walnut / Crispbread
(Wine Pairing 0,05l)
Riesling Berry Selection / Pfaffmann / Pfalz / Germany

WYNDBERG
HOTEL · RESTAURANT · DESTILLE

Hors d´œuvre

EUR

Sourdough Bread from Bakery Oetzmann 8,00
Seasonal Butter

Olives 6,50

Starter / intermediate course

72-Hour Iberian Pork Belly
Xo sauce / Celeriac / Pomelo / Belper Knolle 23,00

Fillet of Adler Fish
Pointed Cabbage / Imperal Caviar / Escabeche Broth 22,00

Goat Cheese
Pumpernickel / Beetroot / Pear 19,00

Baked Carrot Soufflé
Butternut Squash / Endive / Apple 20,00

Velouté of Caramelised Cauliflower
Cheddar and Almond Arancini / Kumquat / Chervil 19,00

Main courses

EUR

Viel Fillet
Corn in Various Textures / Choux Pastry 36,00

Scottish Salmon Fillet
Corn in Various Textures / Choux Pastry 34,00

Salsify
Quince / Parsnip / Hazelnut / Belper Knolle 28,00

Dessert

EUR

Peanut Cream
Multivitamin / Chocolate / Dulce de Leche 17,00

Sorbet of the day 4,50

+ Moët & Chandon Brut Imperial Champagner 11,50

+ Wyndberg Vodka 9,00

Taleggio
Apple / Walnut / Crispbread 18,00

Café Gourmand 8,00
Coffee speciality of your choice / sweets from the patisserie

Please choose your menu

3 course menu
(Starter of your choice/ Main Course / Dessert)

EUR 68,00 / Vegetarian EUR 58,00

Wine Pairing + € 32,00

4 course menu
(Starter / Soup / Main course / Dessert)

EUR 82,00 Vegetarian EUR 72,00

Wine Pairing + € 37,00

5 course menu
(Starter / Soup / intermédiate course / Main course / Dessert)

EUR 99,00 Vegetarian 89,00

Wine Pairing + € 42,00

Liquid Dessert (After Dinner Cocktails)

Why eat when you can also drink dessert...

Liquid Tiramisu 14,50
Wyndberg Vodka / Kahlúa / Baileys
Fresh espresso / amaretto / chocolate

Wyndberg's Espresso Martini 14,50
Wyndberg Vodka / Kahlúa / fresh espresso / Sugar syrup

Non-alcoholic Amaretto Sour 10,50
Lyre`s Amaretti / lemon / lime / sugar / egg white / bitters

Liquid Solera 14,50
Wyndberg Vodka / Passion fruit / Orange / Cream

Whisky from our distillery

Enjoy our first Lüneburg whisky

Served in 2cl or 5cl

Wyndberg Single Malt Whisky 46%
Single Barrel / American Oak

2cl EUR 6.00 5cl EUR 12.00

Try our "New Make" spirit alongside our Wyndberg single malt whisky in direct comparison for EUR 10.00!

2cl each of Wyndberg "New Make" Spirit and 2cl Wyndberg Single Malt 46%

Draught beer

	EUR	
	0,3l	**0,5l**
Wyndberg bright	4,00	6,00
Wyndberg Red	4,00	6,00

Water

	EUR	
	0,25l	**0,75l**
VIO mineral water Lüner Quelle / Lüneburg	3,00	8,00
VIO mineral water -still- Lüner Quelle / Lüneburg	3,00	8,00

VIO organic juice spritzers / lemonades 0.33l

	EUR
Rhubarb	4,00
Lemon-Lime	4,00

Soft drinks 0,2l

	EUR
Coca Cola	4,00
Coca Cola Zero	4,00
Fanta Orange	4,00
Sprite	4,00
Mezzo Mix	4,00

Tonic / Bitter 0,2l

	EUR
Mistelhain Signature Tonic Water	4,50
Mistelhain Bitter Lemon	4,50
Mistelhain Ginger Ale	4,50
Mistelhain Ginger Beer	4,50

Open white wine

	EUR 0,2l
Pinot Gris VDP wine estate Lorenz & Söhne / Nahe / Germany	8,50
Pinot Blanc VDP wine estate Lorenz & Söhne / Nahe / Germany	8,50
Riesling Winery Josef Spreitzer / Rheingau / Germany	9,50
Sauvignon Blanc Jürgen Hofmann Winery / Rheinhessen / Germany	9,00
Chardonnay "unwooded" Diemersdal Winery / Cape Town / South Africa	9,00
Wine recommendation "by the glass" Please feel free to contact our service staff	Price of the day

Open rosé wine

	EUR 0,2l	0,1l
Sauvignon Rosé Diemersdal Winery / Cape Town / South Africa	9,00	
Château Roubine Lion et Dragon Rosé / Côte de Provence / France		14,50
Sancerre Rosé Pascal Jovilet / Loire / France		8,00

Rosé wine

	EUR 0,2l
2023 Natureo Rosè 0,0% Miguel Torres / Penedès / Spain	8,50

WYNDBERG
HOTEL · RESTAURANT · DESTILLE

Open red wine

	EUR 0,2l
Rioja Reserva Bodegas Baron de Ley / Rioja / Spain	9,50
Primitivo di Manduria DOC Torrevento / Apulia / Italy	8,50
Malbec Kaiken Estate / Mendoza / Argentina	9,00
Shiraz Diemersdal Winery / Cape Town / South Africa	9,50
Wine recommendation "by the glass" Feel free to contact our service staff	Price of the day

Non-alcoholic wines

Sparkling wine

	EUR 0,2l
Secco 0,1l **Mille Bolle / Sacchetto / Italy**	8,50

White wine

2023 Natureo "Muscat" 0,0% Miguel Torres / Penedès / Spain	8,50
Riesling "Zero" *-alcohol-free-* Tobias Rickes / Nahe / Germany	8,50

Red wine

	EUR 0,2l
2023 Natureo Red 0,0% Miguel Torres / Penedès / Spain	8,50

White wine from Germany

		EUR

Moselle

2023 Riesling "Wiltinger Alte Reben " Winery Nik Weis / St. Urbanshof / Leiwen	0,75l	49,00
2019 Riesling "Saarfeiser" Großes Gewächs Winery Nik Weis / St. Urbanshof / Leiwen	0,75l	79,00

Rheingau

2025 Riesling VDP Winery Winery Josef Spreitzer	0,75l	33,00
2025 Riesling „Steinberg“ Eberbach Monastery / Eltville am Rhein	0,75l	45,00

Rheinhessen

2023 "Wunderwerk" Pinot Gris Winery Jochen Dreissigacker	0,75l	55,00
2023 "Westhofener" Chardonnay Winery Jochen Dreissigacker	0,75l	55,00
Sauvignon Blanc „Edition Wyndberg“ Winery Jürgen Hofmann	0,75l	31,50
Sauvignon Blanc „Edition Wyndberg“ Winery Jürgen Hofmann	1,5l	69,00

Palatinate

2021 Riesling "Kastanienbusch" GG Ökonomierat Rebholz	0,75l	99,00
2025 Pinot Gris Ökonomierat Rebholz	0,75l	39,00
2024 Pinot Blanc Ökonomierat Rebholz	0,75l	42,00
2025 Sauvignon Blanc Winery Knipser	0,75l	39,00

Bathing

2025 Pinot Gris Winery Klumpp	0,75l	42,00
2025 Auxerrois Winery Klumpp	0,75l	42,00

Near

2025 Pinot Blanc wine estate Lorenz & Söhne / Nahe / Germany	0,75l	30,00
2025 Pinot Gris wine estate Lorenz & Söhne / Nahe / Germany	0,75l	29,00

White wine from Austria

		EUR
2025 Grüner Veltliner "Kamptal Terrassen" Winery Bründlmayer / Kamptal	0,75l	42,00

White wine from France

		EUR
2023 Sancerre Pascal Jolivet / Loire	0,75l	59,00
2024 Pouilly-Fumè AOP Hubertus Borchard / Loire	0,75l	59,00
2016 Baron de L. Pouilly Fumé De Ladoucette / Loire	0,75l	139,00
2017 Baron de L. Pouilly Fumé -Magnum- De Ladoucette / Loire	1,5l	255,00
2016 Corton Charlemagne Grand Cru Joseph Drouhin / Burgundy	0,75l	255,00

White wine from Italy

		EUR
2024 Sauvignon Blanc "Winkl" Cantina Terlan / South Tyrol	0,75l	55,00
2023 Pinot Blanc Riserva "Vorberg“ Cantina Terlan / South Tyrol	0,75l	75,00
2025 Lugana "Prestige" DOP Cà Maiol / Lombardy	0,75l	44,00

White wine "New World”

2025 Chardonnay "Unwooded" Diemersdal Winery / Cape Town / South Africa	0,75l	32,00
2024 Sauvignon Blanc "Eight Rows“ Diemersdal Winery / Cape Town / South Africa	0,75l	49,00
2024 Sauvignon Blanc "Eight Rows“ Diemersdal Winery / Cape Town / South Africa	1,5l	98,00
2025 Sauvignon Blanc Buitenverwachtig / Constantia / South Africa	0,75l	39,00

Rosé wine

		EUR
2025 Sauvignon Rosé Diemersdal Winery / Cape Town / South Africa	0,75l	31,50
2025 Château Roubine Lion et Dragon Rosé / Côte de Provence France	0,75l	49,00
2024 Château Roubine « Magnum bottel » Lion et Dragon Rosé / Côte de Provence France	1,5l	109,00
2024 Château Roubine « DoubMagnum » Lion et Dragon Rosé / Côte de Provence France	3,0l	239,00

Red wine from Germany

EUR

Bathing

2024 Oberrotweiler Pinot Noir "Black Earth“ Landerer Winery / Vogtsburg-Oberrotweil	0,75l	49,00

Red wine from France

2015 Grands Echezeaux Grand Cru Domaine Thénard / Burgundy	0,75l	249,00
2023 St. Émilion AOC Grand Cru Château la Rozier / St. Emilion / Bordeaux	0,75l	59,00
2020 Château Lafleur Gazin AOC Château Lafleur Gazin / Pomerol / Bordeaux	0,75l	95,00
2020 Santenay "Clos de Malte" Monopole Domaine Louis Jadot / Beaune / France	0,75l	79,00

Red wine from Italy

EUR

2025 Lagrein Cantina Terlan / Alto Adige DOC / South Tyrol	0,75l	39,00
2024 Rosso di Montalcino Villa Poggio Salvi / Tuscany	0,75l	49,00
2024 "Péppoli" Chianti Classico DOCG Antinori / Tuscany	0,75l	49,00
2021 Brunello di Montalcino Villa Poggio / Tuscany	0,75l	75,00
2022 Tignanello Marchese di Antinori / Tuscany	0,75l	198,00
2008 Brunello di Montalcino "Sugarille" DOCG Pieve Santa Restituta di Gaja / Tuscany	0,75l	249,00
2020 Amarone della Valpolicella DOCG Bolla / Pedemonte / Veneto	0,75l	79,00

Red wine from Spain

		EUR
2022 Alión Bodegas Alión / Ribera del Duero	0,75l	145,00
2022 AN2 Bodegas Ànima Negra / Mallorca	0,75l	49,00
2020 Museum Real Reserva Cigales DO Finca Museum / Castilla y Leòn	0,75l	49,00
2022 Baron de Ley Reserva Bodegas Baron de Ley / Rioja	0,75l	33,50

Red wine "Overseas"

		EUR
2023 "The Chocolate Block" Boekenhoutskloof / Swartland / South Africa	0,75l	75,00
2022 "The Banished" Dark Red Shiraz-Cabernet Sauvignon 19crimes Winery / South Australia / Australia	0,75l	39,00
2022 Stellenbosch Cabernet Sauvignon Boschendal Winery / Stellenbosch / South Africa	0,75l	72,00
2023 Shiraz Diemersdal Winery / Cape Town / South Africa	0,75l	35,00
2014 Cabernet Sauvignon Silver Oaks Cellars / Napa Valley / California / USA	0,75l	199,00
2023 Pinotage Reserve Diemersdal Winery / Cape Town / South Africa	0,75l	59,00

Subject to vintage changes

WYNDBERG
HOTEL · RESTAURANT · DESTILLE