



a warm welcome from owner BERNHARD ZEPF,
CELEBRATING HIS 25TH ANNIVERSARY AT THE ERBPRINZ!

menu of the month

OCTOBER 2024

Presented by Michail Patounis - Gastronomy Manager

""Michi", as everyone knows and calls him, is the factotum at the Erbprinz.

You will usually find him in the Green Horse Bar, at the Wine Tavern "Sibylla" or at events. He is right on the front line - wherever people are looking for enjoyment, drinks, good food and first-class service. He has been providing unforgettable experiences here for nine years and hopefully he will continue to do so for many more years to come."

Owner Bernhard Zepf about Michail Patounis

OCTOPUS & FAVA

Grilled, peas cream, capers, red onion



KOKKINISTO

Beef goulash, cinnamon, tomato, rice noodles



GALAKTOBOUREKO

Semolina pudding, orange honey, fig

Price per person: € 65,00

aperitif, beer & wine recommendations

APERITIF	BEER	WHITE WINE	RED WINE
„Feigenfest“ Sparkling wine & fig € 11,50 / 0,1l	Hoepfner pale „Helles“ (draught) € 6,50 / 0,3l € 8,50 / 0,5l	2018 Pinot blanc Weingut Knapp Baden, Germany € 54,00 / 0,75l	2019 Carignanissime Domaine Centeilles Languedoc, France € 56,00 / 0,75l