

THE Legacy

Thinking and Drinking

I've lost my mind in so many ways,

Don't know if it's day or night.

When I've been thinkin' and I've been drinking

The more I drink the more, I think.

Amos Milburn, 1952



P E T I T P L A T E S

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| BAUERNBAGUETTE | 5 |
| MIT KÖRNI GEM FRISCHKÄSE / ROTER BETE / GARTENKRESSE | |
| FARM BAGUETTE | |
| WITH ROYAL FRESCH CHEESE / RED BETE / GARDENCRESS | |
| AHLE WORSCHT | 5 |
| HARD PORK SAUSAGE WITH CUCUMBERS AND BREAD | |
| STRAMMER MAX STREIFEN MIT SPIEGELEI | 5 |
| FRIED EGGS PLACED ON TOP OF CRISPY OVEN ROASTED PORK WITH BREAD | |
| 2 GARNELLE MIT FRANKFURTER AIOLI | 8 |
| 2 KING PRAWNS WITH AIOLI FRANKFURT STYLE | |

L O C A L P E T I T P L A T E S

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| 2 HANDKÄSE CAPRESE SPIESSE MIT BROT | 4 |
| 2 LOCAL CHEESE STICKS WITH BREAD | |
| 2 HALBE EIER MIT FRANKFURTER AIOLI | 2.5 |
| HALF EGGS WITH AIOLI FRANKFURT STYLE | |

S P A R K L I N G C O C K T A I L S

FROM 6PM TILL 9PM

THE LEGACY STAR **14**

Port, Rosemary, Champagner Taittinger Brut

FREAKY BAE **14**

Tequila, Raspberry, Lemon, Thyme, Grapefruit Soda

MYSTIC SUNSET **13**

Rum, Pinapple, Coconut, Lime, Mango Soda

BITTERSWEET BREEZE **14**

Gin, Italian Orange Bitter, Passion Fruit, Elderflower, Lemon, Prosecco

VIBRANTE **9**

Non-Alcoholic Sweet Vermouth, Fig, Tonic

NO MULE **9**

Cranberry, Chili, Apple, Ginger Beer

LEGACY SIGNATURE

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| MINTCUMBER SMASH | 14 |
| <i>Gin, Ginger, Lime, Cucumber, Mint</i> | |
| HOLY CHOCOLATE | 13 |
| <i>St. Teresa Rum, Sweet Vermouth, Chocolate</i> | |
| FIG SOUR | 13 |
| <i>Bourbon, Fig, Cranberry, Lemon, Spiced-Cherry Bitters</i> | |
| GOLDEN FIZZ | 12 |
| <i>Ambré Vermouth, Apricot Brandy, Elderflower, Lemon, Tonic water</i> | |
| OPORTO LOVE | 13 |
| <i>Tawny Port, Gin, Thyme, Passion Fruit, Cranberry, Lemon</i> | |
| LA DOLCE VITA | 12 |
| <i>Amaretto, Dark Rum, Vanilla, Passion fruit, Lemon</i> | |
| WHITE NEGRONI | 14 |
| <i>Gin, Ambré Vermouth, Bergamot Liqueur</i> | |

C L A S S I C

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| WOODFORD RESERVE OLD FASHIONED | 13 |
| <i>Bourbon, Angostura Bitters, Sugar</i> | |
| NEGRONI | 13 |
| <i>Gin, Campari, Sweet Vermouth</i> | |
| PISCO SOUR | 12 |
| <i>Pisco, Lime, Sugar, Homemade Bitters</i> | |
| MANHATTAN | 13 |
| <i>Bourbon, Sweet Vermouth, Orange & Spiced-Cherry Bitters</i> | |
| ESPRESSO MARTINI | 15 |
| <i>Grey Goose Vodka, Coffee Liqueur, Espresso, Chocolate Bitters</i> | |
| MAI TAI | 13 |
| <i>3 Rums, Orange Liqueur, Almond, Lime, Pineapple</i> | |
| GENTLEMAN (Whiskey) SOUR | 13 |
| <i>Tennessee Whiskey, Lemon, Sugar</i> | |
| BOULEVARDIER | 13 |
| <i>Bourbon, Campari, Sweet Vermouth</i> | |
| DAIQUIRI | 12 |
| <i>Rum, Lime, Sugar</i> | |
| SINGAPORE SLING | 12 |
| <i>Gin, Apricot Brandy, Cointreau, Grenadine, Pineapple, Benedictine, Lemon, Angostura</i> | |

H I G H B A L L S

PALOMA PATRÓN 14

Tequila, Salty Grapefruit Soda, Lime

PORTO TÓNICO 12

Tawny Port, Botanicals Tonic, Orange

MOSCOW MULE/ LONDON BUCK 12

Vodka/Gin, Ginger beer, Cucumber

HORSE'S NECK 13

Bourbon, Ginger Ale, Orange Bitters

DARK AND STORMY 12

Black Rum, Ginger beer, Lime

BOMBAY BRAMBLE & TONIC 11

Blackberry & Raspberry Gin, Tonic, Lemon

AMALFI 11

Campari, Pink Grapefruit, Bitter Lemon

SMOKY & SODA 13

Scotch Whisky, Soda, Orange

S M O K E Y ` S

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|--|-----------|
| MANHATTAN | 15 |
| <i>Bourbon, Sweet Vermouth, Orange & Spiced-Cherry Bitters & Smoke</i> | |
| JOAN OF ARC | 14 |
| <i>Rum, Orange Liqueur, Elderflower & Smoke</i> | |
| NEGRONI | 15 |
| <i>Gin, Campari, Sweet Vermouth & Smoke</i> | |
| MEZ-TEX | 15 |
| <i>Mezcal, Chili, Pineapple & Smoke</i> | |
| NEW OLD FASHIONED | 15 |
| <i>Scotch, Rosemary, Aromatic Bitters & Smoke</i> | |

Smoke is developed with a "smoking gun". Here are all sorts of smoke, various wood chips or dried flowers burned. The smoke is introduced into a container into which the already stirred or shaken drink is then briefly swung to last the cocktail is finally added to the guest glass.

Our cocktails are prepared with our home-made bitters.

M O C K T A I L S **(A L C O H O L F R E E)**

NOT A MOJITO! 9

Soda, Mint, Sugar, Lime

BERRY SPARKLING 9

Strawberry, Raspberry, Ginger Ale, Lemon

ITALIAN SUNSET 9

Non-Alcoholic White Vermouth, Cranberry, Passion Fruit, Lime

MELONNICIOUS 9

Melon, Passion Fruit, Pineapple, Vanilla, Lime

JUANITO 8

Apple, Cinnamon, Lemon, Rosemary

VIRGIN ESPRESSO 9

Hazelnut, Espresso, Vanilla

TROPICALIA 8

Passion fruit, Mango, Pineapple, Lime, Thyme

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| <i>SINGLE MALTS</i> | 4cl |
| <u>SPEYSIDE</u> | |
| BENRIACH 12 | 13 |
| GLENLIVET FOUNDERS RESERVE | 15 |
| GLENFIDDICH PROJECT XX | 15 |
| GLENFIDDICH FIRE AND CANE | 15 |
| GLENFIDDICH IPA EXPERIMENT | 16 |
| ABERLOUR A´BUNADH | 17 |
| GLENFIDDICH 21 | 38 |
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| <u>SKYE</u> | |
| TALISKER STORM | 14 |
| TALISKER SKYE | 14 |
| TALISKER 10 | 15 |
| | |
| <u>ISLAY</u> | |
| BOWMORE 12 | 14 |
| ARBEG WEE BEASTIE 5 | 16 |
| ARBEG 10 | 16 |
| LAPHROAIG 10 | 16 |
| LAGAVULIN 16 | 17 |
| | |
| <u>HIGHLAND</u> | |
| MACALLAN 12 | 15 |
| GLENDRONACH 12 | 15 |
| OBAN 14 | 16 |
| BALVENIE DOUBLE WOOD 12 | 16 |
| GLENMORANGIE THE ORIGINAL | 15 |
| GLENMORANGIE LASANTA | 16 |
| GLENMORANGIE NECTAR D´OR | 17 |
| GLENMORANGIE THE QUINTA RUBAN | 17 |
| GLENMORANGIE SIGNET | 30 |
| | |
| <u>JAPAN</u> | |
| THE CHITA (SINGLE GRAIN) | 15 |
| NIKKA FROM THE BARREL | 17 |

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| HIBIKI HARMONY | 21 |
| YAMAZAKI 12 | 30 |
| <i>BOURBON - AMERICAN WHISKEY</i> | 4cl |
| GENTLEMAN JACK | 11 |
| MAKER'S MARK | 12 |
| EVAN WILLIAMS BLACK | 14 |
| WOODFORD RESERVE | 13 |
| EAGLE RARE 10 | 14 |
| BULLEIT RYE | 13 |
| BULLEIT 10 | 15 |
| KNOB CREEK | 16 |
| BASIL HAYDEN'S | 16 |
| | |
| <i>IRISH - BLENDED SCOTCH</i> | 4cl |
| JOHN JAMESON | 11 |
| CHIVAS REGAL 12 | 12 |
| CHIVAS REGAL 18 | 17 |
| | |
| <i>VODKA</i> | 4cl |
| FINLANDIA (Finland) | 11 |
| BELOW 42 (New Zealand) | 11 |
| KETEL ONE (Holland) | 11 |
| CIROC (France) | 12 |
| TITO'S (U.S.A) | 13 |
| GREY GOOSE (France) | 13 |
| BELVEDERE (Poland) | 14 |
| BELUGA (Russia) | 16 |
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| <i>RUM</i> | 4cl |
| BACARDI SUPERIOR (Cuba) | 11 |
| BACARDI 4 (Cuba) | 12 |
| RON PIET XO 10 (Panama- Germany) | 13 |
| DON PAPA (Philippines) | 14 |
| BOTUCAL RESERVA 12 (Venezuela) | 15 |
| ST. TERESA 1796 (Venezuela) | 15 |
| EMINENTE 7 (Cuba) | 16 |
| PYRAT XO RESERVE (Angilla - Caribbean) | 16 |

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| ZACAPA CENTENARIO, 23 (Guatemala) | 16 |
| DON PAPA 10 (Philippines) | 17 |
| TEQUILA | 4cl |
| EL JIMADOR BLANCO | 8 |
| EL JIMADOR ANEJO | 8 |
| HERRADURA PLATA | 12 |
| HERRADURA REPOSADO | 13 |
| PATRÓN SILVER | 14 |
| VOLCAN DE MI TERRA | 15 |
| PATRÓN REPOSADO | 17 |

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| GIN | 4cl |
| BEEFEATER 24 (ENGLAND) | 11 |
| BOMBAY BRAMBLE – BLACKBERRY & RASPBERRY (ENGLAND) | 11 |
| FORD’S (ENGLAND) | 12 |
| HENDRICK’S (SCOTLAND) | 12 |
| MALFY (LIMONE / ROSE / ARANCIA) (ITALY) | 12 |
| HENDRICK’S MIDSUMMER / ORBIUM (SCOTLAND) | 13 |
| TANQUERAY N°10 (ENGLAND) | 12 |
| BOMBAY PREMIER CRU MURCIA LEMON (ENGLAND) | 12 |
| ROKU (JAPAN) | 13 |
| KNUT HANSEN (HAMBURG-GERMANY) | 13 |
| BEMBEL GIN (FRANKFURT-GERMANY) | 13 |
| GIN SUL (HAMBURG-GERMANY) | 13 |
| BERLINER BRANDSTIFTER (BERLIN-GERMANY) | 14 |
| MONKEY 47 (BLACK FOREST-GERMANY) | 14 |

L GIN (THE LEGACY BAR GIN) **13**

The following botanicals are in this Gin:

*Juniper | Coffee Bean | Szechuan Pepper | Coriander Seed | Lemongrass |
Tonka Bean | Cinnamon*

Enjoy it with Tonic Water or with your favorite Gin-Cocktail.



"I've tried every single gin on the planet and L Gin is, unquestionably, the best. Also, I don't recommend trying every gin on the planet. Tonight, Stick with this one." – Miguel @ The Legacy Bar
Cheers!

GRAPPA

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| NONINO "IL PROSECCO" | 11 |
| NONINO "LO CHARDONNAY BARRIQUE" | 12 |
| NONINO "TRADIZIONE RISERVA 2" | 12 |
| NONINO "RISERVA 5" | 14 |

COGNAC

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|-------------------|----|
| HENNESSY VS. | 14 |
| COURVOISIER VSOP. | 16 |
| HENNESSY VSOP. | 17 |
| HENNESSY X.O. | 28 |

OBSTBRAND

| | |
|----------------|----|
| SAUERKIRSCH | 15 |
| WILLIAMS BIRNE | 15 |
| ALTE ZWETSCHGE | 15 |
| MARILLE | 22 |

LIQUEUR, AMARO & FORTIFIED WINE 5cl

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|-------------------|---|
| AVERNA | 8 |
| AMARETTO | 9 |
| FRANGELICO | 8 |
| SAMBUCA MOLINARI | 8 |
| BAILEYS | 8 |
| RAMAZZOTTI | 8 |
| LIMONCELLO | 8 |
| AMARO MONTENEGRO | 8 |
| FERNET BRANCA | 8 |
| NOILLY PRAT AMBRÉ | 9 |
| NOILLY PRAT ROUGE | 9 |
| PORT WINE TANWY | 9 |
| KAHLUA | 8 |

W H I T E W I N E **0,2L**

2018 WEISSER BURGUNDER "THE LEGACY" **8**
Kabinett | trocken | Dr. Koehler | Rheinhessen

2019 JOSEF SPREITZER RIESLING **10**
Kabinett | trocken | Weingut J. Spreitzer | Rheingau

2020 SAUVIGNON BLANC HANDWERK „S3B3“ **10**
Weingut Stefan Breuer | Rheinhessen

2020 CHARDONNAY "MY CHOICE"
12
Weingut HAUCK | Rheinhessen

R O S E W I N E **0,2L**

2018 HESSICHER STAATSWEINGUETER
9
Spätburgunder | Kloster Eberbach | Rheingau

R E D W I N E **0,2L**

2015 SPÄTBURGUNDER „THE LEGACY“
9
Trocken | Weingut Hauck | Rheinhessen

2016 "My Choice" **10**
Cab. Sauvignon | Merlot | Weingut Hauck

2019 HALCON REAL **11**
Tempranillo | Finca Museum | Cigales | Spanien

C H A M P A G N E R & C O

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| PROSECCO LIVE BRUNE S EXTRA DRY (0,1L) | 8 |
| TAITTINGER BRUT (0,1L) | 14 |
| TAITTINGER BRUT ROSÉ (0,1L) | 16 |
| PROSECCO LIVE BRUNE S EXTRA DRY (0,75L) | 52 |
| TAITTINGER BRUT (0,75L) | 90 |
| TAITTINGER BRUT ROSÉ (0,75L) | 100 |
| DOM PERIGNON | 295 |
| ROEDERER CRISTAL | 350 |

D R A F T B E E R

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|----------------------------|-----|
| RADEBERGER PILSNER(0,3) | 5.5 |
| RADEBERGER PILSNER (0,5) | 7 |
| SCHMUCKER KELLERBIER (0,3) | 5.5 |
| SCHMUCKER KELLERBIER (0,5) | 7 |

B E E R B O T T L E S

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| SCHÖFFERHOFFER WEIZENBIER (0,5) | 7 |
| SCHÖFFERHOFFER ALKOHOLFREIES WEIZENBIER (0,5) | 7 |
| JEVER ALKOHOLFREIES BIER (0,3) | 5.5 |

CRAFT BEER

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|-----------------------------|---|
| SCHMUCKER ROSE´BOCK (0,5) | 7 |
| SCHMUCKER SCHWARZBIER (0,5) | 7 |

S O F T & S O D A

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| PEPSI / PEPSI MAX / 7UP / MIRINDA | 4.5 |
| THOMAS HENRY TONIC WATER | 5 |
| THOMAS HENRY BITTER LEMON | 5 |
| THOMAS HENRY GINGER ALE | 5 |
| THOMAS HENRY GINGER BEER | 5 |
| RED BULL ⁶ (0,2L) | 6.5 |

S Ä F T E / J U I C E S

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| SAFT / SAFTSCHORLE (0,4L) | 6.5 |
| FRISCH GEPRESSTER ORANGENSAFT / FRESH ORANGE JUICE (0,4L) | 8.5 |

T H E L E G A C Y H O T S

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| TASSE KAFFEE /BLACK COFFEE ² | 4.5 |
| ESPRESSO ² | 3.5 |
| DOPPELTER ESPRESSO ² | 4.5 |
| LATTE MACCHIATO ^{1,2} | 5 |
| CAPPUCCINO ^{1,2} | 5 |
| MILCHKAFFEE/ COFFEE WITH MILK ^{1,2} | 5 |

INHALTSSTOFFE / INGREDIENTS

1 Laktose *Milk sugar* 2 Koffein *Caffeine* 3 Farbstoff *Colorants* 4 Antioxidationsmittel *Antioxidants* 5 Chinin *Quinine* 6 Taurin *Taurine* 7 Phenylalanin *Phenylalanine*

B A R M E N U

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| PIMENTOS DE PADRÓN MIT MEERSALZ | 6 |
| <i>Pimientos De Padrón With Sea Salt</i> | |
| FRISCHE KALAMATA OLIVEN | 7 |
| <i>Fresh Kalamata Olives</i> | |
| CRISPY BRUSCHETTA <small>A;C;G;J;K;</small> | |
| GUACAMOLE-BACON/PAPRIKA-SALBEI/TOMATE-KNOBLAUCH | 15 |
| <i>Guacamole-Bacon/Peppers-Sage/ Tomato-Garlic Bruschetta</i> | |
| STEAK FRIES MIT TRÜFFELMAYONNAISE | 9 |
| <i>Steak Fries with Truffled Mayonnaise</i> | |

A U S D E R R E G I O N / F R O M T H E R E - G I O N

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| RINDSWURST UND KARTOFFELSALAT <small>l; J;L;</small> | 10 |
| <i>Beef Sausage and Potato Salad</i> | |
| FRANKFURTER TRIO <small>A;C;G;l;J;L</small> | 11 |
| <i>Grüne Soße mit Ei / Mini Frankfurter Würstchen / Spundkäse</i> | |
| <i>Green Sauce with egg / Mini Frankfurter Sausage / Cheese</i> | |

S A N D W I C H

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| CLUBSANDWICH | 20 |
| <i>gebratene Hähnchenbrust / knuspriger Bacon / Rotkohl Slow</i> <small>A; C;F;G;l;J;K;L</small> | |
| <i>Fried Chicken Breast / Crispy Bacon / Red Cabbage Slow</i> | |
| AVOCADO-SANDWICH | 18 |
| <i>Gurke / Tomate / Radieschen / Rotkohl Slow</i> | |
| <i>Cucumber / Tomato / Radisch / Red Cabbage Slow</i> | |

B E E F (U N T I L 2 2 H 3 0)

ARGENTINEN „BLACK ANGUS“ natürliche Grasfütterung /
grass feeding

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| Filet 250g | 45 |
| Rib Eye 300g | 41 |

BEILAGEN / SIDE DISHES

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| Steak Fries mit Trüffel Mayonnaise / Steak fries with truffled mayonnaise | 9 |
| Süßkartoffel Pommes / Sweet Potato fries | 7 |
| Grillgemüse / Grilled Vegetables | 7 |
| Knoblauch-Champignons / Garlic Mushrooms | 7 |

V I T A M I N B A R

THE LEGACY SALAT **12**

Bunte Blattsalate mit Trauben/Sonnenblumenkerne / frischen Sprossen
Salad leaves with grapes / sunflower seeds and fresh sprouts

APPLE-FETA SALAT **13**

Blattsalate mit Apfelspalten/Blaubeeren/ Fetakäse/ Roten Zwiebeln
Salad leaves with apple slices/ Blueberries/ Feta Cheese/ Red Onion

Dressing´s choice:

- **Balsamico**
- **Tomato-smoked Bacon**

CAESAR SALAT **13**

Romanasalat in Olivenöl-Sardellen-Dressing mit Parmesan und Croutons
Romana salad in olive oil and anchovy dressing with Parmesan and croutons

ADD ON´S:

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| Poulardenstreifen Breast of Poulard | 7 |
| Fünf Riesengarnelen Five King Prawns | 14 |

BURGER

PULLED PORK BURGER

24

Rotkraut/ Schmorzwiebeln/ Wildkräuter/ Rotkohl Salat
Red Cabbage / Stewed Onions / Wild Herbs / Red Slow

THE LEGACY BURGER

22

200g saftiges Rindfleisch/ Barbecue Sauce/
knusprigem Bacon/ Rotkohl Salat ^{A;C;D;F;G;H;I;J;K;L}
200g Juicy Beef / Barbecue Sauce / Crispy Bacon / Red Slow

Bitte informieren Sie uns rechtzeitig über eventuelle Lebensmittelallergien.

Unsere Speisen können Spuren von Nüssen und Sesam enthalten. Bitte teilen Sie unserem Servicepersonal mit, wenn Sie eine Lebensmittelallergie haben, sodass wir Sie bei der Wahl Ihrer Speisen beraten können.

Please inform us in time about possible food allergies.

Our dishes may contain traces of nuts and sesame. Please share

Our service staff, if you have a food allergy, so we can advise you in the choice of your food.

Alle Preise in Euro inkl. gesetzl. MwSt. | Küchenchef Sven Frambach

All prices in Euro incl. VAT

Allergene: *allergens*

Glutenhaltiges Getreide und Erzeugnisse *Gluten-containing cereals and products* A

Krebstiere / Krebstiererzeugnisse *Crustaceans / Crustaceans products* B

Eier / Eierzeugnisse *Eggs / egg products* C

Fisch / Fischerzeugnisse *Fish / fish products* D

Erdnüsse / Erdnusserzeugnisse *Peanuts / peanut products* E

Soja / Sojaerzeugnisse *Soy / soy products* F

Milch / Milcherzeugnisse einschl. Lactose *Milk / milk products incl. Lactose* G

Schalenfrüchte (Nüsse) und Erzeugnisse *Nuts* H

Sellerie / Sellerieerzeugnisse *Celery / Celery products* I

Senf / Senferzeugnisse *Mustard / mustard products* J

Sesam / Sesamerzeugnisse *Sesame / sesame products* K

Schwefeldioxid und Sulfite *Sulfur dioxide and sulfites* L

Lupinen / Lupinenerzeugnisse *Lupines / Lupine products* M

Weichtiere / Weichtiererzeugnisse *Molluscs / mollusc products* N