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**Brot &
Bouquet
RESTAURANT**

All prices including VAT



Brot&Bouquet

RESTAURANT

The story of Jordan's Untermühle

Once Upon a time...

It happened at one time that a small mill stood under the millrace. This mill grinded finest flour with the amazing power of the water of the little "creek" Selz. The mill was located in Köngernheim, and was soon well-known as "Untermühle". This old watermill was documented first in 1608, but the ancients tell that it was probably already operating in the 14th century. The work of the mill was longer needed one day no, but the good spirit of the Untermühle Köngernheim remained. The years went by, owners came and left until the family Jordan finally acquired the property in 2005 and helped the Untermühle with a lot of commitment and great employees to new old splendor.

With the "Traum-Mühle", guests enter the oldest building of the estate nowadays. The former wine tavern - known as "Mühlenstube" - was supplemented in the 80s with a fine restaurant-vinotheque, which today also spoils the daily guests with culinary delights. There were 15 guest rooms added and the historical Untermühle Köngernheim was one of the best addresses in all of Rheinhessen. High visitors from politics and business also appreciated that.

Today, visitors to Jordan's Untermühle not only find 30 comfortable rooms to feel comfortable in, but also enjoy wonderful moments of happiness in a tranquil natural setting. And the restaurant - still seduces today, like back in the days when it was the first small wine tavern, to feast and enjoy.



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APERITIF°

House cocktail	0,1 l	5,90
House brand sparkling wine	0,1 l	5,50
	0,75l	29,90
Champagne	0,75l	65,00
Campari* soda	0,2 l	4,90
Campari* passion fruit or orange	0,2 l	5,50
Martini dry, bianco or rosso	5 cl	4,50
Cynar, Aperol*, Pernod*	5 cl	4,50
Sherry dry, medium or cream	5 cl	4,50
Portwein white (dry) oder red (sweet)	5 cl	4,50

NON ALCOHOLIC COCKTAILS:

All Night Limo	0,4l	5,90
Passion fruit nectar, lime juice & granini "Die Limo" pink grapefruit+cranberry		
Limopanema	0,4l	5,90
Limes, brown sugar, lime juice, passion fruit nectar & granini „Die Limo“ lime+lemon		
Sanbittèr Passion	0,2l	5,50
Sanbittèr*, sparkling water, passion fruit nectar & a slice of orange		

SOFT DRINKS

	0,75l	0,25l
Mineral water	5,90	2,90
	0,4l	0,2l
Cola*, lemonade* or spezi*	4,20	2,90
Unfiltered apple juice	4,20	2,90
Grape juice	4,20	2,90
Orange juice	4,50	3,20
Passion fruit nectar	4,50	3,20
Bitter lemon*	4,50	3,20

GRANINI DIE LIMMO

	Fl. 0,25l
lime+lemon or pink grapefruit+cranberry	á 3,90

SPRITZER

	0,4l	0,2l
Apple- or grape juice spitzer	4,50	3,50
Riesling- or Rosé spitzer	4,50	3,50

BIER FROM THE BARREL°

Pfungstädter premium beer	
0,3l	3,50
0,5l	4,50
1l Masskrug	8,50
Radler	
0,3l	3,50
0,5l	4,50

FROM THE BOTTLE

Justus wheat beer	0,5l
Wheat – or non alcoholic beer	4,50
Cristall wheat beer	4,50

Pfungstädter non alcoholic beer	
0,33l	3,50



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SUPPERS°

BREADsalad

Colourful leaf salad with roasted houseBREAD cubes and parmesan shavings
either with yoghurt or balsamic vinaigrette (vegetarian) 13,50

SMALL SIDE SALAD (G)

either with yoghurt or balsamic vinaigrette (vegetarian) 6,50

HANDKÄS´-CARPACCIO® (cult suspect, vegetarian)

With a marinade of balsamic vinegar and Pinot gris,
salad rose, houseBREAD and butter 9,50

HouseBREAD

From the wood stove bakery Förster from Hahnheim 2,50

With salt butter 4,50

with Jordan olive oil and Fleur de Sel (L;V) 6,90

VesperBREAD (from 3:00 to 6:00 pm)

HouseBREAD with spundekäs´, tomatoes, garden radish and fresh herbs (vegetarian) 9,90

HouseBREAD with spundekäs´, ham, egg, cucumber
and fresh chafed horseradish 9,90

ASSORTMENT OF RAW MILK CHEESE

with Jordan´s homemade tomato-rosemary fruit spread
houseBREAD and butter (vegetarian) 11,50

POTATO SOUP with roasted houseBREAD cubes (V;L) 6,50

MAINS°

RUMPSTEAK under the houseBREAD crust
with grilled vegetables, rosemary potatoes and Spätburgunder jus 26,00

PHEASANT SAUSAGE (homemade) (G)
with Riesling cabbage, truffled mashed potatoes and purple mustard 19,90

BRAISED CHEEKS OF VEAL
with pumpkin crème, napkin dumplings made of our houseBREAD an mushrooms 24,50

ROASTED PIKEPERCH FILET
with a Silvaner foam, glazed bacon grapes and mashed potatoes 22,90

FILOU PASTE POCKETS
filled with pumkin, mushrooms, pine nuts and feta
with an herbal salad and a dried tomato pesto 19,50

SWEET°

MOUSSE SERVED TWO WAYS (G) 9,90

GRANNY´S BREADpudding with raisins and vanilla ice cream 11,50

CRÈME BRÛLÉE 9,90



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SUGGESTIONS°

STARTER°

LAMB'S LATTUCE (V;G;L)

In an oven-potato-dressing with nuts, seeds and chestnuts 10,90

LIGHT SMOKED TARTAR MADE OF FILET OF VENISON (L;G)

with beetroot, hazelnut-marinade & cowberry 15,90

KING PRAWNS (4 PIECES)

with a sweet chili-butter served on toasted ciabatta, beside mango chutney & herbal salad 15,90

SOUP°

BEETROOT-COCONUT-SOUP (V;G;L)

with glazed pear & beetroot-crisps 6,50

"GÄNSELIESEL"-SOUP (L)

with vegetable-cubes & giblets served on homeBREAD 6,50

MAINS°

ROASTED GOOSE (BREAST & HAUNCH)

with apple-red cabbage, potato-dumplings, chestnuts, baked apple & jus 27,90

BELLY OF THE LANDURO-PORK (COOKED SOUS VIDE)

With brussels sprouts, sauerkraut-bacon-quadroni & smoke-jus 20,50

HALIBUT UNDER A PINE NUT-CRUST

with beetroot-poato-mousseline, lime-crisps & a white port wine foam 25,90

CHICK PEA-CURRY (V;L)

with pea-patties & cashew-coriander-chutney 18,90

WHOLE OVEN FRESH „ODENWÄLDER“ GOOSE

with apple-red cabbage, potato-dumplings, chestnuts, bake dapple & jus

with an advanced booking for 4 persons 127,00

OUR WINE-RECOMMENDATION:

2016er Rotweincuvée Gänsehaut Pur

- Cuvée made of Cabernet Sauvignon, Schwarzriesling & Pinot Noir -

Quality wine, Winery Manz, Weinolsheim

0,1l 0,2l 0,75l

4,50 7,20 27,00

DESSERT°

GINGER-DATE-PANNA COTTA (V;L)

with physalis-compote & lime sorbet 9,90

QUINCE-STRUDEL

with Tahiti vanilla and yoghurt ice cream 9,90

Kitchen open form 12:00 am – 9:00 pm

V=vegan

G=gluten free

L=milk sugar free

AUSSERHALB
N°1

Our Service staff will kindly inform you about allergens and additives in our food



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SPECIAL WINE OFFER°

2016ER ROTER TRAMINER, SELZENER GOTTESGARTEN

QUALITY WINE, DRY

0,2L 5,90 €

0,1L 3,90 €

0,75L 21,50 €

VINERY WILMSHOF, SELZEN

Experience and Tradition are passing down generations at the Wilmschhof. In 1986 Werner and Dagmar Binzel took over the winery, with their daughter Katrin Mohr and her husband Tobias they are introducing the next generation. The Rote Traminer is growing at the steep slope Eichelstein at Selzener Gottesgarten. The vintage is made by hand, the grape berries of this beautiful bouquet type are bloomy and aromatic. Paired with the typical floral notes of the Traminer is this wine a pleasure for every lover of this old grape variety.

2017ER WHITE WINE CUVÉE ORYX

CUVÉE MADE OF GRAU-, WEIßBURGUNDER & CHARDONNAY

0,2L 7,20 €

0,1L 4,50 €

0,75L 27,00 €

VINERY RETTIG, WESTHOFEN

It all began with 2 horses, 8 cows, 20 chickens a little bit of farmland, a few vineyards and the grandparents of Katja Rettig... The winner of the "newcomer of the year 2017" award at the German red wine price and a lot of more awards is managing this 12 ha winery in Westhofen with her parents. This cuvee is the "big brother" of the cuvee Gazelle which you can also order from our wine list. It has a lasting acidity and flavors of quince and citrus fruits.

2015ER SYRAH, FLONHEIMER GEISTERBERG

QUALITY WINE, DRY

0,2L 7,20 €

0,1L 4,50 €

0,75L 27,00 €

VINERY PAUSER, FLONHEIM

A classic family winery. Family Pauser is working in viticulture since generations. They started in the 1980s with to cultivate wine at 30 ha.

This classic Syrah thrills with flavors of green sweet pepper, spicy herbal notes, black tea and gentle wood. The wine presents itself with a juicy fruit and links in the finish with toffee.



Best Of Wine Tourism

GREAT WINE CAPITALS | THE AWARDS OF EXCELLENCE

Best of Award 2010 Weintourismus-Service

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SPARKLING WINE AND CHAMPAGNE° **0,75l** **0,1l**

343/342	HOUSEBRAND SPARKLING WINE EXTRA DRY	29,90		5,50
307	BLANC DE BLANCS BRUT	35,00		
	Sektmanufaktur Strauch, Osthofen			
149	GRÖHL-SECCO	29,90		
	Vinery Gröhl, Weinolsheim			
325/314	PERLTRAUM GRAPE SECCO ALCOHOLFREE	19,90		4,90
	Vinery Hammen, Köngernheim			
236	LALLIER GRANDE RESERVE GRAND CRU CHAMPAGNER	65,00		

WINE BY THE GLAS AND BOTTLES° **0,75l** **0,2l** **0,1l**

VINERY ABTHOF, HAHNHEIM

4	2016ER SCHEUREBE SPÄTLESE SWEET	16,90	4,60	2,60
	Sörgenlocher Moosberg			
174	2016ER WEIßER BURGUNDER KABINETT DRY	18,40		
	Sörgenlocher Moosberg			
175	2016ER GELBER ORLEANS DRY	22,40		
	Hahnheimer Moosberg			
15	2016ER ACOLON DRY	16,50	4,50	2,50
	Hahnheimer Knopf			

VINERY BRETZ, BECHTOLSHEIM

12	2017ER SAUVIGNON BLANC DRY	18,90	5,10	3,10
567	2016ER CHARDONNAY SPÄTLESE DRY	20,70		
14	2016ER MERLOT DRY	17,50	4,80	2,80
558	2014ER CABERNET SAUVIGNON & MERLOT DRY	24,50		
	- aged in a barrique barrel -			

VINERY DIETZ, KÖNGERNHEIM

7	2017ER WEIßER BURGUNDER MEDIUM DRY	16,90	4,60	2,60
21	2017ER DORNFELDER SWEET	16,50	4,50	2,50

VINERY GEHRING, NIERSTEIN

252	2017ER CHARDONNAY DRY	29,00		
	Niersteiner Oelberg			
262	2015ER RIESLING DRY	27,00		
	Niersteiner Auflagen			



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WINE BY THE GLAS AND BOTTLES°		0,75l	0,2l	0,1l
VINERY GRÖHL, WEINOLSHEIM				
6	2017ER GRAUER BURGUNDER DRY	18,90	5,10	3,10
232	2017ER RIESLING DRY „OLD GRAPEVINE“ Oppenheimer Sackträger	27,80		
135	2017ER WEIßER BURGUNDER DRY	25,20		
259	2017ER SAUVIGNON BLANC DRY	26,60		
228	2017ER BLANC DE NOIR DRY	23,40		
132	2014ER SPÄTBURGUNDER DRY „OLD GRAPEVINE“	28,60		
VINERY GUNDERLOCH, NACKENHEIM				
3	2017ER RIESLING KABINETT MEDIUM DRY „Jean-Baptiste“	18,90	5,10	3,10
VINERY HAMMEN, KÖNGERNHEIM				
2	2017ER RIESLING DRY	17,50	4,70	2,70
10	2016ER CHARDONNAY DRY	17,50	4,70	2,70
80	2016ER SELLEMOLS WEIßWEIN CUVÉE MEDIUM DRY Cuvée made of Silvaner und Scheurebe	19,90		
18	2017ER BLANC DE NOIR SPÄTBURGUNDER DRY	21,90	5,90	3,90
16	2016ER SPÄTBURGUNDER DRY	16,90	4,60	2,60
VINERY HORTER, KÖNGERNHEIM				
26	2016ER DORNFELDER DRY Dalheimer Kranzberg	16,50	4,50	2,50
VINERY KAPELLENHOF, SELZEN				
1	2017ER RIESLING SPÄTLESE SWEET Selzener Osterberg	16,50	4,50	2,50
277	2017ER GRÜNER SILVANER DRY	19,70		
279	2017ER SAUVIGNON BLANC DRY	21,10		
142	2017ER RIESLING DRY Kalkmergel	23,30		
131	2013ER RIESLING DRY Ökonomierat E „Selection Rheinhessen“	39,90		
24	2017ER SPÄTBURGUNDER WEIßHERBST MEDIUM DRY	16,50	4,50	2,50
20	2015ER ST. LAURENT DRY	17,90	4,90	2,90



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WINE BY THE GLAS AND BOTTLES° **0,75l 0,2l 0,1l**

VINERY MAHN, KÖNGERNHEIM

8	2017ER SILVANER DRY	16,00	4,40	2,40
13	2013ER PORTUGIESER DRY	16,00	4,40	2,40

VINERY MANZ, WEINOLSHEIM

11	2017ER WEIßER BURGUNDER DRY VOM LÖSS	19,90	5,50	3,50
171	2017ER GRAUER BURGUNDER DRY	20,20		
17	2015ER SPÄTBURGUNDER MEDIUM DRY	18,90	5,10	3,10
170	2014ER CUVÉE M DRY	29,90		
	Cuvée made of Cabernet Dorsa, Früh- & Spätburgunder – aged in a wooden barrel –			
154	2012ER SPÄTBURGUNDER RÉSERVE DRY	49,90		
	Oppenheimer Herrenberg – aged in a barrique barrel–			

VINERY RETTIG, WESTHOFEN

181	2017ER AUXERROIS DRY	22,20		
	Bechtheimer Heiligkreuz			
182	2017ER CUVÉE GAZELLE	21,60		
	Cuvée made of Riesling und Müller-Thurgau			
183	2016ER PINOT MADELEINE DRY	27,00		
	– aged in a wooden barrel –			

VINERY SCHLOSS WESTERHAUS, INGELHEIM

23	2016ER SPÄTBURGUNDER ROSÉ DRY	18,90	5,10	3,10
	Carl Zuckmayer´s „Licht Roter“			
173	2015ER GRAUBURGUNDER ORTSWEIN DRY	33,00		

VINERY SEEBRICH, NIERSTEIN

190	2017ER RIESLING KABINETT DRY ROTER SCHIEFER	19,10		
192	2016ER SAUVIGNON BLANC DRY	19,70		
194	2016ER ROSÉ DRY	19,30		

VINERY STRAUß, UELVERSHEIM

144	2014ER RIESLING TROCKEN DIENHEIMER HÖHLCHEN	21,00		
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VINERY WITTMANN, WESTHOFEN

176	2017ER SILVANER DRY	23,30		
177	2017ER WEIßER BURGUNDER DRY	27,20		
178	2017ER RIESLING DRY GUTSWEIN	27,20		
179	2016ER WESTHOFENER RIESLING DRY ORTSWEIN	38,90		



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WINE BY BOTTLE°		0,75l
VINERY JORDAN, STELLENBOSCH KLOOF, SÜDAFRIKA		
552	2014ER CHARDONNAY	35,90
553	2017ER SAUVIGNON BLANC „COLD FACT“	31,90
544	2016ER MERLOT & SYRAH ROSÉ CHAMELEON	31,90
554	2012ER MERLOT	35,90
555	2014ER CABERNET SAUVIGNON “THE LONG FUSE”	35,90
556	2014ER SYRAH “THE PROSPECTOR”	35,90
557	2014ER COBBLERS HILL	52,50
Cuvée made of Cabernet Sauvignon, Merlot & Cabernet Franc		
CHATEAU ANTHONIC, BORDEAUX, FRANKREICH		
159	2010ER CRU BOURGEOIS SUPERIEUR	49,90
Cuvée made of Merlot, Cabernet Sauvignon & Petit Verdot		
158	2010ER CRU BOURGEOIS SUPERIEUR MAGNUM 1,5L	99,00
Cuvée made of Merlot, Cabernet Sauvignon & Petit Verdot		
IRONSTONE VINEYARDS, LODI, KALIFORNIEN		
155	2013ER CABERNET SAUVIGNON RESERVE	49,90
QUINTA DO ENCONTRO, ANADIA, PORTUGAL		
238	2012ER TINTO D.O.C. BAIRRADA	29,90
FINCA SOPHENIA, MENDOZA, ARGENTINIEN		
153	2015ER MALBEC RESERVE	39,90
BODEGAS VALLEMAYOR, FUENMAYOR, SPANIEN		
156	2007ER VALLEMAYOR RIOJA RESERVA	45,50
MARISCO VINEYARDS, MARLBOROUGH, NEUSEELAND		
169	2017ER fernlands SAUVIGNON BLANC	35,50
VIU MANENT, SANTIAGO DE CHILE, CHILE		
139	2016ER SECRET DE VIU MANENT CARMÈNÈRE	31,90
VINERY SIMPLY SUNSHINE, SOUTH AUSTRALIA, AUSTRALIEN		
164	2015ER SHIRAZ SIMPLY SUNSHINE ROSE	25,50
166	2013ER SIMPLY SUNSHINE RED	25,50
Cuvée made of Shiraz, Cabernet Sauvignon und Grenache		
VINERY PENFOLDS, BAROSSA VALLEY, AUSTRALIEN		
138	2015ER KOONUNGA HILL SHIRAZ-CABERNET	49,90

If one vintage is sold out we serve you the next available vintage.



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HOT DRINKS°

All prices in €uro incl.VAT.

Coffee Crema	2,70
Cappuccino	2,90
Espresso	2,90
Espresso Macchiato	3,10
Double Espresso	4,50
Café latte	3,50
Latte Macchiato	3,50
Tea	
(Several varieties)	2,90

SPIRITS°

2CL

Malteser Kreuz Aquavit	3,90
Linie Aquavit	3,90
Jubiläums Aquavit	3,90

BITTERS

2 CL

Ramazzotti 4cl	4,90
Averna 4cl	4,90
Fernet Branca	3,90

LIQUORS

2 CL

Peach liquor, Deheck	3,90
Rose liquor, Deheck	3,90
Baileys	4,20
Grand Marnier	4,20
Amaretto	4,20

WHISKY – SINGLE MALTS

2 CL

Pearls of Scotland, Tomatin 18 J.	15,90
Pearls of Scotland, Glen Spey 24 J.	17,90

CALVADOS

2 CL

Papidou	4,50
Le Compte, 5 Jahre	9,90

GRAPPA/TRESTER/MARC

2 CL

Trester Gewürztraminer	3,90
Trester Chardonnay	3,90
Marc de Champagne	9,90
Grappa di Chardonnay	3,90
Grappa di Barbera	9,90

COGNAC/BRANDY

2 CL

Cognac Hardy, V.S.O.P.	6,90
Cognac Otard	9,90
Château de Montifaud, vs	9,90

Château de Montifaud, Napoleon

9,90

Fernando de Castilla, Brandy

9,90

ZIEGLER BRANDY

2 CL

Williams pear	9,90
Raspberry	9,90
Cherry Nr. 1	11,50
Old plum	11,50

DEHECK DESTILLERY

2 CL

Williams pear	4,70
Mirabelle	4,70
Obstler	4,70
Old rape	4,70
Old plum	4,70
apricot	4,70
Wild raspberry	4,70
Cherry	4,70
Hazelnut	4,70

DIETER WALZ NOBLE DESTILLERY

2CL

Pinova	4,70
Speierlingliquor	4,70

Jordan's display frame

Gift ideas for gourmets



JORDAN OLIVEOIL

The philosophy of the Jordan family: the production of one of the best olive oils at a fair price. The high quality standard is confirmed by the satisfied customers. These include many of the best chefs in Germany and France.

BOTTLE 0,25L 7,50 €

BOTTLE 0,5L 14,50 €

HAMMEN BALSAMIV VINEGAR

Balsamic vinegar from the Köngernheim winery Hammen made of cider from the Huxelrebe Beerenauslese. The winery Hammen is located in the center of Köngernheim. Today, the family business cultivates 9 hectares of vineyards in the "Köngernheimer Goldgrube".

BOTTLE 0,25L 9,90 €



PRESENT PACKAGE:

1 BOTTLE JORDAN OLIVE OIL	0,25L	
1 BOTTLE HAMMEN BALSAMIC VINEGAR	0,25L	17,00 €



TOMATE-ROSMARIN SPREAD

Homemade fruit spread. Matches perfectly with pies, cheese or can be used as a barbecue sauce.

125 gr. 2,90 €

HOUSE MADE OIL

Made with love by our chef's

BOTTLE 0,2L 7,40 €