

CHEF'S CHOICE

· Sharing Menu only per table ·

PVLS.

Chefs Choice

Let our headchef Johannes Langenstück and team surprise you!

Large

Barsnacks | Starters | Intermediate course | Main course with side dishes | Desserts

129€ p.P.

With a perfect wine pairing of 5 glasses (0.1 l each), €55 p.P.

Medium

Barsnacks | Starters | Main courses with side dishes | Desserts

109€ p.P.

With a perfect wine pairing of 4 glasses (0.1 l each), €45 p.P.

Small

Barsnacks | Starter | Main course with side dish | Dessert

89€ p.P.

With a perfect wine pairing of 3 glasses (0.1 l each), €35 p.P.


Our Small Menu and Medium Menu are also available in vegetraian and vegan variations

BARSNACKS

Arancini „PULS Style“ · 2 pieces ^{a,c,f,h}
Manchego Cheese | Salted Lemon 9

Raw marinated Tuna ^{a,d,f,g}
Passionfruit | Ayrán foam | Chives 12

Goat cheese Tartelette ^{a,c,f}
Green asparagus | Apple | Verjus 8

Maggi-Egg ^{a,c,f,h,i} 
Lovage broth | Organic egg yolk cream |
Rye Bread croûtons 6

Mini ceasar Burger ^{a,c,f,g,h,i,j}
Crispy Chicken | Parmesan-Mayo
Romaine lettuce | Brioche Bun 14



– vegan



– vegetarian

STARTERS

· to share | single ·

German Dry Aged Beef Tatare ^{c,f,i}

Sherry mayo | Lettuce | Pickled melon | Pecorino

27 | 19

6g | 3g Imperial Caviar Topping +daily price

Fried Pulpo ^{d,f,o}

Fennel | Sesame | Tarragon | Tomato

29 | 24

Roman Garden ^{g,h,i,j,l}



Artichoke | Rhubarb | Pea | Herbs

21 | 16



– vegan



– vegetarian

CLASSICS

· to share | single ·

Carbonara a la Daniele ^{a,c,f,h}

Homemade wheat semolina pasta

26 | 19

Organic egg yolk broth | San Daniele ham | Lovage

Hanging US-Beef Tender "roasted pink" ^{g,h}

Truffle jus

46 | 39



– vegan



– vegetarian

MAINS

· to share | single ·

Iberico ribs „boneless“ ^{h,i,l,m}

BBQ | Smoked almond | Oregano

32 | 25

French duck breast ^{f,g,h,}

Madeirajus | Spice Carrot

34

Barley Risotto ^{a,g,h,i}

Mushrooms | Onion | Cashew

24

Fried sea bass ^{d,f,h}

Pepper | flamed leek | Macadamia

39 | 33



– vegan



– vegetarian

SIDES

· single ·

Baby Potato ^{c,f,g,h}



Burrata Espuma | Olive | Bergamot

13

Roasted cauliflower ^{a,g,i}



Shiso spinach | Miso | Lemon panko

14

Pointed Cabbage ^{a,g,h,i,j}



Eggplant | Orange | Poppy

12

Roasted lettuce hearts ^f



Potato crisp | Nut butter | Baked capers

9



– vegan



– vegetarian


DESSERT

· to share | single ·


Profiterole “PULS Style” ^{a,c,f}  14
Strawberry | Rhubarb | Rooibos | Almond


Valrhona Dulcey Chocolate ^{a,c,f}  15
Green Apple | Miso | Pandan Ice cream

Legend Praline · 2 pieces ^f  6
Pistachio | Honey

PULS mini dessert  6
Matcha | Exotic Sorbet | Sesame

For a vegan dessert, feel free to ask us!

 – vegan

 – vegetarian

APPETITUS BONI



WATER

Aqua Panna | San Pellegrino · 0,75l 7.9

Still water | sparkling water flat rate · *per person* 6

SOFTS

Coca-Cola | Cola Zero ^{2,11} · 0,2l 4

Homemade Lemonade · 0,3l 6

Schweppes Wildberry | White Peach · 0,2l 4

SPARKLING WINE

· 0,1 l | 0,75 l ·

PULS x VAUX CUVÉE

Spätburgunder, Weißburgunder,
Chardonnay, Riesling
Hessen

8 | 39

PULS x VAUX Rosé

Spätburgunder, Weißburgunder, Chardonnay
Hessen

8,5 | 42

Jean Michel

Carte Blanche Brut
Champagne

23 | 129

100% Meunier Rosé

Salmon
Champagne

18.5 | 105

...you will find more sparkling wines in our wine list.

WHITE WINE

· 0,15 l | 0,75 l ·

2023 Domaine de la Garenne

Macon - AZE

11 | 48

Bourgogne

Weingut Schnaitmann

2023 Grau & Weißburgunder Cuvée

9 | 40

Baden-Württemberg

Weingut Burggarten

2025 Sauvignon Blanc

9 | 40

Ahr

...you will find more wines in our wine list.

Special

Wine of the Day

Our service team will be happy to advise you!

ROSÉ

· 0,15 l | 0,75 l ·

2024 PULS Cuvee Rose

Pinot Noir & Merlot
Rheinland - Pfalz

7 | 29

RED WINE

· 0,15 l | 0,75 l ·

Domaine des Tourelles

2020 Syrah
Libanon

17.5 | 82

Chateau Canon Chaigneau

2022 Cuvee 8a -Beton-
Pomerol

11 | 48

Villa Giani

2015 Cabernet Sauvignon, Cabernet Franc & Merlot
Toskana

15 | 75

...you will find more wines in our wine list.

BEER

Schreckenskammer Kölsch · 0,33l 4

Pilsener Urquell · 0,33l 4.5

Bayreuther Helles · 0,33l 4.5

Peroni Nastro Azzuro · 0,33l 4.5
Peroni Nastro Azzuro 0,0 non-alcoholic · 0,33l

Schneider Weisse · 0,5l 6

Schneider Weisse non-alcoholic · 0,5l 6

HOT DRINKS

Espresso ¹¹ 4

Espresso Doppio ¹¹ 5

Caffè Americano ¹¹ 4.5

Espresso Macchiato ¹¹ 4.5

Cappuccino ¹¹ 5

Fresh mint tea 4.5

Freshly brewed tea 4.5

LAVAZZA PRESENTS THE ORIGIN OF COFFEE.

A noble 100% Arabica coffee that comes from a small region in Ethiopia where coffee production is deliberately kept low. The coffee grows on fertile and unpolluted soil - the coffee cherries are harvested and selected individually by hand. This is how its special and intense aroma is created.



– vegan



– vegetarian

All amounts in Euro € and including VAT.

Additives: 1 with preservative, 2 with colouring, 3 with antioxidant, 4 with sweetener saccharin, 5 with sweetener cyclamate, 6 with sweetener aspartame, contains phenylalanine source 7 with sweetener Acesulfame, 8 with phosphate, 9 sulphurised, 10 containing quinine, 11 containing caffeine, 12 with flavour enhancer, 13 blackened, 14 waxed, 15 genetically modified

Allergens: a) contains cereals containing gluten; b) contains crustaceans or products; c) contains eggs or egg products; d) contains fish or fish products, e) contains peanuts or peanut products, f) contains milk or milk products including lactose, g) contains soya beans or soya bean products, h) contains celery or celery products, i) contains mustard or mustard products, j) contains sesame, l) contains nuts or products derived from nuts, m) contains sulphur dioxide / sulphites, n) contains lupins or lupin products, o) contains molluscs or mollusc products.