

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.


We offer the Small and Medium menu in a vegetarian option as well

BARSNACKS

Arancini „Puls Style“ · 2 pieces ^{a,c,f,h}  9
Taleggio cheese | Black cherry

Raw marinated Tuna ^{d,f,g} 11
Passionfruit | Ayran foam | Chives

Halver Hahn · 2 pieces ^{a,c,f}  8
Middle aged gouda | Mustardcreme | Rye bread

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

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



– 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 & Chorizo ^{a,d,f,o}

Ox heart tomato | Burrata foam | Black garlic puree

29 | 24

PULS Fabata ^{a,g,h,i,j,l}



Cream of white beans | Sweet potato
Red lentils | Sea buckthorn

19 | 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

Fillet of milk-fed veal ^{f,g,h,i}

Madeirajus | Carrot | Onion Chutney

45 | 38

Preparation time 30 Minutes

Stuffed zucchini ^{a,g,h,i}



Fregola sarda | Fig | Almond | Saffron

26

Fried redfish ^{a,d,f,h}

Mussel beurre blanc | Cucumber | Green Apple

39 | 33



– vegan



– vegetarian

SIDES

· single ·

Wild broccoli ^{c,f,g,h}



Potato Espuma | Crunchy Parmesan

13

Roasted cauliflower ^{a,g,j}



Shiso spinach | Miso | Lemon panko

14

Spicy pumpkin ^{a,g,h,i,j}



Pumpkin tempura | Cabbage kimchi

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
Valrhona chocolate | Pumpkin seeds | Banana sorbet


White chocolate mousse ^{a,c,f,j}  16
Crispy oats | Citrus | mandarin sorbet

Legend Praline · 2 pieces ^{a,c,f}  6
Pistachio | Honey

Stuffed passions fruit  6
Rooibos tea cream

For a vegan dessert, feel free to ask us!

 – vegan

 – vegetarian

APPETITUS BONI



WATER

Aqua Panna | San Pellegrino · 0,75l 7,90

Still water | sparkling water flat rate · *per person* 6,00

SOFTS

Coca-Cola | Cola Zero ^{2,11} · 0,2l 4,00

Homemade Lemonade · 0,3l 6,00

Schweppes Wildberry · 0,2l 4,00

SPARKLING WINE

· 0,1 l | 0,75 l ·

Crémant de Bourgogne

Domaine de la Creuze Noir
Burgund

6.5 | 39

Crémant Tresor Rosé

Bouvet
Saumur

8 | 48

Veuve Clicquot

Brut
Champagne

21 | 120

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 ·

2022 Meri Vermentino di Sardegna

Argiolas
Sardinia

8.5 | 35

2022 Grau & Weißburgunder Cuvee

Weingut Schnaitmann
Baden-Württemberg

9 | 40

2023 Sauvignon Blanc

Weingut Burggarten
Ahr

9 | 40

...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 ·

2022 Rosé de Diel

Schlossgut Diel
Nahe

9 | 38

RED WINE

· 0,15 l | 0,75 l ·

2016 Syrah

Domaine des Tourelles
Libanon

17.5 | 82

2016 Pinot Noir Reserve

Weingut Wageck
Pfalz

9 | 38

2013 Villa Gianni

Rosso IGT
Toskana

15 | 75

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

BEER

Schreckenskammer Kölsch · 0,33l 4,00

Pilsener Urquell · 0,33l 4,50

Bayreuther Helles · 0,33l 4,50

Peroni Nastro Azzuro · 0,33l 4,50
Peroni Nastro Azzuro 0,0 non-alcoholic · 0,33l

Schneider Weisse · 0,5l 6,00

Schneider Weisse non-alcoholic · 0,5l 6,00

HOT DRINKS

Espresso ¹¹ 3,50

Espresso Doppio ¹¹ 4,50

Caffè Americano ¹¹ 4,50

Espresso Macchiato ¹¹ 4,50

Cappuccino ¹¹ 5,00

Fresh mint tea 4,50

Tea
Prinzessin Darjeeling | Lung Ching 4,50
Capetown Blues | Superkrauts

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.