



# Wilma's Winter Magic

Every day after 12 p.m.



## Miracle Moment

Cream of chestnut soup with crispy phyllo stars and chives, served with oven-fresh bread. 8,50



## Holiday Joy

Crispy duck leg with port wine jus, braised red cabbage and Wilma's potato dumplings from the company Ursprung. 28,50



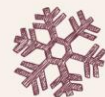
## Cozy Fireplace

Tender veal cheeks with creamed savoy cabbage and creamy smashed potatoes. 27,50



## Apple Strudel

Apple strudel warm from the oven with homemade bourbon vanilla sauce and a dollop of whipped cream. 8,00




## Wilma's wine recommendation



Blanc de Noir Estate wine\*  0,2l 8,00 | 0,75l 24,00

VDP vineyard J. Neus, Rhine Hesse, dry

Full-bodied white wine from red grapes with cherry and citrus notes. 


Villa Neus Rouge Estate wine\*  0,2l 8,00 | 0,75l 24,00

VDP vineyard J. Neus, Rhine Hesse, dry

A wonderfully smooth, colorful cuvée with red fruit notes.

\*not included in Wilma's wine time.

 = vegetarian

 = vegan

All wines and sparkling wines contain sulfites.

All prices in Euro including legal VAT and service charge.

You can find information about additives and allergens in our separate chart. Just ask the service staff or have a look at [wilma-wunder.de/allergene](http://wilma-wunder.de/allergene)

[wilma-wunder.de](http://wilma-wunder.de)   #wilmawunder





# Wintertime is Fondue Time

Wilma's Cheese Fondue  
made from Swiss cheese

Every day after 6 p.m.

2 people minimum  
per person 19,50

Served with brick oven baguette, mixed pickles and cherry brandy.

Top your fondue:

Sides for dipping:

...with delicate truffle oil	+ 3,00	...broccoli florets per order	+ 4,50
...with a fiery chili note	+ 2,00	...grapes per order	+ 4,50
		...diced smoked pork chop per order	+ 5,50

## Wilma's Winter Drinks

Winemaker Mulled Wine red/white  
From the Brummund winery. 4,50

Winemaker Punch

Non-alcoholic from the Brummund winery. 4,00

Bombardino

Warm homemade egg liqueur with grain schnapps, milk, cream and a hint of cinnamon. Shot 5,00

Tipsy Apple Pie

Hot temptation. Bombay Sapphire gin with apple pie syrup, pear puree and a splash of water. 7,00



### FOR THE PERFECT CHEESY TIME



- ➔ Always stir in eights for endless cheese delight
- ➔ Add some cherry brandy to the fondue, or yourself
- ➔ Losing a piece of bread costs guys a schnapps, women a kiss
- ➔ On the bottom, the delicious cheese crust is waiting – also called grandma