
LA FONDA
RESTAURANT



Please note that we only accept card payments.

Our staff will provide any information on allergies and food additives.

All Prices are in € and include VAT.

LA FONDA

RESTAURANT

APÉRITIFS

GAFFEL KÖLSCH

On tap

0,2 l — 2,5

CHAMPAGNER DEUTZ BRUT

Glass, 0,1 l — 17,5

Filette, 0,375 l — 69

Bottle, 0,75 l — 129

Magnum, 1,5 l — 240

CHAMPAGNER DEUTZ BRUT ROSÉ

Glass, 0,1 l — 19,5

Filette, 0,375 l — 84

Bottle, 0,75 l — 149

Magnum, 1,5 l — 298

JUVÉ Y CAMPS RESERVA CINTA PURPURA

Cava, Spain

Glass, 0,1 l — 12,5

Bottle, 0,75 l — 79

NEEDLE MASTERPIECE

Fever-Tree Premium Indian Tonic Water

— 15,8

GIN BASIL SMASH

Gin, basil syrup, lemon

— 14,5

PORTO WINTER

*Peach juice, lemon juice, apricot brandy, sugar
syrup, red wine*

— 14,5

LIMONCELLO SPRITZ

*Homemade Amalfi Limoncello, Sparkling Wine,
Soda*

— 14,5

CHILI-MANGO-MARGARITA

Mango, chili, Tequila, Cointreau, lemon

— 14,5

GINGER PEAR MARTINI

Pear-infused vodka, lemon juice, ginger

— 14,5

CUBELTINI

Vodka, cucumber syrup, lemon

— 14,5

NON-ALCOHOL

VIRGIN TONIC

Tanqueray 0,0% Gin,

Fever-Tree Premium Indian Tonic Water

— 9,5

MINT TONIC

Mint, lemon juice,

Fever-Tree Premium Indian Tonic Water

— 9,5

VIRGIN BASIL SMASH

Tanqueray 0,0% Gin, basil syrup, lemon

— 14,5

HOMEMADE LEMONADE

Lemon, soda, sugar syrup

- *Cucumber*
 - *Orange*
 - *Pear-Ginger*
 - *Lemongrass-Honey*
 - *Ginger-Lime*
 - *Basil*
 - *Fig*
- 7,5

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WINE RECOMMENDATIONS

ROSÉ

2024 AIX ROSÉ

Maison Saint Aix, Provence, France

0,15 l, glass — 9,50 | 0,75 l, bottle — 49 | 1,5 l, Magnum — 94

WHITE

2023 BOURGOGNE HAUTES-COTES DE BEAUNE JARDIN DU CALVAIRE

Etienne Sauzet, Chardonnay, Bourgogne, France

0,15 l, glass — 15,5

0,75 l, bottle — 86

2024 GRAUBURGUNDER QUARZIT

Vineyard Pflüger, Pfalz, Germany

0,15 l, glass — 7,5

0,75 l, bottle — 37

2024 ROERO ARNEIS

Fratelli Ponte, Piemonte, Italy

0,15 l, glass — 10

0,75 l, bottle — 49

2023 PORMENOR BRANCO

Pormenor, Malvasia Fina, Rabigato, Gouveio,

Douro, Portugal

0,15 l, glass — 8

0,75 l, bottle — 39

2023 GRÜNER VELTLINER LÖSS

Vineyard Jurtschitsch, Kamptal, Austria

0,15 l, glass — 8,5

0,75 l, bottle — 42

2017 RIESLING „TITAN“

Schäfer-Fröhlich, Nahe, Germany

0,15 l, glass — 13,5

1,5l, bottle — 142

RED

2023 AMIAMI VICE

Domain AMI, Aligoté & Pinot Noir, Burgund, France

0,15 l, glass — 14,5

0,75 l, bottle — 69

2023 LUCENTE

Tenuta di Valgiano, Merlot & Sangiovese, Toscana, Italy

0,15 l, glass — 11,5

0,75 l, bottle — 57

2020 CHÂTEAU BRUN

Saint Émilion Grand Cru, Bordeaux, France

0,15 l, glass — 11,5

0,75 l, bottle — 57

2021 ALTANO

Symington Family Estates, Douro, Portugal

0,15 l, glass — 7

0,75 l, bottle — 35

2022 LES FRÈRES ROUGE

Winery Höfflin, Baden, Deutschland

Spätburgunder, Regent & Monarch

0,15 l, glass — 7,5

0,75 l, bottle — 37

2021 EPISTEM MONASTRELL

Atlan & Artisan, Murcia, Spain

0,15 l, glass — 10,5

0,75 l, bottle — 52

To see all our wines, please ask for our wine menu!

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STARTERS

MARINATED OLIVES *(vegan)*

Fennel seeds, orange zest
— 7

2 ' FRIKADELLEN ' WITH MONSCHAUER MUSTARD

(veal meatballs)

★ *La Fonda Classic*
— 14

PASTRAMI "BARBECUE"

Sourdough bread, roasted onion mayonnaise, BBQ-corn, smoked paprika
— 14

CASHEW FLAN *(vegan)*

Bitter greens, pumpkin seed cream, oat crumble, citrus fruits
— 19

QUICK-MARINATED MACKEREL

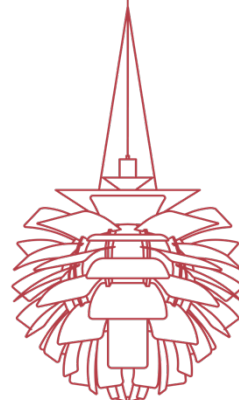
Nori seaweed, dill, fermented kohlrabi, Granny Smith apple
— 21

CARROT AND GINGER SOUP *(vegan)*

Roasted Yuzu, sesame
— 10,5

' HIMMEL & ÄÄD ' *(traditional dish from Cologne)*

Fresh Flönz (black pudding) from Andernach, Elstar apple, dicke Bunne (green beans), geröstete Öllisch (fried onion) and homemade mashed potatoes
★ *La Fonda Classic*
— 19



LA FONDA

R E S T A U R A N T

MAIN COURSES

OVEN-ROASTED CAULIFLOWER *(vegan)*

Marinated and cooked whole, baby spinach, pomegranate, panko crumble and homemade creamy mashed sweet potatoes

★ *La Fonda Classic*

— 29

GENTLY COOKED FJORD TROUT

Riso al salto, golden oyster mushrooms, lemon caviar beurre blanc, bronze fennel

— 37

BRAISED VEAL TOP BLADE

Miso black salsify, potato and turnip purée, prunes, matured turnip

— 38

DRY AGED FILET OF BEEF 180 G | 6 OZ

*Dry aged, from Basque country dairy cows, with Béarnaise sauce
crispy beef tallow fries and wild herb salad with balsamic vinegar dressing*

★ *La Fonda Classic*

— 49

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R E S T A U R A N T

DESSERTS

CRÈME BRÛLÉE *(vegetarian)*

With vanilla and tonka bean

— 11

PRALINÉS *(vegetarian)*

Variation of homemade pralines

— 12

AFFOGATO *(vegetarian)*

Fior di Latte ice cream, Heilandt espresso

— 9

HOMEMADE SORBETS *(vegetarian/vegan option)*

Choice of mango-passion fruit, ccaramel apple, bellini peach

(2 scoops)

— 9

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NON-ALCOHOLIC DRINKS

WASSER

0,25 l	57 Water, sparkling / still	4
0,75 l	57 Water, sparkling / still	9

LIMOS UND SÄFTE

0,2 l	Coca Cola	4
0,2 l	Coca Cola Zero	4
0,33 l	Gaffels Fassbrause apple	4
0,25 l	grape juice Dornfelder Van Nahmen	4,9
0,33 l	apple spritzer Van Nahmen	4,9
0,33 l	rhubarb spritzer Van Nahmen	4,9
0,2 l	Fever-Tree Premium Ginger Ale	5
0,2 l	Fever-Tree Premium Indian Tonic Water	5
0,2 l	Fever-Tree Mediterranean Tonic Water	5

BEER

FRISCH GEZAPFT VOM FASS

0,2 l	Gaffel Kölsch	2,5
0,3 l	Warsteiner Pilsener	3,9

AUS DER FLASCHE

0,33 l	Gaffel Lemon ('Radler')	4
0,33 l	Gaffel Kölsch non-alcoholic	4
0,33 l	Warsteiner Pilsener non-alcoholic	4
0,5 l	König Ludwig Weizen	6
0,5 l	König Ludwig Weizen non-alcoholic	6

HOT DRINKS

KAFFEE

Heilandt coffee	3,7
Heilandt espresso	3,5
Heilandt espresso macchiato	3,8
Heilandt espresso doppio	5
Heilandt espresso doppio macchiato	5,2
Heilandt cappuccino	4,4

TEA

Bamboo Tea-Room – different varieties	6
• white Tee	
• black Tee	
• green Tee	
Fresh peppermint leaves	5
Fresh ginger	5