



MundArt  
Restaurant

Tuesday – Saturday  
19:00 – 22:00

MundArt  
Restaurant . Catering . Events  
Oppenhoffallee 9-15 . 52066 Aachen  
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David Rehschuh

DAILY - our small menu - simply good for ever day!

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Black salsify, apricot, buffalo mozzarella	15,00
Vitello tonnato	17,00
Free range pork from Mechelen, quince jelly, balsamic vinegar (25-years old)	17,00
Swordfish tatar, granny smith, ginger, avocado	14,00
Four oysters "Fines de Claire"	12,00

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Corn fed chicken 'label rouge', Cajun Style, with sweet potato, corn, pepper and trarragon	24,00
Zander , green cabbage, parsnip, sauce hollandaise	24,00
Lamb from the Eifel, ratatouille winter style, mashed potatoes	28,00
Black falafel, couscous, pea, mint and roasted roots	

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Tanariva chocolate, Gieser-Wildemann pear, lingonberry	10,00
Matcha cheesecake, passion fruit, blueberry	10,00

DAILY MENU 37,00

3-course menu from the Daily menu.

## GOURMETMENU

Amuse geule – welcome greeting from the kitchen

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Ravioli filled with Göhltaler cream cheese, Horbach honey,  
pata negra and melon – 18,00

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Codfish line fished from Island, coloured cauliflower,  
Lovage and black nut – 22,00

or

Foie gras, turnip, cacao bean and rhubarb – 20,00

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sorbet

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Arctic char, yuzu, fermented shallot, topinambur and edamame – 34,00

or

Onglet from the US beef, peanut, egg yolk, Brussels sprouts – 32,00

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Cheese - 14,00

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Torta di Nocciole – macadamia, nashi, crème fraiche, salt -

Four-courses menu with one intermediate course, cheese or dessert 55€

Five-courses menu with one intermediate course, cheese or dessert 63€

Six-courses menu with two intermediate courses, cheese or dessert 75€

Following prior notification we also cook vegan with pleasure.

We kindly ask for your understanding that menus are served for the entire table only.

Changements will be charged



## Non-alcoholic beverages

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### Mineral water

Staatlich Fachingen medium	0,7	7,90
	0,25	3,00
Staatlich Fachingen still	0,7	7,90
	0,25	3,00
Gerolsteiner Gourmet sprudel	0,7	6,90
Gerolsteiner Gourmet naturell	0,7	6,90
Coca Cola <sup>1,3,</sup>	0,2	3,00
Coca Cola light <sup>1,3,5,6,</sup>	0,2	3,00
Fever Tree Sicilian Lemonade	0,2	3,50
Proviant Rhubarbe Lemonade	0,33	3,50
Fever Tree Tonic Water <sup>4,</sup> Mediterrean Tonic Water <sup>4</sup>	0,2	3,50
Thomas Henry Bitter Lemon	0,2	3,50
Fever Tree Ginger Ale	0,2	3,50
Thomas Henry spicy Ginger	0,2	3,50

### Juices

Passionfruit	0,2	3,00
Apple	0,2	3,00
Rhubarbe	0,2	3,00
Black currant	0,2	3,00
Orange	0,2	3,00
Mixed with sparkling water	0,3	4,00
Orange juice (fresh pressed)	0,2	5,00

**Bottled beer**

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Rothaus Tannenzäpfle Pils	0,33	4,00
Cornelius Bräu	0,375	5,00
Lindemans Gueuze	0,375	6,50
Leffe Blonde	0,25	4,50
Leffe Brune	0,25	4,50
Mühlenkölsch	0,33	4,00
Bitburger Pils 0,00%	0,33	4,00

**Aperitif & Longdrink**

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Belsazar Wermouth White, Red, Dry,		6,00
Noilly Prat		6,00
Castello d'Alba Porto Tawny	0,04	6,00
Castello d'Alba Porto Ruby	0,04	6,00
Hugo (non-alcoholic)		7,50
Aperol Spritz		7,50
Campari Orange with fresh Orangejuice <sup>1</sup>		8,00
Americano		7,50

**Aperitif & Longdrink**

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Lillet Vive		8,00
Gin Tonic		12,90

## **Wine - by glass**

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**Our wine selection by glass corresponds to our wine menu.**

**We would be glad to advise you.**

## Wine – sparkling

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Champagne France		
Jeeper Brut Grande Réserve		75,00
	0,1	12,00
Champagne France		
Jeeper Brut Grande Rosé		75,00
Champagne France		
2005 Jeeper La Grande Cuvée		130,00
Loire France		
Bouvet Cremant Brut		36,00
	0,1	4,50
Loire France		
Bouvet Excellence Cremant Brut Rosé		38,00
	0,1	4,50
Calatayud Spain		
Reyes de Aragon Cava Nature		36,00
2009 Saar Germany		
Van Volxem Riesling Brut “1900”		69,00
2007 Rhinehessen Germany		
Raumland Blanc de Noir Prestige Brut		65,00
Champagne France		
Moët & Chandon Champagne Imperial Brut		85,00
Champagne France		
Moët & Chandon Champagne Rosé Brut		95,00
2005 Champagne France		
Roger Manceaux Champagne “Heritage”		130,00

2003 Champagne France  
Gosset Champagne Rosé “Celebris” 260,00

### **Wine - White**

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#### **Germany**

2016 Palatinate Germany  
Johann Müller  
Sauvignon Blanc 32,00

2016 Palatinate Germany  
Schömehl  
Riesling late vintage 32,00

2016 Rhinehessen Germany  
Weingut hinter der Kirche/ Oliver Knab  
Gewürztraminer 32,00

2014 Palatinate Germany  
Philipp Kuhn  
Riesling “Tradition” QbA 36,00

2015 Palatinate Germany  
Philipp Kuhn  
Vigonier “Reserve” QbA 60,00

2015 Rhinehessen Germany  
Peth-Wetz  
Pinot Gris 32,00



## **Wine - White**

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2016 Rhinehessen Germany Peth-Wetz Chardonnay unfiltered	62,00
2016 Rhinehessen Germany Peth Wetz Riesling unfiltered	60,00
2016 Rhinehessen Germany Peth-Wetz Muskateller	36,00
2015 Saar Germany Van Volxem Riesling "Rotschiefer" Kabinett	45,00
2011 Saar Germany Van Volxem Riesling "Alte Reben" QbA	55,00
2015 Rhinehessen Germany Keller Pinot Gris QbA	45,00
2017 Rhinehessen Germany Château Schembs Red and yellow Muskateller	42,00
2017 Rhinehessen Germany Château Schembs Riesling "Kirchenstück vom Liebfrauenstift"	89,00

2014 Palatine Germany

Knipser

Pinot Blanc “Kirschgarten” GG 99,00

**France**

2015 Loire France

Henri Bourgeois

Sancerre “Les Bonnes Bouches” AOC 60,00

2015 Loire France

Henri Bourgeois

Pouilly Fumé “En Travertin” AOC 55,00

2010 Bourgogne France

Moret Nomine

Puligny Montrachet 99,00

**Italy**

2015 South Tyrol Italy

Girlan

Pinot Grigio DOC 36,00

2015 South Tyrol Italy

Girlan

Pinot Bianco “Plattenriegl”DOC 36,00

## **Wine - White**

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### **Spain**

2015 Rueda Spain	
José Pariente	
Sauvignon Blanc DO	34,00
2016 Somontano Spain	
Enate	
Chardonnay DO	38,00

## **Wine - Rosé**

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### **Germany**

2016 Rhinehessen Germany	
Peth Wetz	
Rosé „Klaret“	32,00

### **France**

2015 Provence France	
Badet Clement	
Rosé “La Promenade”	36,00
2015 Bordeaux France	
Château tour de Mirambeau	
Rosé AC	38,00

## **Wine - Red**

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### **Germany**

2012 Palatine Germany Philipp Kuhn Cuvee "Incognito" QbA	36,00
2012 Palatine Germany Knipser Pinot Noir "Kalkmergel" QbA	59,00
2012 Palatine Germany Philipp Kuhn Cuvee "Saint Laurent" QbA	69,00
2014 Rhinehessen Germany Peth-Wetz Malbec Grand Vintage Unfiltered	99,00
2016 Palatine Germany Johann Müller Pinot noir	32,00

## **Wine - Red**

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### **France**

2010 Bordeaux France Château Saint Aubin Medoc Cru Bourgeois	45,00
2010 Bordeaux France Château de Reysse Medoc	70,00
2012 Marsannay France Domaine Huguenot Pinot Noir “Les Echezots” AOC (bio)	60,00
2012 Rhône France Domaine de la Janasse Châteauneuf-du-Pape “Vieilles Vignes”	150,00

### **Italy**

2013 Apulia Italy Felline Primitivo di Manduria DOC	38,00
2015 Latium Italy Falesco Syrah „Tellus“ IGP	34,00
2012 Tuscany Italy Il Poggione Rosso di Montalcino DOC	45,00

2009 Tuscany Italy  
Il Poggione  
Brunello di Montalcino DOCG 89,00

2006 Piedmont Italy  
Serradenari Viticoltori in La Morra  
Barolo DOCG 69,00

### **Spain**

2010 Rioja Spain  
Vina Marro  
Tempranillo Reserva DOCa 45,00

2009 Navarra Spain  
Altos  
Cabernet Sauvignon Cuvee 42,00

2007 Spain  
Pago del Marenostrum  
Cota 1500 H  
Cuvée 75,00

2010 Toro Spain  
Gran Elias Mora  
Temeranillo DO 115,0

## **Wine - Red**

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### **Portugal**

2013 Douro Portugal  
Van Zellers  
Douro DOC 45,00

### **Australia**

2015 McLaren Vale Australia  
Mollydooker  
Shiraz  
"The Boxer" 65,00

2013 McLaren Vale Australia  
Mollydooker  
Shiraz  
"Carnival of love" 160,00

2011 McLaren Vale Australia  
Mollydooker  
Shiraz Cabernet 140,00

### **Dessert wine**

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Rhinehessen Germany  
Lorenz  
Huxelrebe Beerenauslese 0,375 40,00

2010 Rhinehessen Germany  
Keller  
Beerenauslese Cuvee "Pius" 0,375 59,00

## Hot Beverages

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*served with homemade pralines*

Coffee		4,00
Espresso		4,00
Espresso Double		5,50
Espresso Macchiato		4,50
Cappuccino		5,00
Café au lait		5,00
Latte Macchiato		5,50
Tea		4,50

## Digestif

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Whiskey Bulleit Frontier		
Kentucky Straight	0,04	6,00
The Glenrothes Select Reserve		
Speyside Single Malt Scotch Whisky	0,04	8,50
Bunnahabhain		
Islay Single Malt Scotch Whisky 12 Jahre	0,04	8,50
Nikka		
Pure Malt Black (Japan)	0,04	14,50
Absolut Vodka		
Sweden	0,04	5,00



## **Digestif**

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Beluga Transatlantic Export Vodka, Russia	0,04	8,00
Belvedere Vodka unfiltered „Rare Diamond Rye“, Poland	0,04	10,00
Gin Monkey 47 Black forest Sloe Gin	0,04	10,00
Gin Mare Spain	0,04	10,00
Akori Gin Spain	0,04	10,00
Lindemanns Gin Belgium	0,04	9,00
Elephant Gin Germany	0,04	11,00
Don Papa Rum Philippines	0,04	8,00
Botucal Rum Venezuela	0,04	8,00
Havana Club 3 años	0,04	5,00

## **Digestif**

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Nonino Grappa		
Vuisinar Riserva	0,02	4,00
Falesco Grappa		
Montiano	0,02	6,00
Berta Grappa		
Monprà	0,02	7,00
Tequila José Cuervo Silver	0,04	5,00
Tequila José Cuervo Gold	0,04	5,00

## **Fruit and grape marcs**

Rotenbachhof, Josef Schweiger		
Mirabelle	0,02	4,00
Rotenbachhof, Josef Schweiger		
Plum	0,02	4,00
Rotenbachhof, Josef Schweiger		
Raspberry	0,02	4,00
Rotenbachhof, Josef Schweiger		
Pear	0,02	4,00
Pircher		
Hazelnut	0,02	4,00
Knipser		
Grape marc spirit	0,02	8,00

## Digestif

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Cointreau	0,04	6,00
Rémy Martin		
Coeur de Cognac	0,04	9,00
Carlos I Brandy Solera		
Gran Reserva	0,04	7,00
Ricard Pastis de Marseille	0,04	5,00
Averna	0,02	3,00
Jägermeister	0,02	3,00
Ramazotti	0,02	3,00
Santocci Limoncello	0,02	4,00
Fernet Branca	0,02	3,00
Bodegas Tradition Sherry Fino	0,02	4,00

## **Additives and Allergens**

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### **Additives**

1. Colouring
2. Preservatives
3. Coffein
4. Quinine
5. Sweetners
6. Contains a source of phenylalanine
7. Nutritive value
8. Antioxidant

### **Allergens**

**We are glad to advise you on all allergens personally.**

**We keep a list of all allergens that contain our food that we update every day. Please do not hesitate to contact us in case of any allergy.**