

## CULINARY HIGHLIGHTS OF HESSIAN FOOD CULTURE

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### **Ebbelwoi**

Frankfurt's iconic apple wine –  
slightly tart, refreshingly crisp, and low in alcohol.

Traditionally served in  
a Bembel (a stout, stoneware jug) and  
a Geripptes (a special glass with a diamond-patterned  
exterior), it's a true regional classic.

A specialty that embodies the spirit of Frankfurt living –  
give it a try!

Cheers – or

**Gude!**,

as the locals like to say.

## TIME FOR APPLE CIDER

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All our apple wines “Der alte Hochstädter” come from Höhl Cider Press House, the oldest apple wine press in Germany.

### Our apple wines made from a single apple variety

<b>Boskoop</b> (6,4 Vol. %)		<b>Jonagold</b> (5,1 Vol. %)	
0,25l	€ 5,00	0,25l	€ 5,00
0,5l	€ 10,00	0,5l	€ 10,00
1l	€ 18,00	1l	€ 18,00

### Things are getting colorful

<b>Rosé</b> (4,7 Vol. %)	
0,25l	€ 5,00
0,5l	€ 10,00
1l	€ 18,00

### Our classics

<b>Schoppepetzer</b> (5,5 Vol. %) <i>unfiltered</i>		<b>Speyerling</b> (5,5 Vol. %) <i>filtered</i>	
0,25l	€ 4,50	0,25l	€ 4,50
0,5l	€ 9,00	0,5l	€ 9,00
1l	€ 16,00	1l	€ 16,00

### Apple-based non-alcoholic drinks

<b>Apfelsaft PUR klar</b> <i>apple juice filtered</i>		<b>Apfelsaft PUR naturrüb</b> <i>apple juice unfiltered</i>	
0,25l	€ 4,50	0,25l	€ 4,50
0,5l	€ 9,00	0,5l	€ 9,00
1l	€ 16,00	1l	€ 16,00

# TAVERNE

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## Restaurant Taverne

c/o Frankfurt Airport Marriott Hotel & Sheraton Frankfurt Airport Hotel  
Flughafen / Terminal 1, Hugo-Eckener-Ring 15  
60549 Frankfurt, Deutschland  
[Taverne-Frankfurt.com](http://Taverne-Frankfurt.com)

# TAVERNE