



Menu of Restaurant Sitte  
Volume № 60

# LOKALZEITUNG





## WELCOME

Dear guests,

we are very pleased to welcome you to our restaurant.

In your hands you are holding the 60th issue of our Lokalzeitung, the first issue was published 45 years ago, shortly after my parents opened the restaurant in 1979.

This year my mother retired from management and my wife and I have taken full responsibility for the business. We are very pleased to be able to continue running the restaurant in the usual tradition and are grateful for our team, who supports us in all areas and is there for you as our guests.

I wish you a pleasant stay, we are pleased that you are here and we look to the future with confidence that we can continue to say in the coming decades:

Sitte – a family since 1979

Sincerely,  
Dirk Knierim & Tina Knierim  
and the whole Sitte-Team



## APERITIF

HUGO prosecco, elderberry sirup, soda, lime, mint, ice	0,2 l	7,50 €
APEROL SPRITZ prosecco, Aperol 1,9, soda, orange, ice	0,2 l	7,50 €
CAMPARI SPRITZ prosecco, Campari 1, soda, orange, ice	0,2 l	7,50 €
SARTI SPRITZ prosecco, Sarti 1, soda, orange, ice	0,2 l	7,90 €
LILLET WILD BERRY Lillet Blanc, Schweppes Wild Berry, berries, ice	0,2 l	7,90 €
PROSECCO	0,1 l	5,50 €
PROSECCO SCHORLE prosecco with soda on ice	0,2 l	6,20 €

## CHAMPAGNE | SPARKLING WINE

GRIESEL & COMPAGNIE Bensheim, Hess. Bergstraße		
Rosé Brut, 2020	0,1 l	7,50 €
	0,75 l	45,00 €
Blanc de Noirs Brut, 2020	0,75 l	49,00 €
PROSECCO La Farra	0,75 l	35,00 €
CHAMPAGNER Laurent Perrier La Cuvée	0,75 l	75,00 €

## APERITIF ALCOHOL FREE

GOODVINES SPARKLING RIESLING Sparkling Riesling as an alcohol free alternative to Prosecco 0,0 % Vol.		
glass	0,1 l	4,90 €
bottle	0,75 l	30,00 €
HUGO FREE Sparkling Riesling, soda, elderberry sirup, lime, mint	0,2 l	7,20 €
BERRY FLOREALE as an alternative to Lillet Wild Berry – Martini Floreale, Schweppes Wild Berry, berries, ice	0,2 l	6,50 €

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and follow us on  
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📍 restaurant.sitte

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## APPETIZER

### TOMATO SOUP

with basil pesto  
7,20 €

### SMALL VITAMIN SALAD

mix of leafy greens with tomato, radish,  
cucumber, and onions in vinaigrette  
7,50 €

### BAKED GOAT CHEESE

with honey and a salad side with raspberry  
dressing  
13,90 €

### BRUSCHETTA

four toasted white bread slices with tomato  
dices garnished with pesto  
6,50 €

### PINSA BREAD

wheat sourdough made from wheat, soy and  
rice flour with basil pesto  
6,50 €

### HESSIAN CHEESE

melted cheese and marinated onions with  
caraway seeds, served with three slices of  
dark baguette  
7,90 €

### BAGUETTE

if you wish bread with your soup or salad,  
just let us know  
0,00 €

## SALAD

### SALAT DARMSTADT

large garden salad in vinaigrette with grilled  
stripes of rump steak and mushrooms  
22,50 €

### SALAD TURKEY STEAK

large garden salad in vinaigrette with grilled  
turkey steaks and herbal butter  
18,90 €

additional

### PINSA BREAD

wheat sourdough made from wheat, soy and  
rice flour with basil pesto  
6,50 €

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## DELICATESSEN TO GO

for at home or as a gift

### RASPBERRY DRESSING




of pure raspberry pulp  
200 ml 3,90 €

### VINAIGRETTE

refined with mustard  
200 ml 3,90 €

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 vegan  vegetarian  gluten free  
traces possible

## BEEF

### BEER GOULASH

juicy beef goulash in dark beer sauce with herbs, served with spaetzle noodles  
19,50 €

### RUMP STEAK DATTERICH ✂

300 g rump steak with herbal butter, stewed onions and roast potatoes  
37,90 €

### RUMP STEAK MADAGASKAR ✂

rump steak on pepper sauce with green string beans and roast potatoes  
200 g 29,90 €  
300 g 39,90 €

### FITNESS STEAK ✂

rump steak with herbal butter and a large green garden salad in vinaigrette  
200 g 29,90 €  
300 g 39,90 €




### ROAST BEEF VIENNA

rump steak, pounded thinly and grilled medium well, with fried onions and roast potatoes  
28,90 €

### SITTE'S BREWHOUSE BURGER

200 g beef patty topped with cheddar cheese, cucumber, lettuce, tomato, and burger sauce, served with French fries  
20,50 €

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 vegan  vegetarian  gluten free  
traces possible

## PORK

### SITTE'S BOLOGNESE SCHNITZEL

breaded and fried pork schnitzel topped with mozzarella cheese and covered with Bolognese sauce, garnished with pesto and served with roast potatoes  
18,90 €

### GREEN SAUCE SCHNITZEL

breaded and fried pork schnitzel with traditional Hessian green sauce and roast potatoes  
17,90 €

### KOCHKAESE SCHNITZEL

breaded and fried pork schnitzel with traditional Hessian cream cheese and roast potatoes  
17,90 €  
with marinated onions  
+ 1,00 €

### CREAM SAUCE SCHNITZEL

breaded and fried pork schnitzel with cream sauce <sup>10</sup> and butter spaetzle  
17,50 €


### SCHNITZEL VIENNA STYLE

breaded and fried pork schnitzel with roast potatoes and a lemon slice  
16,50 €

optional sides

Side Salad  

served in a glass with raspberry dressing  
5,50 €

green beans   
4,40 €

leaf spinach   
4,40 €

## FISH

### SALMON FILET 🌿

grilled salmon filet topped with melted tomato dices and a side of leaf spinach and rice  
28,90 €

### SALMON LASAGNA

filled with salmon and leaf spinach, covered with tomato sauce and baked with mozzarella, garnished with pesto  
21,90 €

## LAMB

### STEWED LAMB KNUCKLE 🌿

tender lamb knuckle covered in rosemary gravy, served with green string beans and roast potatoes  
24,90 €

## TURKEY

### TURKEY STEAKS SACHSENHAUSEN

two grilled turkey steaks with traditional Hessian green sauce and roast potatoes  
18,90 €

## PLANT

### RAVIOLI ROCKET 🌿

ravioli filled with vegetables, served with tomato sauce and garnished with basil pesto and rocket salad  
17,90 €

### VEGAN BURGER 🌿

burger patty made from pea protein on a potato bun with onion chutney, tomato, lettuce, cucumber and burger sauce, served with French fries  
17,90 €

### GREEN SAUCE 🌿

made of seven herbs: chervil, chives, parsley, salad burnet, sorrel, garden cress and borage. Served with two hard boiled organic eggs and boiled potatoes  
15,90 €

### PINSA CAPRESE 🌿

wheat sourdough made from wheat, soy and rice flour, baked with crème fraîche, mozzarella cheese and tomatoes, garnished with basil pesto  
15,90 €

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## REUSABLE TO GO

For the environment we only offer reusable containers with a 3 € deposit each, if you want to take your leftovers home.

You can return the rinsed containers during our opening hours.

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## FOR KIDS UP TO 14 YEARS OF AGE

### KINDER TURKEY STEAK

grilled turkey steak with leaf spinach and  
roast potatoes  
12,50 €

### KINDER SCHNITZEL

small breaded pork schnitzel with French fries  
and a slice of fresh lemon  
9,50 €

### SPAETZLE NOODLES

with cream sauce <sup>10</sup>  
5,50 €

### MINI SPAETZLE

a mini portion of spaetzle with tomato sauce  
for kids up to 2 years of age  
0,00 €

### FRENCH FRIES

with ketchup  
4,50 €

### CUCUMBER

a small handful of raw cucumber slices  
0,30 €

### SIDE SALAD

served in a glass with raspberry dressing  
5,50 €

## DESSERT

### WARM APPLE CRUMBLE

apple slices with crispy crumbles and a scoop  
of toffee caramel ice cream <sup>1</sup>  
8,50 €

### CHOCOLATE CAKE

small chocolate cake with vanilla ice cream  
8,50 €

### MOUSSE AU CHOCOLAT

dark mousse in chocolate coating  
on marinated apricots with roasted almonds  
– also available gluten-free –  
7,90 €




### CREME BRULEE

French vanilla creme <sup>1</sup>  
with caramelized sugar  
7,50 €

### SCOPE OF ICE CREAM

Cassis-Sorbet <sup>1</sup>  
3,20 €

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 vegan  vegetarian  gluten free  
traces possible



## HOT BEVERAGES

### COFFEE

Coffee	Cup	3,50 €
Decaffeinated	Cup	3,50 €

Espresso	Cup	2,50 €
Espresso Double	Cup	4,50 €

Cappuccino	Cup	3,90 €
Café au lait	Cup	4,50 €
Latte Macchiato	Glass	4,90 €
Vanilla Macchiato	Glass	5,20 €

all with organic milk		
with oat drink	+ 0,30 €	

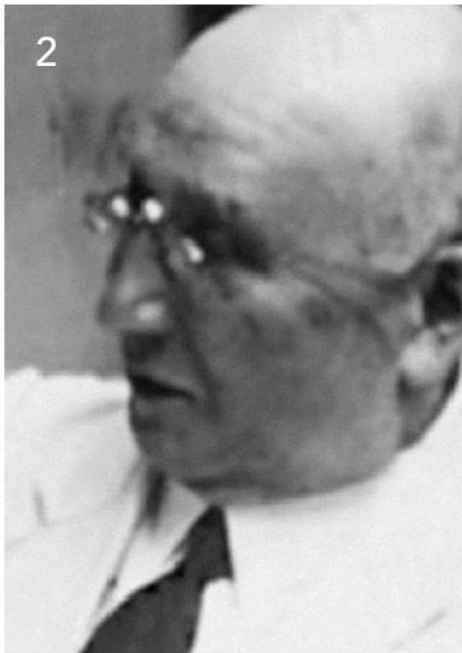
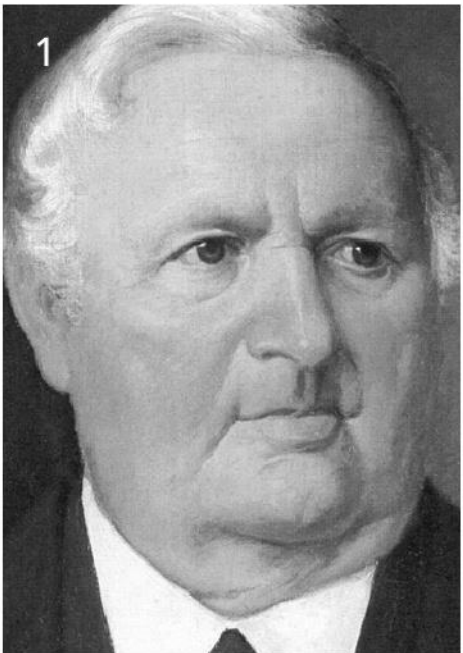
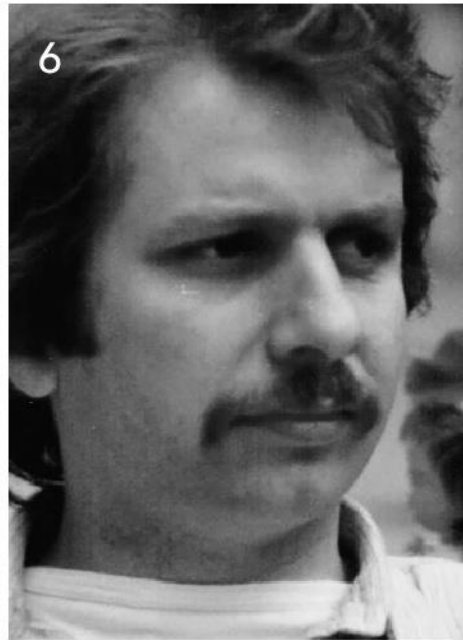
### AFFOGATO AL CAFFE

espresso with vanilla ice cream	4,90 €
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### TEA

Darjeeling	Glass	3,50 €
Bio Assam	Glass	3,50 €
Bio green tea sencha	Glass	3,50 €
Bio peppermint	Glass	3,50 €
Bio chamomile	Glass	3,50 €
Hibiscus raspberry	Glass	3,50 €

1 Justus Hildebrand 1855, 2 Franz Sitte 1930, 3 Fritz Heller 1942, 4 Gino Faraldi 1970, 5 Alfons Benz 1977, 6 Wolfgang Knierim 1979, 7 Renate Knierim (geb. Bellin) 1979, 8 Dirk Knierim heute, 9 Tina Knierim (geb. Hamel) heute



# HISTORY

1831  
Justus Hildebrand (Image 1) starts brewing beer laying the groundwork for the Pfungstädter brewery

1877 – 1932  
Family Sitte

Franz Sitte (Image 2) opens Restaurant Sitte 1877 at Karlstraße 15 as a restaurant of fine Viennese cuisine

1932  
Franz Beuer

1936  
Jakob Feuring

1941  
Karl Decker

1942  
Fritz Heller (Image 3) survives the bombing and destruction of Darmstadt on 09.11.1944 and soon after opens the partially destroyed restaurant.

The newspapers wrote he played a crucial part in feeding many citizens in times of dire need and the most difficult conditions

1960  
Kurt Bonney

1970  
Gino Faraldi (Image 4) was already known in Darmstadt through his restaurant "Stadt Heidelberg" in Eberstadt. He renovated the old „Sitte“ to „Sitte-Gino“ in a rustic farm house style, where he offered German-Italian cuisine

1977  
Alfons Benz (Image 5)

1979 – today  
Family Knierim - Bellin (Image 6 – 9)



# HISTORY FAMILY KNIERIM

1979 ♦

Renate Knierim (née Bellin) and Wolfgang Knierim are the new owners of Restaurant Sitte. Under the motto "Darmstadt's hottest (hoof) shoe – now we're tackling it!" they began a new Sitte-era in 1979 (Image 1)

1980

The menu is published as Lokalzeitung No. 1, which includes the history of the house and Hessian delicacies

1983

The restaurant is extensively remodeled, with a new podium in the main room, an enlarged rear entrance and an extension of the kitchen

1990

For several years, legendary carnival parties ensure popularity (Image 2)

1996 ♦

Renate Bellin takes over sole management of the restaurant from Wolfgang Knierim

1997

Torsten Knierim starts working at the bar after school

1998

Dirk Knierim starts working in the restaurant after school. He started out at the dishwasher and then worked at the bar for a few years before moving into service

2008 ♦

After school, community service and training, Dirk Knierim joins the family business full-time

2011

Comprehensive renovation of the kitchen and new construction of the winter garden (Image 3)

2012

Introduction of an online reservation system that now takes reservations 24 hours a day

2015 ♦

Tina Knierim becomes part of the family business and heads the human resources and marketing departments

Torsten Knierim returns to the family business and takes on responsibility in accounting, purchasing and planning

2016

After the upper floors had been vacant for several years, Renate Bellin and Dirk Knierim take over the building from the Pfungstädter brewery and apartments were built

2019

Modern conference rooms are opened on the 1st floor above the restaurant - in combination with the restaurant, unique conference experiences are offered (Image 4)

2020

Introduction of an online-shop for ordering both vouchers and takeaway food - this has proven successful during the lockdowns and beyond

2021

The covered outdoor area is converted into a patio tent for the cold season

2022

Introduction of a new POS system to reduce walking distances for service staff; the service now carries POS system, printers and card readers with them

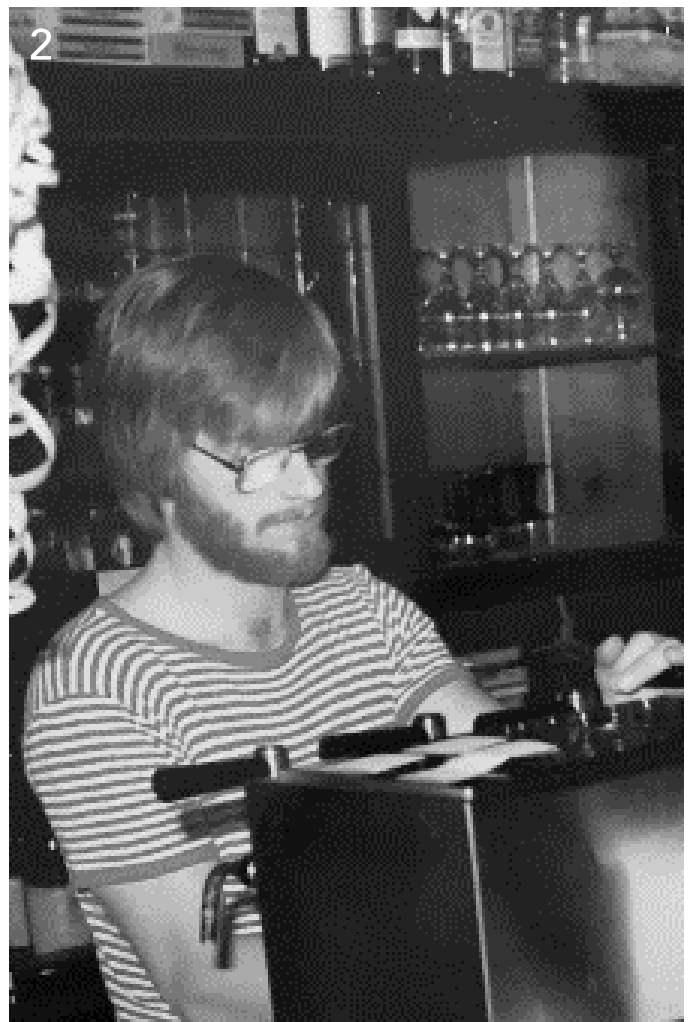
2023

In the summer months, the terrace in the parking lot is expanded and gets its own roof

2024 ♦

After 45 years, Renate Bellin hands over the final areas of responsibility to Tina and Dirk Knierim

♦ mile stones



1 Restaurant 1980, 2 Carnival 1990, 3 Building of Wintergarden 2011, 4 Conference rooms 2019



## WATER

Elisabethen Quelle sparkling	
Elisabethen Quelle still	
0,25 l	2,80 €
0,75 l	6,20 €

Sparkling water	
0,2 l	1,50 €
0,4 l	2,50 €
1 l	4,50 €

## JUICE

Kelterei Krämer  
Odenwälder apple direct juice  
fresh from the barrel

Apple juice spritzer	
0,2 l	2,60 €
0,4 l	4,20 €
1 l Bembel pitcher	7,90 €

Apple direct juice	
Orange juice	
Rhubarb nectar	
Passion fruit nectar	
Currant nectar	
0,2 l	3,00 €
0,4 l	5,20 €

Spritzers	
0,2 l	2,60 €
0,4 l	4,20 €

## LEMONADE

SOUR LEMON	
refreshing lemonade on ice	
0,4 l	5,50 €

YUZU ELDER	
refreshing lemonade	
from Asian yuzu and elder on ice	
0,4 l	5,50 €

## SOFT DRINKS

Coca-Cola	1,4,8	
Coke Zero	1,3,8	
Sprite		
Fanta	1,4	
Mezzo Mix	1,4,8	
0,2 l		2,80 €
0,4 l		4,60 €

Bitter Lemon	4,9	
Tonic Water	9	
Ginger Ale		
0,2 l		3,00 €
0,4 l		4,90 €

Kara malt	1,3	
0,33 l		3,90 €

## DRAFT BEER



Grohe Hell unfiltered	0,3 l	3,60 €
and untreated	0,5 l	4,90 €
full-bodied – 5,1 % vol.	Maß 1,0 l	9,50 €

directly from the brewery cellars, bottled by hand for us by master brewer Stefan and delivered across the street on a hand truck

Grohe Märzen	0,3 l	3,60 €
full-bodied – 5,1 % vol.	0,5 l	4,90 €

in Germany, Märzen is experiencing a small renaissance - Otto Grohe loved it even in his days as a master brewer. Concisely full-bodied with a slight roasted taste



Pfungstädter Edel-Pils	0,3 l	3,60 €
Premium	0,5 l	4,90 €
herb – 4,9 % vol.	Maß 1,0 l	9,50 €

Pfungstädter Urweizen Hell	0,5 l	5,20 €
fruity – 5,3 % vol.		

Pfungstädter Urweizen Hell	0,5 l	5,20 €
alcohol free < 0,5 % vol.		

after almost 200 years, the Pfungstädter Brewery unfortunately had to give up its location in Pfungstadt. Today the beer is brewed by the Eder & Heylands brewery in Großostheim and by Strecks Brauhaus in Ostheim vor der Röhn.

## BOTTLED BEER

Pfungstädter Pilsner		
alcohol free – 0,0 % vol.	0,33 l	3,60 €

Pfungstädter Radler unfiltered		
alcohol free < 0,5 % vol.	0,33 l	3,60 €

## APPLE WINE

Apple wine or Ebbelwoi has been a tradition in Hesse for centuries and is recognized by UNESCO as a cultural heritage. Our cider is matured according to old traditions and made from freshly processed Odenwald wine apples by the Krämer family according to traditional recipes - fresh from the barrel

Odenwälder Apfelwein unfiltered		
fresh from the barrel – 6.0% vol.		
pure   sweet   sour		
0,25 l		2,80 €
0,5 l		4,80 €
1 l Bembel pitcher		7,90 €

Odenwälder Apfelwein alcohol free		
< 0,5 % vol.		
pure   sweet   sour		
0,25 l		2,80 €
0,5 l		4,80 €
1 l Bembel pitcher		7,90 €

## WHITE WINE

Sauvignon Blanc winery Russbach Rheinhessen dry, fruity	0,2 l	7,50 €
Riesling Kabinett Heppenheimer Steinkopf dry, herb	0,2 l	6,90 €
Grauer Burgunder QbA Heppenheimer Schlossberg dry, expressive	0,2 l	6,50 €
Chardonnay Vin de Pays d'Oc Domaine de Ribaute dry, fresh	0,2 l	6,50 €
Pinot Grigio Fiuli DOC dry	0,2 l	5,50 €
Müller-Thurgau QbA Franken Divino Franconia semidry	0,2 l	6,50 €

## WINE SPRITZER

Wine spritzer	0,2 l	4,90 €
alcohol free wine spritzer with Sparkling Riesling	0,2 l	5,50 €

## RED WINE

Rioja Tempranillo dry, herb	0,2 l	7,50 €
Pinot Noir winery Tesch Nahe dry, very fine, elegant	0,2 l	7,20 €
Primitivo Apulia strong with gentle tannins	0,2 l	6,90 €
Zweigelt winery Hugl Niederösterreich dry	0,2 l	6,50 €
Merlot Cellier des Vicomtes dry with a strong taste	0,2 l	6,50 €
Trollinger Großbottwarer Wunnenstein semidry, harmonic	0,2 l	6,50 €

## ROSE WINE

Durbacher Spätburgunder Weißherbst Baden dry, piquant, fresh	0,2 l	6,50 €
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## BOTTLED WHITE WINE

Nahe 🍷 Pinot Gris Q.b.A. winery Johanninger nutty, mineral and punchy	0,75 l   27,00 €
Palatinate 🍷 Sauvignon Blanc Q.b.A. winery Naegele, Hambach fresh, racy and aromatic	0,75 l   27,00 €
Palatinate 🍷 Pinot Blanc certified organic winery Dr. Bürklin-Wolf refreshing, balanced and elegant	0,75 l   35,00 €
Hessian Bergstraße Riesling Kabinett dry winery Hanno Rothweiler, Bensheim fine fruit, refreshing and lively	0,75 l   29,00 €
Mosel Blauschiefer Riesling winery Hanno Rothweiler, Bensheim Markus Molitor lively and mineral	0,75 l   35,00 €
Lugana D.O.C. Seiterre, Lake Garda fresh, taste of melon and pepper	0,75 l   35,00 €

## BOTTLED RED WINE

Palatinate Ursprung red wine cuvée Markus Schneider soft, dark red	0,75 l   36,00 €
Palatinate Pinot Noir winery Knipser Raspberry, cherry and a hint of cigar box	0,75 l   45,00 €
Italy   Apulia Primitivo Puglia IGT Maestro full-bodied and round	0,75 l   25,00 €
Italy   Abruzzo Sistina Montepulciano substantial, with subtle fruit	0,75 l   29,00 €
Spain   La Rioja Crianza Jaun de Alzate aroma of blackberry, raspberry and vanilla	0,75 l   29,00 €
France   Côtes Du Rhône Grenache Noir, Syrah Domaine de Bearenard pepper, flower and herbal flavours	0,75 l   35,00 €

## SPIRITS

Jägermeister 56 herbs	2 cl	3,90 €
Limoncello Scavi & Ray	2 cl	3,90 €
Linie Aquavit aged in oak barrels at sea	2 cl	3,90 €
Ramazotti Italian herbal liqueur	2 cl	3,90 €
Sambuca Molinari	2 cl	3,90 €
Absolut Vodka Sweden	2 cl	3,90 €
Tequila Topanito Blanco 100 % Agave	2 cl	3,90 €

## WHISKY

Glenfiddich Single Malt Scotch Whisky 1 18 years	2 cl	9,50 €
Glenfiddich Single Malt Scotch Whisky 1 12 years	2 cl	5,50 €
Jack Daniel's Tennessee Sour Mash Whiskey	2 cl	4,20 €

## RUM

Botucal Reserva Exclusiva Venezuela	2 cl	5,90 €
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## GIN TONIC

DAGIN the Darmstadt Gin handmade from Heinerliebe in Darmstadt with its striking blue color Thomas Henry Tonic Water 9	4 cl	12,00 €
UNIQUE BIO Gin Gin made with love in Pfungstadt of ingredients from local organic farms Thomas Henry Tonic Water 10	4 cl	12,00 €
Monkey 47 black forest Dry Gin Thomas Henry Tonic Water 10	4 cl	12,00 €
Bombay Sapphire Schweppes Tonic Water 10	4 cl	6,90 €
— DRINK AND DRIVE Gin Tonic alcohol free Siegfried Wonderleaf Schweppes Tonic Water 10	4 cl	8,50 €



## FRUIT BRANDIES

### SCHEIBEL FRUIT BRANDIES

black forest spirit, distilled over gold

Moor Pear,  
aged in oak barrels 2 cl 5,90 €

Fine apricot 2 cl 5,50 €

### ALSATIAN FRUIT BRANDIES

Nusbaumer distillery  
ripe fruits distilled into noble brandies  
result in the mild aroma

Framboise  
Cherry  
Mirabelle  
Poire Williams  
Plum 2 cl 5,50 €

### ZIEGLER FRUIT BRANDY

with very exquisite fruits, exceptionally fragrant  
aroma, full of density and fruitiness, deep and  
smooth

Williams Pear 2 cl 9,00 €

### CALVADOS XO

of apples from Normandy 2 cl 5,90 €

## HAZELNUT

### DIRKER HAZELNUT SPIRIT

roasted hazelnuts distilled  
to a fine spirit 2 cl 7,80 €

### GUDE NACHT HAZELNUT

a combination of strong hazelnut aroma and  
mild sweetness 2 cl 5,20 €

## GRAPPA

Nonino Lo Chardonnay 2 cl 7,50 €  
Vecchia di Prosecco 2 cl 6,50 €  
House grappa 2 cl 4,90 €

## PORT WINE

Tawny Porto 5 cl 4,50 €

## COGNAC

Remy Martin VSOP 2 cl 5,80 €  
Hennessy VSOP 2 cl 6,50 €

#### Additives

1 with dye | 2 with preservative | 3 with sweeteners | 4 with antioxidants | 5 with  
flavor enhancer | 6 with phosphate | 7 with milk protein | 8 with nitro curing salt | 9  
contains caffeine | 10 containing quinine

# Sitte

## Restaurant

Restaurant Sitte GmbH  
Karlstraße 15  
64283 Darmstadt  
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[www.restaurant-sitte.de](http://www.restaurant-sitte.de)

Opening hours:  
daily 11.30 – 22.30 Uhr  
Kitchen hours:  
daily 12.00 – 21.30 Uhr

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