



Menu of Restaurant Sitte  
Volume № 68

# LOKALZEITUNG





## WELCOME

Dear guests,

welcome to our Restaurant Sitte! We are delighted to welcome you.

My wife Tina and I are now running the restaurant in its second generation. Our vision is to create a place where everyone is welcome and feels at ease, and where you, as our guest, feel completely cared for and received with love and warmth.

Since 1979, our establishment has been standing for family and hospitality and we are grateful to be able to continue the restaurant in this tradition. We are especially grateful for our wonderful team, that supports us in every aspect and is passionate about ensuring your well-being.

This year, we are also very grateful for the reduction in VAT on food and are pleased to be able to pass some of the savings on to you. The old price is shown in parentheses for comparison.

Thank you for being here. We would like to give you time today to relax and enjoy yourself. Feel welcome in our Sitte family, so that we can say together:

Sitte – a family since 1979

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

## APERITIF

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“Champagne” of the Bergstrasse

### GRIESEL & COMPAGNIE

Bensheim

Rosé Brut, 2020 0,1 l 8,9

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### HUGO

prosecco, elderberry sirup,  
soda, lime, mint, ice 0,3 l 8,5

### LILLET WILD BERRY

Lillet Blanc, Schweppes  
Wild Berry, berries, ice 0,3 l 8,9

### PROSECCO

Montelliana Treviso Brut 0,1 l 6,5  
0,75 l 35

### KIR PROSECCO

prosecco with crème de cassis 0,1 l 6,9

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use our wifi  
and follow us on  
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restaurant.sitte

Battery empty? We hand out power banks

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## SPRITZ

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Sitte summer aperitif

### LAVENDER SPRITZ

prosecco, organic lavender liqueur,  
soda, lemon, mint, ice 0,3 l 8,90

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### APEROL SPRITZ

prosecco, Aperol 1,9,  
soda, orange, ice 0,3 l 8,5

### CAMPARI SPRITZ

prosecco, Campari 1,  
soda, berries, ice 0,3 l 8,5

### SARTI SPRITZ

prosecco, Sarti 1, soda,  
orange, ice 0,3 l 8,9

### LIMONCELLO SPRITZ

prosecco, limoncello, soda,  
lemon, ice 0,3 l 8,5

## APERITIF ALCOHOL FREE

### SPRITZ FREE

0,0 % vol.

as an alternative to Spritz Aperol  
with soda, orange, ice 0,3 l 8,5

### HUGO FREE

< 0,5 % vol.

alcohol free secco, soda,  
elderberry sirup, lime, mint, ice 0,3 l 8,5

### BERRY FLOREALE

< 0,5 % vol.

as an alternative to Lillet Wild Berry  
Martini Floreale, Schweppes Wild Berry,  
berries, ice 0,3 l 7,5

### J. OPPMANN SECCO ALCOHL FREE

< 0,5 % vol.

an ideal alcohol free aperitif

glass 0,1 l 5,2  
bottle 0,75 l 30

## CHAMPAGNE | SPARKLING WINE

### GRIESEL & COMPAGNIE

Sparkling wine from Bensheim, which is based  
on the quality of Champagne – internationally  
with the highest awards

0,1 l 8,9

Rosé Brut, 2020 0,75 l 45

Blanc de Noirs Brut, 2020 0,75 l 49

### LAURENT-PERRIER

finely sparkling, fresh and elegant – a classic  
champagne with floral aromas and harmonious  
style

0,375 l 49

La Cuvée 0,75 l 75

### JEAUNAUX-ROBIN

a biodynamic winemaker's champagne with fine  
minerality, delicate fruit and creamy structure –  
recommended by Vino Central – puristic, lively,  
full of character

Eclats de Meulière Extra Brut 0,75 l 99

### RUINART




100 % Chardonnay – silky, citrusy, and  
expressive. An elegant champagne for special  
moments from the oldest house in the  
Champagne region



0,375 l 89

Blanc de Blancs 0,75 l 179


## APPETIZER


TOMATO SOUP     
with basil pesto 6,9 <sup>(7,2)</sup>

VITAMIN SALAD     
mix of leafy greens with tomato, radish,  
cucumber and onions in vinaigrette 7,2 <sup>(7,5)</sup>  
as a large salad + 4,5

BAKED GOAT CHEESE    
with forest honey and a salad side with  
raspberry dressing 13,9 <sup>(14,5)</sup>  
with a large salad + 3,4

BRUSCHETTA   
four toasted white bread slices with  
marinated tomato dices and garnished  
with basil pesto 6,2 <sup>(6,5)</sup>


PINSA BREAD   
oven-fresh sourdough made from wheat, soy  
and rice flour with basil pesto 6,2 <sup>(6,5)</sup>  
with sour cream for dipping + 0,9

HESSIAN CHEESE   
melted cheese and marinated onions  
with caraway seeds, served with three  
slices of dark baguette 7,5 <sup>(7,9)</sup>

VESPER PLATE  
a pair of smoked beef sausages with Hessian  
cream cheese, onion marinade and three slices  
of dark baguette 11,5 <sup>(11,9)</sup>


## SALAD


SALAD „DARMSTADT“   
large garden salad in vinaigrette with grilled  
stripes of rump steak and fried fresh  
mushrooms 21,9 <sup>(22,9)</sup>

SALAD TURKEY STEAK   
large garden salad in vinaigrette with grilled  
turkey steaks and herbal butter 18,9 <sup>(19,9)</sup>




SALAD CHAMPIGNON    
large garden salad in vinaigrette with grilled  
fresh mushrooms 15,5 <sup>(15,9)</sup>

recommended to your salad

PINSA BREAD   
oven-fresh sourdough made from wheat, soy  
and rice flour with basil pesto 6,2 <sup>(6,5)</sup>

BAGUETTE   
in order not to waste bread, we are happy to  
bring a basket of baguette to accompany soups  
or salads on request 0,0

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 vegan  vegetarian  gluten free  
traces possible

## SCHNITZEL

### SCHNITZEL FRANKFURT

breaded and fried pork schnitzel with homemade traditional Hessian green sauce and roast potatoes 18,9 <sup>(new)</sup>

double green sauce + 3,0

### KOCHKAESE SCHNITZEL

breaded and fried pork schnitzel with traditional Hessian cream cheese and roast potatoes 17,9 <sup>(18,9)</sup>

double portion cream cheese + 3,0

marinated onions + 1,0

### 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 18,9 <sup>(19,9)</sup>

### CREAM SAUCE SCHNITZEL

breaded and fried pork schnitzel with cream sauce 10 and butter spaetzle 17,5 <sup>(18,5)</sup>

### PEPPER SCHNITZEL

breaded and fried pork schnitzel with pepper sauce 10 and butter spaetzle 17,5 <sup>(18,5)</sup>

### SCHNITZEL VIENNA STYLE

breaded and fried pork schnitzel with roast potatoes and fresh lemon 16,9 <sup>(17,9)</sup>  
with cranberries + 1,7

### SIDE SALAD

served in a glass with raspberry dressing 5,9

green beans   4,9

## FISH

### SALMON FILET „TRONDHEIM“

grilled Norwegian salmon filet with wild broccoli and rice, garnished with marinated tomatoes 28,5 <sup>(29,5)</sup>

### SALMON LASAGNA

filled with salmon and leaf spinach, covered with tomato sauce and baked with mozzarella, garnished with pesto 21,5 <sup>(22,5)</sup>

## LAMB

### STEWED LAMB KNUCKLE

tender lamb knuckle in its own sauce, served with green string beans and roast potatoes 25,9 <sup>(26,9)</sup>

# STEAK

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## T-BONE STEAK MENU

only by pre-order – at least 24 hours in advance please

### VITAMIN SALAD 🌿 🌱

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

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### 600 g Dry Aged T-BONE STEAK

served with rosemary potatoes, wild broccoli, house dip and sour cream 95,5 <sup>(98,9)</sup>

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Experience an exceptional T-bone steak from Irish beef, dry-aged on the bone for at least 14 days. This striking cut combines two classic steaks: the aromatic sirloin with its robust beef flavor and the tender, juicy filet mignon. The salt-moss dry-aging process, using handcrafted organic sea salt bricks made from Irish seaweed, further refines the meat, adding depth, character, and depth. The result is a steak that uniquely combines strength, tenderness, and intense flavor.

We cook the meat sous-vide at low temperatures for several hours and then grill it.

### RUMPSTEAK „DATTERICH” 🌱

300 g rump steak from Argentinian beef with herbal butter, served on stewed onions with roast potatoes 38,9

### RUMP STEAK „MADAGASKAR” 🌱

rump steak from Argentinian beef on dark pepper sauce <sup>10</sup> with green string beans and roast potatoes

200 g 30,9

300 g 40,9

### ROAST BEEF 🌱

rump steak from Argentinian beef, pounded thinly and grilled, with fried onions and roast potatoes 28,9

### FITNESS STEAK 🌱

rump steak from Argentinian beef with herbal butter on a large crisp garden salad in Sitte vinaigrette

200 g 30,9

300 g 40,9

### TURKEY STEAKS „SACHSENHAUSEN”

two grilled turkey steaks with homemade traditional Hessian green sauce and roast potatoes 18,90 <sup>(new)</sup>

with two halves of organic eggs  
+ 2,20

## BEEF

### BEER GOULASH

tender braised beef in strong dark beer sauce with herbs, served with spaetzle noodles 18,9 <sup>(19,5)</sup>

### SITTE'S BREWHOUSE BURGER

beef patty topped with cheddar cheese 1, cucumber, lettuce, tomato and burger sauce on a Brioche Bun, served with French fries and house dip 19,5 <sup>(20,5)</sup>

### DOUBLE BREWHOUSE BURGER

two beef patties topped with cheddar cheese 1, cucumber, lettuce, tomato and burger sauce on a Brioche Bun, served with French fries and house dip 27,5 <sup>(28,5)</sup>

### BACON CHEESE BURGER

beef patty topped with cheddar cheese 1 and bacon 2,4,6, cucumber, lettuce, tomato and burger sauce on a Brioche Bun, served with French fries and house dip 20,5 <sup>(new)</sup>

### DOUBLE BACON CHEESE BURGER

two beef patties topped with cheddar cheese 1 and bacon 2,4,6, cucumber, lettuce, tomato and burger sauce on a Brioche Bun, served with French fries and house dip 29,5 <sup>(new)</sup>

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We place great importance on regionality and sustainability – therefore, we prefer to source our ingredients locally.

However, after numerous tastings, we deliberately chose imported meat for our steaks, as we couldn't find anything comparable in terms of quality and taste.


All weight specifications refer to raw weight.

## PLANT

### RAVIOLI ROCKET

ravioli with spinach filling, served in tomato sauce and garnished with basil pesto and rocket salad 17,9 <sup>(18,9)</sup>  
with Parmesan + 0,3




### VEGAN BURGER

burger patty made from grilled mushrooms, shiitake and sun dried tomatoes on a vegan brioche bun with onion chutney, tomato, lettuce, cucumber and burger sauce, served with French fries 17,9 <sup>(18,5)</sup>  
with cheese  + 0,6

### GREEN SAUCE „BESSUNGEN“

made of seven herbs – chervil, chives, parsley, salad burnet, sorrel, garden cress and borage – with four half organic eggs from the Schaffer family's Birkenhof in Groß-Zimmern, served with boiled potatoes 16,9 <sup>(neu)</sup>

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 vegan  vegetarian  gluten free  
traces possible

## PINSA

### PINSA CAPRESE 🌿

sourdough made from wheat, soy and rice flour baked with sour cream, tomatoes and mozzarella cheese, garnished with basil pesto 16,5 <sup>(16,9)</sup>

### PINSA RUCOLA 🌿

sourdough made from wheat, soy and rice flour baked with tomato sauce topped with rocket salad and basil pesto 15,9 <sup>(new)</sup>

### PINSA RUSTIKAL

sourdough baked with sour cream, bacon mushrooms and mozzarella cheese 17,5 <sup>(new)</sup>

add sour cream for the crust + 0,9

## FOR KIDS UP TO 14 YEARS OF AGE

### SMALL PINSA MARGHERITA 🌿

half a pinsa topped with tomato sauce and mozzarella 7,5 <sup>(new)</sup>

### RAVIOLI TOMATO SAUCE 🌿

small portion of spinach-filled ravioli in tomato sauce 9,9 <sup>(10,5)</sup>

### KINDER SCHNITZEL

small breaded pork schnitzel with French fries and lemon 10,9 <sup>(11,5)</sup>

### SPAETZLE NOODLES

with cream sauce 10 5,2 <sup>(5,5)</sup>

### MINI SPAETZLE 🌿

a mini portion of spaetzle with tomato sauce for the small ones up to two years of age 1,0 – the first portion is on us

### FRENCH FRIES 🌿 🌿

with ketchup 4,2 <sup>(4,5)</sup>

### CUCUMBER 🌿 🌿

a small handful of raw cucumber slices 0,3

### SIDE SALAD 🌿 🌿

served in a glass with raspberry dressing 5,9

## DESSERT

### WARM APPLE CRUMBLE 🍏

apple cubes baked with crispy crumbles  
and a scoop of toffee caramel ice  
cream<sub>1</sub> 8,5 <sup>(8,9)</sup>

### CHOCOLATE CAKE 🍫

small chocolate cake with a scoop  
of vanilla ice cream 8,5 <sup>(8,9)</sup>

### MOUSSE AU CHOCOLAT

small chocolate mousse tart on a shortcrust  
pastry base with a fruity cassis glaze 8,2 <sup>(8,5)</sup>

### AMERICAN CHEESECAKE 🍰

small cheesecake with orange jelly,  
whipped cream and caramel sprinkles 7,2 <sup>(7,5)</sup>

### AFFOGATO AL CAFFÈ ☕

espresso with vanilla ice cream 4,9

### SCOOP OF ICE CREAM 🍦 (🌿)

cassis sorbet<sub>1</sub> 3,2

## HOT BEVERAGES

### COFFEE

Coffee 3,9  
large coffee 5,5

Decaffeinated 3,9

Espresso 2,9  
Espresso Double 4,9

Cappuccino 4,5  
large Cappuccino 5,9

Café au lait 4,9

Latte Macchiato 5,2  
Vanilla Macchiato 5,5

all with organic milk  
with oat drink + 0,3

### TEA

Darjeeling 3,9  
Bio black tea blend 3,9

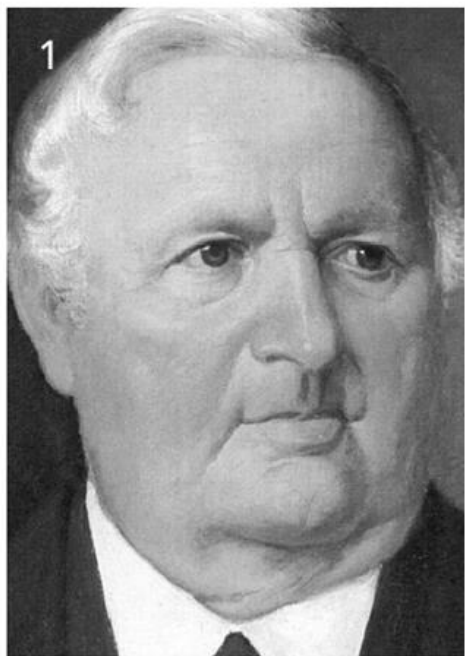
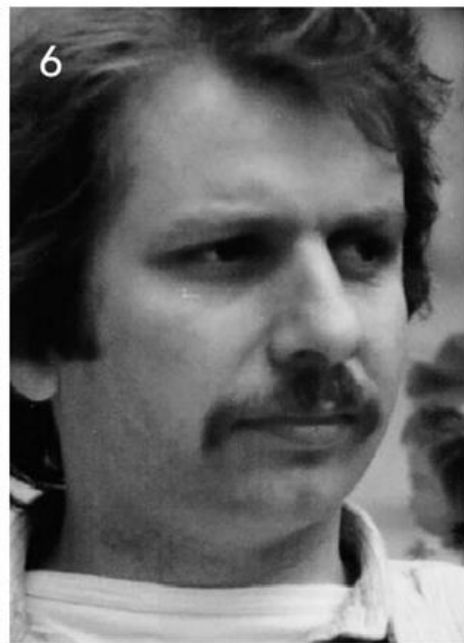
Bio green tea sencha 3,9

Bio peppermint 3,9  
Bio chamomile 3,9  
Bio herbal fennel anise 3,9

Hibiscus raspberry 3,9  
Rooibos orange caramel 3,9

Masala chai 3,9

1 Justus Hildebrand 1855, 2 Franz Sitte 1930, 3 Fritz Heller 1942, 4 Gino Faraldi 1970, 5 Alfons Benz 1977, 6 Wolfgang Knierim (geb. Bellin) 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

Sitte Family

In 1877, Franz Sitte (image 2) takes over the popular entertainment and garden restaurant at Karlstraße 15 from its then owner Ernst Heyler and turns it into a first-class restaurant serving Viennese cuisine

1932

Franz Beuer

1936

Jakob Feuring

1941

Karl Decker

1942

Fritz Heller (image 3) survives the bombing and destruction of Darmstadt on Sep. 11<sup>th</sup> 1944 and soon after opens the partially destroyed restaurant.

The newspaper writes 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) renovates the old „Sitte“ to „Sitte-Gino“ in a rustic farm house style, where he offers German-Italian cuisine

1977

Alfons Benz (image 5)

1979 – today

Familie Knierim - Bellin (images 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 begin a new Sitte-era in 1979 (image 1)

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

1996 ♦

Renate Bellin takes over sole management of the restaurant from her husband (image 2)

1997

Torsten Knierim starts working at the bar after his school day

1998

Dirk Knierim starts working in the restaurant after school. He starts out at the dishwasher and then works 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 are 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

2024 ♦

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

2024

together with the Grohe brewery, we are brewing our first own Sitte Landbier

2026

we start our own Genussbuch with different 2:1 discount offers for every month

♦ mile stones



1 Hauptraum 1980, 2 Renate Bellin übernimmt das Restaurant 1996, 3 Anbau des Wintergartens 2011, 4 neue Tagungsräume 2019

## GROHE DRAFT BEER



### GROHE HELL

unfiltered and untreated  
full-bodied – 5,1 % vol.

0,3 l	3,9
0,5 l	5,2
Maß 1 l	9,9

directly from the brewery cellars, bottled by hand for us by brewmaster Stefan, this beer is only available in selected restaurants

### GROHE MÄRZEN

dark, malty aromatic – 5,1 % vol.

0,3 l	3,9
0,5 l	5,2
Maß 1 l	9,9

in Germany, Märzen is experiencing a small renaissance – Otto Grohe loved it even in his days as a master brewer. Distinctively full-bodied with a light roasted note.

### GROHE WEIZEN

fruity – 5,2 % vol.

0,3 l	3,9
0,5 l	5,2

the top-fermented beer is naturally cloudy, fruity in taste and has a clove-like aroma.

### GROHE RADLER

lemony-fresh – approx. 2,5 % vol.

0,3 l	3,9
0,5 l	5,2

the perfect thirst quencher, a refreshing mix of Grohe Hell and Sprite

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# Sitte

## Landbier

### SITTE LANDBIER UNFILTERED

amber-colored and untreated  
full-bodied – 5,1 % vol.

0,3 l	3,9
0,5 l	5,2
Maß 1 l	9,9

For the third year in a row, we were able to brew our own beer with the Grohe brewery for the summer months. Available from mid-April until approximately October.

## PFUNGSTÄDTER DRAFT BEER



### EDEL-PILS PREMIUM

4,9 % vol.

0,3 l	3,9
0,5 l	5,2
Maß 1 l	9,9

### URWEIZEN HEFE ALCOHOL FREE

< 0,5 % vol.

0,3 l	3,9
0,5 l	5,2

### BOTTLED BEER

#### PILSNER ALCOHOL FREE

0,0 % vol.

0,33 l	3,9
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#### RADLER UNFILTERED ALCOHOL FREE

< 0,5 % vol.

0,33 l	3,9
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After almost 200 years, the Pfungstadt brewery unfortunately had to give up its location in Pfungstadt and now has its beer produced by other breweries.

## APPLE WINE

unfiltered Odenwälder Apfelwein  
fresh from the barrel – 6,0 % vol.  
pure | sweet | sour

0,25 l	3,5
0,5 l	5,2
1 l Bembel pitcher	9,9
2 l Bembel pitcher	18,5

Odenwälder Apfelwein alcohol free  
clear < 0,5 % vol.  
pure | sweet | sour

0,25 l	3,5
0,5 l	5,2
1 l Bembel pitcher	9,9
2 l Bembel pitcher	18,5

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.

## WATER

# Sitte

## sparkling

filtered and regional

0,3 l 2,6

0,7 l 5,9

# Sitte

## still

filtered and regional

0,3 l 2,6

0,7 l 5,9

Elisabethen Quelle  
medium or still

0,25 l 3,2

0,75 l 7,2

## JUICE | SPRITZER

Kelterei Krämer

Odenwälder apple direct juice unfiltered  
fresh from the barrel

Apple juice spritzer

0,3 l 3,8

0,5 l 4,9

1 l Bembel pitcher 8,9

Apple direct juice

Orange juice

Rhubarb nectar

Passion fruit nectar

Currant nectar

0,3 l 4,5

0,5 l 6,4

1 l Bembel pitcher 11,9

Spritzers

0,3 l 3,8

0,5 l 4,9

1 l Bembel pitcher 8,9

## LEMONADE

### SOUR LEMON

refreshing lemonade on ice

0,4 l 5,5

### YUZU ELDER

refreshing lemonade from

Asian yuzu and elderberry on ice

0,4 l 5,5

## ICED TEA

Rauch iced tea – real tea, pure fruit and clear water from the Alps

Iced tea peach

Iced tea pomegranate

0,33 l 3,9

## SOFT DRINKS

Coca-Cola 1,4,8

Coke Zero 1,3,8

Sprite

Fanta 1,4

Mezzo Mix 1,4,8

0,3 l 4,2

0,5 l 5,4

Bitter Lemon 4,9

Tonic Water 9

Ginger Ale

0,3 l 4,2

0,5 l 5,4

Kara malt 1,3

0,33 l 3,9

## WHITE WINE

SAUVIGNON BLANC dry  
Naegele Winery | Palatinate

wonderfully lively and aromatic with a touch of exoticism. Intense fruit of passion fruit, gooseberry, grapefruit and cassis

0,2 l 7,9  
0,75 l 25,9

RIESLING dry  
Russbach Winery | Rheinhessen

elegant, fresh wine with balanced acidity. Fine notes of green apple, ripe peach and a hint of quince

0,2 l 7,5  
0,75 l 24,9

PINOT GRIS dry  
Frey Winery | Rheinhessen

heartly with moderate acidity. Very round, slightly spicy, with the scent of apples and pineapple

0,2 l 6,9  
0,75 l 23,9

CHARDONNAY dry "Aimery" Pays d'Oc  
Sieur d'Arques | Limoux

straw yellow colour with a green sheen. Fresh and fruity with aromas of grapefruit, melon and a little bit of banana

0,2 l 6,9  
0,75 l 23,9

WHITE BURGUNDY semi dry  
Frey Winery | Rheinhessen

fine, juicy white wine with subtle residual sweetness. Very round with lots of ripe pear, some peach and apricot

0,2 l 7,2  
0,75 l 24,9

PINOT GRIGIO  
DOC Friuli, on tap  
dry

0,2 l 5,9

GREY BURGUNDY Q.b.A.  
Johanninger Winery | Nahe 

juicy and punchy with a nutty melt. Ripe apple, citrus and a fine, chalky minerality

0,75 l 29

PINOT BLANC  
Dr. Bürklin-Wolf Winery | Palatinate 

wonderfully clear and balanced. Pear and green apple, delicate floral notes, animating acidity, elegant finish

0,75 l 35

RIESLING KABINETT dry  
Rothweiler Winery | Hessische Bergstrasse

fine fruit, refreshing and lively. Citrus, green apple and a hint of apricot, slender with clear Riesling tension

0,75 l 29

BLUESCHIST RIESLING  
Markus Molitor Winery | Moselle

taut and mineral with lively acidity. Green apple, citrus and peach, with cool slate in the finish

0,75 l 35

LUGANA D.O.C.  
Seiterre | Lake garda

fresh and delicately spicy with gentle acidity. Ripe peach, citrus and a hint of flint, harmonious and clear

0,75 l 35

## ALCOHOL FREE

SAVE WATER DRINK RIESLING FREE

Fritz Allendorf Winery | Rheingau

< 0,5 % vol.

fresh and fruity with clear acidity, perfect for light and vegetarian dishes

0,2 l 7,5  
0,75 l 24,9

## RED WINE

### RIOJA TEMPRANILLO "QUEBRADA"

Bodegas Quebrada | Rioja, Spain

strong, dry red wine with typical Tempranillo fruit. Aromas of ripe cherry, blackberry and vanilla, plus fine spice and a hint of oak

0,2 l 7,9

0,75 l 25,9

### SPÄTBURGUNDER "PINOT NOIR"

Frey Winery | Rheinhessen

dark, powerful Burgundy type. Lots of cherry, berries and a slightly smoky note. Very elegant with well-integrated tannins.

0,2 l 8,5

0,75 l 28,9

### PRIMITIVO PUGLIA

Maestro Italiano | Apulia

dark red with a wonderful scent of dark cherries and juicy plums. Powerful, very round and soft, with rich fruit, fine spice and gentle acidity.

0,2 l 7,5

0,75 l 24,9

### LEMBERGER semi-dry

Eberbach-Schäfer Winery | Württemberg

a relaxed red wine: not too heavy and not too dry. Gentle tannins and beautiful fruit of blackberries and cassis

0,2 l 7,5

0,75 l 24,9

### MERINO TINTO | Casa Relvas

Portugal, Alentejo – from sustainable cultivation

Casa Relvas uses over 400 merino sheep in the vineyards to avoid herbicides and chemical fertilizers

strong and spicy with intense fruit of cherries and dark berries

0,2 l 7,9

0,75 l 25,9

### URSPRUNG

Markus Schneider | Palatinate

Red wine cuvée of Cabernet Sauvignon, Merlot and Portugieser. Soft, dark red and full-bodied with ripe fruit and fine spice

0,75 l 36

### PINOT NOIR

Knipser Winery | Palatinate

harmonious burgundy with aromas of raspberries, cherries and a hint of cigar. Elegant and well-structured

0,75 l 45

### ZIONE MONTEPULCIANO DOC

Cantine Spinelli | Abruzzo, Italy

intensely fruity with ripe berries, soft tannins and spicy fullness. A strong, expressive red wine

0,75 l 29

### CRianza JAUN DE ALZATE

La Rioja | Spain

finely matured with aromas of blackberries, raspberries and vanilla. Full-bodied, harmonious and soft finish

0,75 l 29

### DOMAINE DE BEAURENARD

Côtes du Rhône | France

Cuvée of Grenache Noir and Syrah. Peppery, floral with a slightly herbaceous note. Round, elegant and balanced

0,75 l 35

## ROSE WINE

### ROSÉ dry

"A sip from heaven"

Johanninger Winery | Rheinhessen

juicy, fresh and wonderfully uncomplicated. Beautiful notes of strawberries, raspberries and red currants

0,2 l 6,9

0,75 l 23,9

## FRUIT BRANDIES

### ZIEGLER FRUIT BRANDY

Baden-Württemberg | 43 % vol.

made from exquisite fruits, fragrant aroma, full of fruitiness and smooth in taste

No.1 Wild cherry

2 cl 15,9

Williams Pear

2 cl 9

### SCHEIBEL BRANDIES

Black Forest | 40 % vol.

Fine brandies distilled over gold, refined with fruit

Moor Pear

2 cl 5,9

Fine apricot

Old plum

2 cl 5,5

### NUSBAUMER FRUIT BRANDIES

Alsace

ripe fruits distilled into noble brandies with a mild, fruity aroma

40 % vol.

Williams Pear

45 % vol.

Raspberry

Cherry

Plum

2 cl 5,9

### CALVADOS XO

Normandy | 40 % vol.

made from Normandy apples, elegant, soft and harmonious in the finish

2 cl 5,9

## HAZELNUT

### DIRKER HAZELNUT SPIRIT

Rheinhessen | 40 % vol.

fine aroma of nut and nougat, full-bodied with a long, warm finish

2 cl 7,8

### GUDE NACHT HAZELNUT

Hesse | 29 % vol.

Liqueur with intense hazelnut aroma, mild sweetness and harmonious finish

2 cl 5,2

## GIN

### DAGIN | HEINERLIEBE

Darmstadt | 40 % vol.

regionally handmade gin with a distinctive blue color. Fresh, citrusy and delicately spicy – a real piece of Darmstadt

Thomas Henry Tonic Water 9

4 cl 12

### UNIQUE Organic Gin

Pfungstadt | 43 % vol.

distilled with love from ingredients from organic farms in Darmstadt-Dieburg and Wiesbaden.

Floral notes, fresh herbs and subtle citrus fruit

Thomas Henry Tonic Water 9

4 cl 12

### MONKEY 47

Black Forest | 47 % vol.

complex dry gin with 47 botanicals

Juniper, cranberries, citrus and herbs in perfect harmony

Thomas Henry Tonic Water 9

4 cl 12

### BOMBAY SAPPHIRE

England | 40 % vol.

classic London Dry Gin – soft, floral and elegant with juniper, citrus and pepper

Schweppes Tonic Water 9

4 cl 7,9

### SIEGFRIED WONDERLEAF ALCOHOL-FREE

Rheinland | 0.0 % vol.

aromatic herbal and juniper notes without alcohol. Refreshing, spicy and elegant in taste

Schweppes Tonic Water 9

4 cl 8,5

## WHISKY

### HIBIKI JAPANESE HARMONY

Suntory Whisky | Japan | 43 % vol.

balanced, soft and harmonious with notes of honey, orange and delicate oak

2 cl 9,9

4 cl 16,5

### GLENFIDDICH SINGLE MALT 18 YEARS

Scotch Whisky | 40 % vol.

rich and full-bodied, with aromas of dried fruit, toffee and oak

2 cl 9,5

4 cl 15,9

### GLENFIDDICH SINGLE MALT 12 YEARS

Scotch Whisky | 40 % vol.

fresh, fruity and balanced with pear, malt and fine vanilla

2 cl 5,9

4 cl 8,5

### LAGAVULIN SINGLE MALT 16 YEARS

Scotch Whisky | 43 % vol.

intensely smoky and full-bodied, with peat, salty sea air, fine oak and a long, warm aftertaste

2 cl 9,5

4 cl 15,9

### JAMESON SELECT RESERVE

Irish Blended Whiskey | 40 % vol.

soft and round with notes of vanilla, toffee and dark chocolate

2 cl 5,9

4 cl 8,5

### WOODFORD RESERVE

Kentucky Straight Bourbon | 43.2 % vol.

strong and spicy, with aromas of caramel, cinnamon and toasted oak

2 cl 5,9

4 cl 8,5

### SLYRS BAVARIAN SINGLE MALT

Germany | 43 % vol.

malty and soft with honey, vanilla and a hint of herbal spice

2 cl 6,9

4 cl 9,9

## RUM

### RON ZACAPA 23

Guatemala | 40 % vol.

noble premium rum with notes of vanilla,  
caramel and dark chocolate

2 cl 6,9

### BOTUCAL RESERVA EXCLUSIVA

Venezuela | 40 % vol.

full-bodied and soft with aromas of toffee,  
dried fruit and cocoa

2 cl 5,9

### BACARDI CARTA BLANCA

Caribbean | 40 % vol.

light, classic rum with mild notes of sugar  
cane and vanilla

2 cl 4,5

## COGNAC

### REMY MARTIN XO

France | 40 % vol.

complex, deep cognac with notes of honey,  
figs and nuts

2 cl 17,5

### REMY MARTIN VSOP

France | 40 % vol.

elegant and balanced with vanilla, wood  
and delicate fruit notes

2 cl 5,8

### HENNESSY VSOP

France | 40 % vol.

soft and round, with aromas of spices, oak  
and dried fruit

2 cl 6,5

## LIQUEURS

### LIMONCELLO SCAVI & RAY

Italy | 25 % vol.

Italian lemon liqueur – fruity, fresh and slightly tart

2 cl 4,5

### SAMBUCA

Italy | 40 % vol.

classic anise liqueur with fine sweetness and intense spice

2 cl 4,5

### BAILEYS IRISH CREAM

Ireland | 17 % vol.

creamy liqueur made from Irish whiskey, cream and vanilla

2 cl 4,5

## TEQUILA

### TEQUILA TOPANITO BLANCO

Mexico | 40 % vol.

100 % agave, clear and fresh with notes of citrus and pepper

2 cl 4,5

### TEQUILA TOPANITO REPOSADO

Mexico | 40 % vol.

100 % agave, briefly matured in oak barrels, mild and slightly spicy

2 cl 4,5

## VODKA

### ABSOLUT VODKA

Sweden | 40 % vol.

soft, pure vodka with a fine grain aroma

2 cl 4,5

## GRAPPA

### NONINO LO CHARDONNAY

Italy | 41 % vol.

noble grappa made from Chardonnay pomace,  
elegant, soft and aromatic

2 cl 7,5

### VECCHIA DI PROSECCO

Italy | 42 % vol.

mild grappa with fine fruit notes and an elegant  
finish

2 cl 6,5

### HOUSE GRAPPA

Italy | 40 % vol.

clear and strong, with a soft, round taste

2 cl 4,9

## PORT WINE

### TAWNY PORTO

Portugal | 19.5 % vol.

matured in wooden barrels, velvety and  
nutty with a sweet, warm finish

5 cl 4,5

## HERBS

### JÄGERMEISTER

Germany | 35 % vol.

made from 56 herbs, strong, spicy and  
harmonious in taste

2 cl 4,5

### RAMAZZOTTI

Italy | 30 % vol.

classic herbal liqueur with a fine citrus note  
and balanced sweetness

2 cl 4,5

### AVERNA

Italy | 29 % vol.

soft and aromatic with herbs, spices and a  
light caramel note

2 cl 4,5

### UNDERBERG

Germany | 44 % vol.

spicy and strong with intense herbal aromas,  
ideal after a meal

2 cl 4,9

### LINIE AQUAVIT

Norway | 41,5 % vol.

aged in oak barrels at sea, soft, complex and  
slightly spicy

2 cl 4,9



You can access allergens via the QR code

Additives:

1 with coloring | 2 with preservatives |  
3 with sweeteners | 4 with antioxidants |  
5 with flavor enhancers | 6 with phosphates |  
7 with nitro curing salt | 8 contains caffeine |  
9 contains quinine | 10 coloring ammonia caramel |  
11 contains sulfite



# Sitte

## Restaurant

Restaurant Sitte GmbH  
Karlstraße 15  
64283 Darmstadt  
Telefon 06151-22 2 22  
www.restaurant-sitte.de

Opening hours:  
daily  
11.30 am – 11.30 pm  
Kitchen:  
12.00 – 9.20 pm  
Evening menu:  
until 10.20 pm

 @restaurantsitte  
 restaurant.sitte

all prices are in euro  
card payments preferred



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We have the TourCert sustainability certificate  
We only offer reusable packaging

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