Dear guests!

We warmly welcome you to our restaurant "Ludwig's" at the entrance to the old town, where you can "enjoy, indulge, and relax." We wish you a pleasant stay in this historic location with its refined atmosphere.

Originally, this site was home to the "Zehntscheune" (tithe barn), a place where the citizens and farmers of the town of Wetzlar had to deliver their "tithe" (tax).

After years of various uses, the former public building "Zehntscheune" was completely renovated in 1976 as part of the old town redevelopment and reopened to the public as a restaurant.
Together with the additions made in line with historic preservation guidelines, a place was created that contributed to the uniqueness of the existing cityscape and is rightly referred to as the "gateway to the old town."

In 2004, the "Zehntscheune" fell victim to a devastating fire and was temporarily unable to be used as a restaurant. Thanks to the outstanding work of all the craftsmen involved, the building was restored to its former glory.

The new name "Ludwig's" is intended to establish a connection to the great son of the city of Wetzlar, Professor Ludwig Erk, who rendered outstanding services to the collection and preservation of German folk songs and was born in the immediate vicinity on January 8, 1807.

The Özen family

Cold starters

1. Tzatziki – Cacik J — 7.80 €

2. Beetroot – Pancar J — 8.80 €
   Beetroot, yogurt, garlic, corn, walnuts, mayonnaise, and dill.

5. Hummus — 8.50 €
   Mashed chickpeas with garlic and sesame paste.

6. Puréed vegetables – Ezme (slightly spicy) — 8.50 €
   Tomatoes, peppers, onions, and parsley.

7. Bell pepper and sheep's cheese cream – Pasa J — 8.50 €
   Cottage cheese, cheese, bell peppers, dill, and garlic.

8. Mixed starter platter – Soguk Meze J — 16.80 €
   Tzatziki, beetroot, hummus, puréed vegetables, bell pepper and sheep's cheese cream, tomato, olives and cheese.

We serve flatbread with our cold starters A F

Hot starters

9. Puff pastry rolls – Sigara Böregi A J — 8.90 €
   Filled puff pastry rolls with cheese and garlic yogurt sauce.

10. Mushrooms – Mantar A J — 8.90 €
    Stuffed with cheese and garlic, served with couscous.

12 Stone-baked feta cheese A J — 9.50 €
With tomatoes, garlic, and olives, baked in a stone oven with flatbread.

A Wheat · E Shellfish · F Eggs · J Milk (including lactose) · S Celery · V Sulfites If you have any questions about allergens and ingredients that may cause intolerances, please ask our service staff.

Salads

14 Salad with breaded feta cheese A J V — 15.20 €
Mixed salad, tomatoes, bell peppers, onion with fruity raspberry dressing.

15 Farmer's salad – Coban salad — 15.00 €
Tomatoes, cucumbers, peppers, onions, cheese, and olives with lemon and olive oil.

16. Salad with shrimp E F J — 16.90 €
Grilled shrimp on a crisp salad mix with cucumber, tomatoes, bell peppers, and a light yogurt dressing.

19 Ludwig's Special Salad F J — 16.90 €
Our classic salad with grilled turkey breast pieces, fresh salad mix, tomato, cucumber, onions, cheese, and yogurt dressing.

We serve flatbread with our salads A F

Baked potato

47. Baked potato and salad mix F J — 12.50 €
with herb quark or tzatziki

48 Baked potato with grilled shrimp E F J — 16.90 €
Served with herb quark and mixed salad

49 Baked potato with grilled turkey F J — 15.90 €
served with herb quark and mixed salad

52 Baked potato with grilled veal F J — 16.90 €
served with tzatziki and mixed salad

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Lava stone grill specialties

21 **Lamb chops – Pirzola** A J — 26.50 €
Tender lamb chops with grilled peppers, served with couscous, garlic yogurt sauce, and onion salad.

22 **Mixed grill platter – Karisik Izgara** A J — 29.50 €
Tender veal skewer, lamb chop, spicy lamb mince skewer, turkey skewer and peppers, served with couscous, garlic yoghurt sauce and onion salad.

23 **Minced lamb skewer – Adana Kebap** A J — 25.50 €
Homemade, spicy minced lamb on a skewer with grilled peppers, served with onion salad, couscous, and garlic yogurt sauce.

24 **Wrapped minced lamb skewer – Beyti** A J — 26.50 €
Spicy minced lamb rolled up in thin flatbread with salad and garlic yogurt sauce.

25 **Turkey skewer – Hindi Sis** J — 24.50 €
Pieces of turkey meat on a skewer with grilled peppers, served with French fries, garlic yogurt sauce, and onion salad.

26 **Turkey shashlik – Hindi Cöp Sis** J — 26.50 €
Pieces of turkey meat with peppers and onion pieces grilled on a skewer, served with tzatziki and French fries.

33 **Grilled shrimp – Karides** E J — 26.50 €
Shrimp on skewers served with grilled vegetables and garlic yogurt sauce.

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Veal and beef dishes cooked on lava stone

70 Veal skewer – DanaSis 26.50 €
Tender veal skewers with grilled peppers, served with garlic yogurt sauce, French fries, and onion salad.

71. Veal shashlik – Dana Cöp Sis 27.50 €
Tender pieces of veal with peppers and onion pieces grilled on skewers, served with tzatziki and French fries.

72. Argentinian rump steak 30.90 €
Grilled on a lava stone grill with herb butter, served with grilled vegetables or French fries.

73. Argentinian rib eye steak 31.90 €
From the lava stone grill with herb butter, served with grilled vegetables or French fries.

From the stone oven (topped with fresh vegetables)

35. Grilled lamb meatballs – Köfte A J — 23.50 €
Homemade spicy lamb meatballs in a spicy tomato sauce topped with cheese, served with couscous.

36. Veal pieces in a stone pot – Dana Güvec A J — 24.50 €
Veal in a spicy tomato sauce with eggplant, zucchini, mushrooms, and bell pepper pieces, topped with cheese and served with couscous.

37. Turkey pieces in a clay pot – Hindi Güvec AJ — 23.50 €
With zucchini, eggplant, mushrooms, bell pepper pieces in a spicy tomato sauce topped with cheese, served with couscous.

38 — 20.50 €
Baked vegetables in a clay pot (vegetarian) – Güvec Etsiz AJ
Eggplant, zucchini, mushrooms, bell peppers in spicy tomato sauce topped with cheese and served with couscous.

From the stone oven (with fresh vegetables)

43 Roasted vegetables with grilled lamb meatballs – Kizartma Köfte A J — 22.90 €
Roasted eggplant, bell peppers, potatoes with cheese and tomato on garlic yogurt sauce, served with flatbread.

44 Roasted vegetables with grilled turkey pieces – Kizartma Hindi A J — 21.90 €
Fried eggplant, peppers, potatoes with cheese and tomato on garlic yogurt sauce, served with flatbread.

45 Fried vegetables with grilled veal pieces – Kizartma Dana Eti A J — 22.90 €
Fried eggplant, bell peppers, potatoes with cheese and tomato on garlic yogurt sauce, served with flatbread.

46. Fried vegetables (vegetarian) – Kizartma Etsiz AJ — 18.90 €
Fried eggplant, bell peppers, potatoes with cheese and tomato on garlic yogurt sauce, served with flatbread.

Snacks

Nachos (without cheese) with salsa dip or herb quark	7.20 €
Nachos topped with cheese with salsa dip or herb quark	9.80 €
Small bowl of olives (black)	4.00 €
Extra dip (herb quark, tzatziki, garlic quark) J	3.20 €

Extra side dishes

French fries	4.90 €	Extra dip	3.20 €
Couscous A	5.50 €	Mayo	1.00 €
Side salad F J	5.50 €	Ketchup S	1.00 €
Basket of bread A F	2.80 €		

Dessert

40. Homemade rice pudding – Firin Sütlac J M — 6.80 €
Baked rice pudding with cinnamon and walnut kernels (served cold)

41. Yogurt – Balli Yogurt J M — 6.80 €
Yogurt with honey, nuts, and cinnamon.

42. Oriental dessert made from "angel hair" – Künefe A J M — 9.50 €
Tartlets with mozzarella, baked with walnut kernels and vanilla ice cream.

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"Selected drinks during our happy hour"
Daily from 5 p.m. to 8 p.m. and from 11 p.m. to 1 a.m.! Various cocktails for 7.20 €
Prosecco 0.1l for 4.50 €

Hot drinks

Cup of coffee [1] regular or decaffeinated	3.90 €
Espresso [1]	3.20 €
Double espresso [1]	4.40 €
Cappuccino [1]	4.10 €
Pot of café au lait [1]	4.80 €
Latte macchiato [1]	4.80 €
Pot of hot chocolate with milk	4.40 €
Cup of hot chocolate with cream	4.80 €
On request, all hot drinks are available with vanilla, almond, coconut, or hazelnut flavoring	+ 1.00 €

Hot with a kick

Coffee [1] with Baileys	5.90 €
Coffee [1] with Licor 43	5.90 €
Latte macchiato [1] with Licor 43	5.90 €
Cappuccino [1] with Licor 43	5.90 €

Various teas from KEO

Darjeeling	4.50 €
Green tea	4.50 €
White tea	4.50 €
Peppermint	4.50 €

Non-alcoholic beverages

	0.25 l	0.75 l
Gerolsteiner (medium)	3.20 €	6.80 €
Gerolsteiner (still)	3.20 €	6.80 €
Coca-Cola [1,3] , Coca-Cola Zero [1,2,3,4,5,10]	0.2 l	3.40 €
Fanta [2,3,7], Sprite [2], Spezi	0.3 l	3.90 €
Fuze Tea iced tea, peach or lemon	0.3 l	3.90 €

Juices and refreshments

Orange juice, mango juice, cranberry juice, cherry, banana, pineapple, passion fruit nectar	0.3 l	4.20 €
KIBA	0.3 l	4.20 €
All juices also available as spritzers	0.3 l	4.20 €
Schweppes (various types) [3,7,9]	0.3 l	4.20 €
Bitter Lemon | Tonic Water | Ginger Ale		

Apple wine from Rapp's

Apple wine	0.25 l	3.90 €
Apple wine - Cola [1.3]	0.25 l	3.90 €
Sweet or sour cider spritzer	0.25 l	3.90 €

1 contains caffeine · 2 preserved · 3 with coloring · 4 cyclamate, aspartame (contains phenylalanine), and acesulfame
5 Calories per 100 ml: 1.1 kJ (0.26 kcal) · 7 with antioxidants · 8 with flavor enhancers
9 Contains quinine · 10 With sweeteners

Draught beer

	0.3 l	0.5 l
Licher Pilsner	3.90 €	
Benediktiner Wheat	3.90 €	4.90 €

Bottled beers

Franziskaner Kristallweizen	0.5 l	4.70 €
Benediktiner Weizen (non-alcoholic)	0.5 l	4.70 €
Licher Isotonic (non-alcoholic)	0.33 l	3.80 €
Köstritzer Black Beer	0.3 l	3.80 €

Licher

Franziskaner WEISSBIER

Benediktiner Weissbier

Köstritzer SCHWARZBIER

Beer mix drinks

	0.3 l	0.5 l
Shandy	3.90 €	
Cola beer	3.90 €	
Yeast shandy	3.90 €	4.90 €
Cola wheat beer	3.90 €	4.90 €
Banana wheat beer	3.90 €	4.90 €

Aperitifs

Sandemann Dry Sherry	5 cl.	6.20 €
Sandemann Sherry Medium	5 cl.	6.20 €
Martini White / Bianco / Rosso	5 cl.	6.20 €

Cognac and brandy

Osborne Veterano	2 cl.	4.50 €
Remy Martin VSOP	2 cl	4.50 €

Whiskey

Johnnie Walker	4 cl	6.20 €
Jim Beam	4 cl	6.20 €
Jack Daniel's	4 cl.	6.20 €
Wild Turkey	4 cl.	6.20 €
Glenfiddich 12 years	4 cl.	6.20 €
Paddy	4 cl.	6.20 €

Aperol

Aperol Spritz Aperol, sparkling wine, soda, orange	7.90 €
Hugo Elderflower syrup, sparkling wine, lime, mint, soda water	7.90 €

Sparkling wine and Prosecco

Prosecco		0.1 l	5.80 €
Prosecco	Millesimato Brut Spumante	Bottle 0.75 l	32.00 €

Long drinks

Bacardi – Cola	6.90 €	Campari – Soda	6.90 €
Havana – Cola	6.90 €	Campari – Orange	6.90 €
Vodka – Orange	6.90 €	Licor 43 / Orange	6.90 €
Gin and tonic	6.90 €	Licor 43 / Milk	6.90 €
Jim Beam – Cola	6.90 €	Gin Fizz	6.90 €
Jack Daniel's – Cola	6.90 €	Raki – Water – Ice	6.50 €

All long drinks with 4 cl spirits

Bitters

Fernet Branca	4 cl.	4.80 €
Ramazzotti	4 cl.	4.80 €
Averna	4 cl.	4.80 €

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Rum

Havana Club (3 years)	2 cl.	4.60 €
Havana Club (7 years)	2 cl	4.60 €
Bacardi Rum	2 cl	4.60 €
Old Pascas (73%)	2 cl.	4.60 €

Gin and vodka

Bombay	2 cl	4.60 €
Gordon's Dry Gin	2 cl	4.60 €
Moskovskaya Original	2 cl	4.60 €
Absolut Vodka	2 cl	4.60 €

Liqueurs

Tequila Silver	4.60 €	Williams	4.60 €
Tequila Gold	4.60 €	Jägermeister	4.60 €
Ouzo	4.60 €	Raki	4.60 €
Grappa	4.60 €		

All spirits 2 cl.

Liqueurs

Baileys Irish Cream	4 cl.	4.90 €
Sambuca Molinari	2 cl.	4.60 €
Licor 43	2 cl	4.60 €
Kahlua	2 cl	4.60 €

All prices include service and VAT.

Cocktails (Daily from 5 pm)

		Happy Hour
Cuba Libre Dark rum, cola, lime	8.60 €	7.20 €
Tequila Sunrise Tequila Silver, orange juice, grenadine	8.60 €	7.20 €
Sex on the Beach Vodka, peach schnapps, pineapple juice, cranberry juice	8.80 €	7.20 €
Caipirinha Limes, cane sugar, cachaça	8.60 €	7.20 €
Caipiroshka Limes, cane sugar, vodka	8.60 €	7.20 €
Long Island Ice Tea White rum, vodka, triple sec, gin, silver tequila, orange juice, lemon juice, cola	9.90 €	
Mojito White rum, mint, lime, cane sugar, soda	8.80 €	7.20 €
Piña colada White rum, coconut syrup, pineapple juice, cream	8.90 €	7.20 €
Cosmopolitan Triple sec, lime juice, cranberry juice, vodka	8.80 €	
White Russian Vodka, Kahlua, milk	8.80 €	7.20 €
Mai Tai White rum, dark rum, triple sec, lime juice, lemon juice, almond syrup, lime juice, orange juice	8.90 €	

Cocktails (Daily from 5 pm)

Swimming Pool 8.90 €
Vodka, blue curaçao, cream, pineapple juice, coconut syrup

Planters Punch 8.90 €
White rum, dark rum, orange juice, pineapple juice, grenadine, lemon juice

Angelheart 8.90 €
Licor 43, cherry juice, passion fruit juice, strawberry syrup, lemon juice

Zombie 10.50 €
White rum, dark rum, Old Pascas 73%, lemon juice, triple sec, orange juice, pineapple juice, grenadine, almond syrup

Non-alcoholic cocktails

Coconut Kiss Coconut syrup, pineapple juice, cream 8,20 €

Ipanema Limes, cane sugar, ginger ale 8.00 €

Mojito Limes, cane sugar, mint, ginger ale 8.20 €

Dragonheart 8.20 €
Cherry juice, passion fruit juice, strawberry syrup, lemon juice

Spotlight 8.20 €
Orange juice, pineapple juice, coconut syrup, cream, strawberry syrup

Dry and semi-dry white wines

		0.2 l	bottle
98.	Riesling, Germany Semi-dry, delicately fruity and mineral	8.40 €	24.00 € 0.75 l
100.	Sauvignon Blanc, Turkey dry, powerful and harmonious	7.90 €	23.50 € 0.75 l
102.	Pinot Grigio, Italy Dry, fresh and elegant	8.40 €	24.50 € 0.75 l
104.	Ulyssés Lugana, Italy Dry, juicy and lively	9.40 €	32.00 € 0.75 l
106.	Chardonnay, Germany Dry, balanced, floral		29.00 € 0.75 l
107.	Pinot Grigio, Italy dry, Bolzano Winery from South Tyrol		34.00 € 0.75 l

Dry rosé wines

		0.2	bottle
114	Primitivo Rosé Torrevento, Italy dry	8.40 €	24.50 € 0.75 l

All wines contain sulfites

Dry red wines

		0.2 l	bottle
116.	Cabernet Sauvignon, Turkey dry, full-bodied and spicy	7.90 €	23.50 € 0.75 l
122.	Merlot, Italy dry, velvety and balanced	8.40 €	25.00 € 0.75 l
124.	Portada, Portugal Juicy, full-bodied and balanced	8.40 €	24.50 € 0.75 l
126.	Primitivo, Italy dry, opulent and full-bodied		29.00 € 0.75 l
128.	Pinot Noir, Germany dry, balanced and elegant		32.00 € 0.75 l

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Our wine supplier:
HiFi Studio - Wine and Music, Schneeberg-Neumann, Wetzlar

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