

clinkas

*No single payment possible from 5 guests
Keine Einzelzahlung ab 5 Gästen möglich*

Weekly Specials

at
Spinozas

WED—SAT



Every Reservation

at 18:00

gets the chance to
ROLL THE DICE
for their bill

WEDNESDAYS

Burger & Bubbles

Kinky Entrecôte
inkl. 0,1l Carpe Noctem
18:00 – 23:00

30,00 €

Add Caviar
15,00 €

Add Truffle
8,00 €

THURSDAYS

Lasagna Società

Juicy Entrecôte Lasagna
a la Nonna Frieda
18:00 – 23:00

32,00 €

FRIDAYS

Champagne Club

Champagne by glas **11,00 €**
or **99,00 € flat rate** - with dinner only.

SATURDAYS

Saturday Sircus

Saturday is your runway.
Dine boldly. Dress brilliantly. Be unforgettable.

Dinner and Drinks from 18:00
Dance from 22:00



San Bitter ¹ *non-alcoholic*
5,50

Ferdinands Vermouth Rosé
8,50

Port'n Tonic
11,50

Lillet Wild Berry
12,50

Zino's Spritz
12,50

Limoncello Spritz
12,50

Dark Berry Spritz
12,50

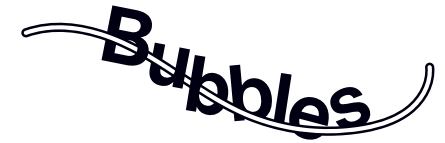
Sarti Spritz
12,50

Friedas Spritz
12,50

Campari Spritz
12,50

Hugo
12,50

Bellini
12,50



Leitz Zero Rosé Sekt *non-alcoholic*
0,1l | 8,50

Carpe Noctem – Prosecco DOC Brut
0,1l | 10,50

Carpe Noctem – Prosecco DOC Rosé
0,1l | 10,50

Taittinger Brut Reserve
0,1l | 17,50

Taittinger Prestige Rosé
0,1l | 18,50



all prices in Euro and including VAT

Friedas Starters

Sourdough bread from Gaues

Whipped Miso butter

Sauerteigbrot | aufgeschlagene Miso Butter

9,00

Tuna tataki

Tuna | truffle ponzu | horseradish | rice cracker | coriander | avocado

Thunfisch | Trüffelponzu | Meerrettich | Reiskracker | Koriander | Avocado

29,00

Miso chicken croquettes

Pulled chicken | pickled raddish | dill | salted lemon gel

Gezupftes Hähnchenfleisch | eingelegter Rettich | Dill | Salzzitronengel

24,00

Salmon crudo

Ora king salmon | fennel | yuzu | ayran | smoked bell pepper

Ora King Lachs | Fenchel | Yuzu | Ayran | geräucherte Paprika

27,00

Beef Tatar Pad Kra Pau Style

US prime tenderloin | Koji | Amalfi lemon | chili | spring onions | holy basil | sesame

US Prime Filet | Koji | Amalfi Zitronen | Chili | Frühlingzwiebel | Thai Basilikum | Sesam

29,00

Bang gang shrimps

Shrimps | crunch | spicy mayonnaise | sesame | chive

Garnele | Crunch | Chili Mayonnaise | Sesam | Schnittlauch

25,00

Cauliflower wings [vegan]

Cauliflower | Sesame | parsley oil | potato | furikake | black truffle mayonnaise

Blumenkohl | Sesam | Petersilienöl | Kartoffel | Furikake | schwarze Trüffel-Mayonnaise

22,00

Passion'ate ceviche

Sea bass | chili | lime | passion fruit | sweet potato | coriander | red onions

Loup de Mer | Chili | Limette | Passionsfrucht | Süsskartoffel | Koriander | rote Zwiebel

26,00

Burrata

Burrata | kimchi | peach | pumpkin | crispy chili honey

Burrata | Kimchi | Pfirsich | Kürbis | Honig-Chili Crunch

24,00

Spicy Papaya Mango

Papaya | mango | grape fruit | green asparagus | chili | fish sauce | peanut

Papaya | Mango | Grapefruit | Grüner Spargel | Chili | Fisch Sauce | Erdnuss

26,00

XO Beef Carpaccio

Beef tenderloin | crispy shallots | parmigiano | XO sauce

Rinderfilet | knusprige Schalotten | Parmesan | XO Sauce

29,00



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Flashy Salad Bowls



Caesar salad

Romana | tomato | parmesan | brioche | capers

Romana | Tomate | Parmesan | Brioche | Kapern

21,00



Organic free range bird

Bio Freiland Huhn

10,00



Grilled mushrooms

Gegrillte Pilze

10,00

Colorful rainbow bowl [vegan]

Wild herb salad | romana | edamame | tomato | red cabbage

cucumber | red onion | radish | fennel | water cress

Wildkräutersalat | Romana | Edamame | Tomate | Rotkohl | Gurke | rote Zwiebel

Radieschen | Fenchel | Wasserkresse

21,00



Organic free range bird

Bio Freiland Huhn

10,00



Grilled Tuna, organic egg

Gegrillter Thunfisch, Bio Ei

12,00



Grilled mushrooms [vegan]

Gegrillte Pilze

10,00

Loaded Hummus [vegan]

Hummus | carrots | nuts | zhoug | wild herbs

Hummus | Karotten | Nüsse | Zhoug | Wildkräuter

26,00

Cauliflowersteak [vegan]

Fava beans | gremolata | black lentils | romesco sauce

Blumenkohl | Ackerbohne | Gremolata | schwarze Linsen | Romesco Soße

29,00



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Mafaldine al tartufo

Mascarpone | summer truffle | shallots | parmesan foam & crunch

Mascarpone | Sommertrüffel | Schalotten | Parmesanschaum & Crunch

35,00

Cortecce al Avocado

Avocado | courgette | lime | tomato | basil | pine nuts

Avocado | Zucchini | Limette | Tomate | Basilikum | Pinienkerne

28,00

Add Tuna | Tunfisch
10,00

Linguine Crabonara

King crab | verjus | egg yolk | chives | butter

Königskrabbe | Verjus | Eigelb | Schnittlauch | Butter

38,00

Add Caviar | Kaviar
20,00

Add Lobster | Hummer
35,00

Spicy arrabiata

Festonati | tomato | vodka | chili crunch | basil | parmesan

Festonati | Tomate | Wodka | Chilicrunch | Basilikum | Parmesan

26,00

Add Burrata
10,00

Bolo Gochujang

Mezze rigatoni | USDA Entrecôte | tomato | cream | thyme | gochujang

Mezze Rigate | USDA Entrecôte | Tomate | Cream | Thymian | Gochujang

33,00



Slow Braised Short Rib

Short rib | brioche | gruyere | xo sauce | fries

Kurze Rippchen | Brioche | Gruyère | XO Sauce | Pommes frites

39,00



Miso Salmon

Salmon | miso hollandaise | spinach

Lachs | Miso Hollandaise | Spinat

36,00

Prawns | Chili butter

Garnelen | Chilibutter

32,00

Seared ahi tuna | sesame

Gebratener Thunfisch | Sesam

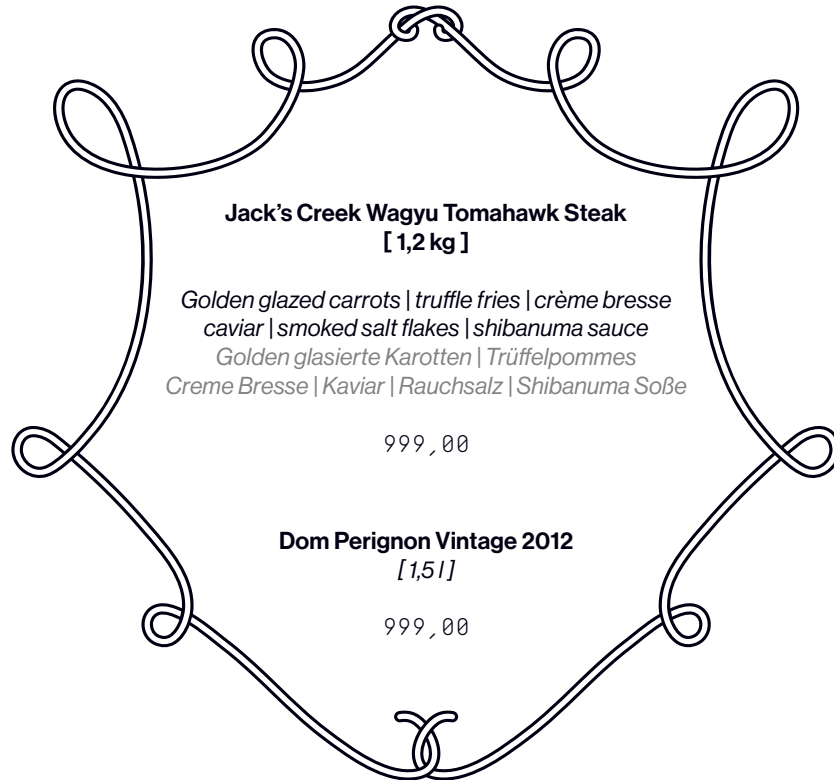
38,00



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Served with homemade
steak sauce



Entrecôte USDA [from 300g]

Entrecôte USDA [ab 300g]
48,00

Beef tenderloin USDA [from 150g]

Rinderfilet USDA [ab 150g]
39,00

Flap meat USDA [from 300g]

Bavette USDA [300g]
36,00

Secreto from Bio Hof May | teriyaki lack [from 300g]

Secreto Schwein vom Bio Hof May | Teriyaki Glasur [ab 300g]
32,00

Crunchy chicken | red chili sauce | parsley | chili | mint

Crunchy Chicken | Mojo Rojo | Petersilie | Chili | Minze
32,00

Special Cut of the Day (talk to us)

Special Cut des Tages (sprechen Sie uns an)

Add On —→ Make it surf n' turf

1/2 Lobster

1/2 Hummer

50,00



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Sides

Can only be ordered in addition to a main course

Fries thin & crispy [vegan] → Add Truffle + Parmesan
Pommes Frites dünn & knusprig Trüffel + Parmesan
8,00 8,00

Crispy mashed potatoes | brioche | chives | onions
Knuspriges Kartoffelpüree | Brioche | Schnittlauch | Zwiebeln
9,00

Kimchi fried rice → Add organic fried egg
Gebratener Kimchi-Reis Bio Spiegelei
9,00 5,00

Creamy sesame spinach [vegan]
Cremiger Sesam-Spinat
9,00

Crispy Green Asparagus | panko butter
Knuspriger Grüner Spargel | Panko butter
12,00

Grilled market vegetables [vegan]
Gegrilltes Marktgemüse
10,00

Grilled mixed mushrooms [vegan]
Gegrillte gemischte Pilze
12,00

Honey glazed carrots | hazelnut
Honig glasierte Möhren | Haselnuss
9,00

Broccoli | chili crunch
Brokkoli | Chili Crunch
9,00

Sauces & Dips

Shibanuma sauce
5,00

Friedas steak sauce
5,00

Spicy red chimichurri
5,00

Truffle Mayonnaise
5,00

Ketchup | Mayonnaise
2,50



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children's



all prices in Euro and including VAT



Friedas Homemade Lemonade

0,4l | 7,50

Selters „La Culinaria“

Naturell | Medium

0,25l | 4,00

0,75l | 9,50

Pepsi & Friend's

Cola^{1,3} | Zero Sugar^{1,3,4} | Schweppes Orange^{1,4} | 7Up⁴

0,2l | 4,50

Fever Tree

Mediterranean Tonic^{1,2} | Ginger Ale¹ | Ginger Beer¹

Indian Tonic² | Soda Water | Pink Grapefruit¹ | Bitter Lemon¹

0,2l | 4,50

Bionade

Holunder | Ingwer-Orange

0,33l | 5,50

Possmann Landappelschorle „Naturtrüb“

0,33l | 5,00

Rapps Juices & Schorle

Apple | orange | passion fruit | redcurrant

cranberry | rhubarb

0,3l | 5,00

Red Bull

Classic | Sugarfree

0,25l | 4,50



Radeberger Pilsner vom Fass

0,3l | 4,50

Radeberger Pilsner alkoholfrei

0,33l | 4,50

Allgäuer Büble Edelweissbier

0,5l | 6,50

Allgäuer Büble Edelweissbier alkoholfrei

0,5l | 6,50

Possmann „Kellermeister Schoppe“

0,25l | 4,50

0,5l | 6,50

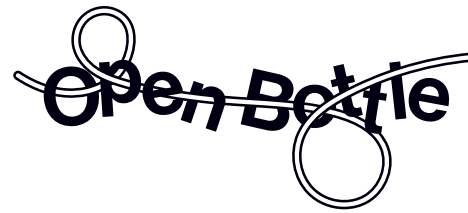
Oberdorfer Helles

0,3l | 4,50



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¹ Farbstoff, ² Chinin haltig,
³ Koffeinhaltig, ⁴ Süßungsmittel



Natureo Free Blanco 0,0

Miguel-Torres, Spanien
0,15 l | 8,50

Natureo Free Rosso 0,0

Miguel-Torres, Spanien
0,15 l | 8,50

2025 Grauburgunder

Michel, Nahe
0,15 l | 9,50

2025 Weißburgunder

Weingut Becker Landgraf, Rheinhessen
0,15 l | 9,50

2025 Sauvignon Blanc

Knipser, Pfalz
0,15 l | 9,50

2025 Riesling

Wagner-Stempel, Rheinhessen
0,15 l | 9,50

2025 Chardonnay

Leitz, Rheingau
0,15 l | 9,50

2025 Hampton Water

Gérard Bertrand, Languedoc - Roussillon
Grenache | Cinsault | Mourvèdre
0,15 l | 9,50

2023 Malbec "Tematico"

Bodega Foster Lorca, Mendoza
0,15 l | 9,50

2022 Peña Aldera Rioja Crianza

Bodegas Jalon, Rioja
0,15 l | 9,50

2022 Meifort

Buitenverwachting, Constantia
Cabernet Sauvignon | Merlot | Cabernet Franc
0,15 l | 9,50

2022 Côtes du Rhône

Domaine La Soumade
Grenache Noir | Syrah
0,15 l | 9,50



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Espresso
3,50

Espresso Doppio
5,00

Espresso Macchiato
4,00

Café Crème
4,50

Cappuccino
4,50

Espresso Doppio Macchiato
5,50

Latte Macchiato
6,00

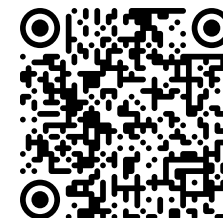
Ronnefeld Tea-Time *from the pot*
6,50

Glass of milk
1,50



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*Follow us
on Instagram*





Respectful, tolerant and open minded.

Embrace life, love and laughter.

More risk, more fun.

Make it nice.

Be humble and give back.