

# FOR COOKING AND SALADS

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## APPLE CIDER VINEGAR (APFELESSIG)

The fine fruity vinegar made from fully ripe Palatinate apples. A delight on anything that likes fruity acidity. Goes well with salads, vegetables, light sauces, and is excellent as a fitness drink.



## Balsam of Saffron with Palatinate saffron

We have combined saffron – arguably the most valuable spice in the world – with the finest balsamic vinegar for you. Use it sparingly in bouillabaisse, paella, fish sauce, risotto, ragout, and seafood dishes, as well as desserts such as crème brûlée, vanilla sauce, and fine cakes. My favorite is saffron vinegar mixed with honey and the finest raw goat’s or sheep’s milk cheese.

## Country Outing vinegar (Kurpfälzer Landpartie)

A light, very elegant, and fresh vinegar with a slight herbal note. Suitable for light and aromatic cuisine; with salads, pâtés, and delicate vegetable dishes.

## ELDERBERRY OR RASPBERRY (Holunder-oder Himbeere)

A fairy-tale nuance of acidity – wonderful with lamb dishes, sauces, game, vegetables, and soups.

## FOUR THIEVES BALSAM VINEGAR with a strong herbal note

Strong vinegar and fragrant herbs give this unique vinegar its flavor. Goes well with tomato salads, squid, fish sauces and soups, scampi, salmon, cheese, mushrooms, pheasant, hare, red cabbage, and light game sauces.

## FLEUR DE DOTTORE Salt meets vinegar

Ancient, powerful rock salt combined with the finest vinegar! Add a few drops to the sauce for tuna carpaccio, vitello torino, hearty vegetable casseroles, raw fish, delicate shellfish, to brush on goose or duck breast, as a dip for vegetable sticks, or even in a meat or vegetable soup. A delight in Asian cuisine!

## GEWÜRZTRAMINER with delicate nutmeg aromas

Delicate nutmeg aromas and subtle acidity guarantee a fragrant, fresh salad dressing that transforms endive, cauliflower, vegetable, caper, fish sauces, and light soups into aromatic delicacies.



## HALALI with porcini mushrooms

A down-to-earth vinegar with the aromas of porcini mushrooms. Game dishes such as roast venison, venison ragout, or wild boar goulash, as well as soups and consommés made from game and vegetable stocks, are given a fine, subtle aroma of the forest by Halali.

## IT’S SO GREEN (ES GRÜNT SO GRÜN) with fragrant garden herbs

Experience the aroma, power, and richness of dill, basil, chives, parsley, and many other green herbs. Excellent with green salads, scrambled eggs, raw vegetable salads, vegetable casseroles, vegetarian Bolognese, lentil dishes, and vegetable soups.

## MARITIMUS with lemongrass

A very special elixir with fresh stems of Asian lemongrass, aged in oak barrels. This speciality goes well with oysters, mussels, scampi, salmon, seafood, and pot-au-feu.

## MEDITERANEA for Mediterranean cuisine

A wonderful accompaniment to Mediterranean cuisine; with vegetables, salads, all grilled dishes, fine herb cuisine, game dishes, game sauces, jus and pâtés. The most exquisite vinegar with essences of sandalwood and cedarwood.

## PIROSCHKA

A light, bright, and very fresh vinegar. Fits wonderfully into modern cuisine. But also for fine vegetable dishes or risotto. Delicious in combination with a fine oil for all leafy and vegetable salads.

## PLUM OR BLACKCURRANT (Pflaume oder Schwarze Johannisbeere)

The baroque flavors of plum go well with antipasti, pasta salads, Sauerbraten, quail, and poultry. Blackcurrants refine raw vegetable salads and dark sauces.



## PRINCIPINO AND PRINCIPESSA CHILDREN’S VINEGAR particularly mild

A vinegar created especially for children, which is very mild and tasty. Tastes great on its own or with French fries, schnitzel or fish sticks, and of course with all sauces, vegetables, and fresh salads. Fresh tomatoes, peppers, and children’s vinegar can be used to make delicious homemade ketchup.

## RED WINE – CUVÉE (Rotwein-Cuvee)

A tribute to the fragrant red wines of the Palatinate. Perfect for dark sauces. Also goes well with game, beef, goulash, salad, and – believe it or not – to flavor seafood.



## RIESLING

After a long fermentation, Riesling grapes from our vineyards produce a wonderfully fresh Riesling vinegar, which is ideal for refining leaf salads, coleslaw, vegetables, light sauces, and fine vinaigrettes.



## TARTUFO – THE TRUFFLE with Italian winter truffles

We have chosen none other than the king of indulgence for this special vinegar, incorporating the aroma and flavor of Italian winter truffles into precious fine vinegar. May it add a touch of extravagance to your favorite dishes. A royal accompaniment to pâtés, fine pasta dishes, pasta salads, delicate risotto, game dishes, full-bodied sauces, and vegetable dishes.

## TOMATO AFFAIR

Made from air-dried tomatoes and peppers. An affair that seduces delicious dishes such as antipasti, sauces, soups, ragouts, and seafood.

## VINAIGRETTE - SALAD DRESSING nutritious salad dressing

We have prepared this wonderful vinaigrette for you using the finest vinegar, mustard, salt, pepper, and nutmeg. All you need to add is a good virgin oil. Perfect with all salads and vegetables.

## WHITE BURGUNDY (Weissburgunder)

A delicate yet acidic seducer for leafy and raw vegetable salads, fish sauces, and soups. A great base for vinaigrettes, often refined with a touch of aperitif vinegar.



# VINEGAR TASTING WITH CELLAR TOUR

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Immerse yourself in the mystery of sour art – on a guided tour through the most sacred part of our estate, the vinegar cellar. There you will linger in candlelit rooms where our vinegars ferment and mature in century-old barrels. Breathe in the vinegar-scented air and sample our homemade mustards. We will introduce you to the art of vinegar drinking and present you with the diverse flavors of our creations.

For appointment s and reservations, please contact us at [essigprobe@doktorenhof.de](mailto:essigprobe@doktorenhof.de) or book directly at [www.doktorenhof.de](http://www.doktorenhof.de).

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# APERITIF- AND DIGESTIFVINEGARS

## 1001 NIGHTS BALSAM with exotic herbs & flowers

Fragrances and aromas from another world. Exotic herbs and flowers enchant your palate and immerse many a fairy-tale dish in a romantic setting from 1001 Nights.

## ACETUM ROYAL with royal jelly

Royal jelly has long been considered one of the most powerful tonics in Chinese medicine. Fine vinegar combined with the queen bee's nectar is said to invigorate and strengthen you and your body.

## ANGELS KISSING THE NIGHT (Engel küssen die Nacht) with cherries & vanilla

Wild cherries, apricots, and vanilla are the balsamic base essences that kissing the fine vinegar, aged for over 6 years in oak barrels. A soft, voluminous, and extremely elegant way to thank our angels. Drunk neat as an aperitif, mixed into fresh juices, with desserts, cheese, ice cream, fruit salads, and cakes, it is a heavenly gift.

## ARMENIACUM – THE APRICOT with fine apricots from the Orient

This tête-à-tête is ideal for Asian cuisine, desserts, fine cheeses, game ragout, chanterelles, fruity salads, and anything else that could use a touch of the Orient and fruitiness.

## BALSAM OF GINGER fruity and spicy

An enrichment to fine sauces, pâtés, salad bouquets, and for refining fine dishes and suppers. The delicate spiciness and aromatic flavor complement all sweet and sour dishes, fish, ragouts, goose, duck, fruity salads and jellies, pastries, soups, and sauces. Ginger with Doktorenhof balsamic vinegar is a fruity, spicy composition for the palate, body, and spirit.

## BALSAM OF ROSES with fresh rose petals and rose oil

We have fermented the perfume of roses in our finest vinegars. Fresh rose petals and the incomparable oil of roses combine to create a harmonious unity of fragrance and acidity. Perfect with carpaccio, vinaigrette, poultry, asparagus sauces, flower salads, truffles, Parmesan, and sabayon.

## BEAUTIFUL LADY (Die Hübschlerin) with strawberries & meadowsweet

Goes very well with fresh cocktails, fine long drinks, ice cream and sorbets, exotic fish and seafood, desserts, meat dishes, compotes and fruity-sweet carpaccio. Hübschlerin is a “delicious” vinegar that is reminiscent of the days of market women. Made from fine aged vinegar with the aromas of strawberries, meadowsweet, and roses.

## CASTANEA – THE CHESTNUT with chestnut blossom honey

We source our chestnut honey from local forests, giving the vinegar an incomparable baroque richness. For refining soups and desserts, light sauces, sabayons, duck and goose liver, pheasant, and quail.

## CHEVALIERS OF ROMANCE with juniper and 21 herbs

A fragrant essence of strong herbs and exotic spices. Enjoy it as a long drink over ice, as a cocktail with lime slices and mint leaves, or pure as a digestif!

## CHRISTMAS BALSAM (Weihnachtsbalsam) the taste of Christmas

Christmas, a time for reflection and the delicate aromas of ginger-bread, cinnamon, star anise, and exotic herbs. We have captured these fragrant flavors in our vinegar for the quiet time of year. Ideal for sauces and basting Christmas goose, pumpkin soup, compotes, parfait, as well as red cabbage, punch, and chestnut vegetables.

## CINNAMON with cinnamon

The delicate, warm scents of cinnamon bark, blended with the soft aromas of fine vinegar, hint at and evoke depth and sensuality. We recommend it with red cabbage, chestnuts, game sauces, and desserts, as well as winter vegetables and field salads.

## DANCING MOCCA with Arabica beans

Specially roasted Arabica beans marinated in vinegar made from Ortega grapes. Let yourself be seduced by aromas of cedar wood, apricots, licorice, and caramel... drink this vinegar pure, as an invigorating interlude or as a digestif after a lovely meal. Excellent for refining cakes, creams, tiramisu, pâtés, and rich dark sauces, as well as game dishes.

## DEVILS LIKE CHILI (Teufel mögen Chili) fiery hot

Chili and paprika characterize the taste of our Devil Loves Chili vinegar. Try this finely spicy essence pure for a spicy kick in the mouth and palate, or use this speciality to refine sauces, meat, fish, seafood, Asian and Central American dishes.

## DEW OF GRAPES (Tau der Trauben) from the Ortega grape

Just as the morning dew greets the day and moistens the meadows, so may the grape dew moisten and enchant the mouth and palate with its soft acidity. With hors d'oeuvres, salmon terrines, sorbets, sabayons, goose liver pâtés, game farce, and as a wonderfully powerful digestif.

## ESSENCE OF LOVE with flowers and herbs

“And if you had all the money in the world, but did not have love, you would be like a drop of water in the desert.” Essence of Love aims to stimulate the senses and the body, encouraging us to reflect on the beautiful moments in life. Please use it as a stimulating aperitif before a meal or add a few drops to your food.

## FICUS – THE FIG Delicate & mild

A heavenly temptation with fine cheese, wild herbs, fruit salad, venison, quail, asparagus, fish, and truffles.

## FRAMBUESA – THE RASPBERRY fruity raspberry note

Enveloped in a wonderful vinegar mystique, we have created a balsam from full-bodied raspberries and aperitif vinegar. A racy addition to asparagus salads, raw vegetable salads, pâtés, shrimp, sweet creams, ice cream, and fruit salads.

## GIACOMO CASANOVA with wild bitter orange & lavender

... is the romantic seduction of fine wine vinegar with stimulating herbs and essences. With a touch of a time of joie de vivre, love, and coquetry. The desire to enjoy and the desire for the extraordinary. For fine pâtés and flower salads, pasta salad, crayfish, oysters, salmon, caviar, for stuffing and with wild asparagus salad and soft cheese.

## LEMON BRIDE (Zitronenbraut) with lemons

The particularly fruity acidity goes well with carpaccio, vegetables, fish, salad dressings, and as a refreshing drink in still or sparkling water.

## LIONHEART (Löwenherz) with plums and Douglas fir tips

Löwenherz is for all the knights of our time who like a little acidity in a strong sauce, with wild herbs, fresh forest mushrooms, hearty meat, and aromatic cheese. Enjoy it neat as a stimulating aperitif or with a hearty meal.

## LUXXXURIOSUS aged for over 30 years in oak barrels

A precious product made from the finest vinegar, which has been nurtured and preserved in small oak barrels for over 30 years. Soft, elegant, yet full of powerful spice – a digestif that envelops fine foods and sensitizes noble aromas.

## MAGICAL BLOSSOM ESSENCE (Zauberblüte) a floral dream

Hibiscus, willowherb, mallow, and marigold blossoms add a delicate note to your salad, carpaccio, or fruity dessert. A delight as an aperitif.

## PARADISIUS with pomegranate

Paradisius promises divine sophistication with local game, exotic fruits and compotes, on ice, in fruit glazes, aromatic cheese, lobster, pigeon, and salmon carpaccio. More than delicious with asparagus, goose, and duck liver, and of course as a heavenly aperitif. As an ingredient in long drinks, Paradisius is the special touch statt grand extra in the glass.

## PARRICIDE (Vatermörder) with a fine bitter note

A bitter vinegar made from Ortega grapes with 19 different herbs. Before a meal, ideal as a pure aperitif, after a hearty meal as a digestif or as a bitter non-alcoholic digestive. Wholesome, digestive and counteracting feelings of fullness, “Der Vatermörder” is the old, modern zeitgeist digestif for stressed people.

## PINEAPPLE (Ananas) fruity & fresh

The sweet and fruity note impresses the palate as an aperitif or conjures up fragrant, citrus-like nuances in fruit salads, fine desserts, compotes, fish dishes, seafood, and tender vegetables.

## PURPLE ELEPHANT Fine curry aromas

A heavyweight among our vinegars. Rich texture, strong spices, delicate sweetness, fruity acidity, and a fine fullness surround Purple Elephant with fragrance and aroma. Wonderfully aromatic with turmeric, pineapple, cardamom, coriander, and cumin. Perfect with Asian dishes, sauces, vegetarian delicacies, and as a fine digestif in a glass.

## ROUND THE MULBERRY BUSH (Maulbeere)

with black mulberries and fine agave juice  
Mulberries combined with agave juice and our delicious vinegar, perfect with salads, desserts, and vegetable dishes. Enjoy as a long drink with tonic water, ice, and fresh basil.

## SAMURAI – VINEGAR TONIC with schisandra berries

The noblest among men is a samurai. A valuable vinegar for raw fish, sashimi, grilled fish, jellies, desserts, Japanese cuisine, vegetable soups, stocks, and, of course, as a daily tonic for samurai.

## SISSI ELDERFLOWER ESSENCE (Holunderblüte) with freshly picked elderflowers

Sisi, Empress of Austria, was probably the most remarkable representative of all crowned heads. We have prepared her favorite vinegar for you according to old recipes. For carpaccio, lobster and crayfish salad, sauce béarnaise, to refine fresh leaf salads, salmon and pike sauces.

## SOPHIE'S BALSAM with plums

The delicate aromas of wonderfully ripe plums give our Sophie's Balsam a subtle aromatic note of sherry and prunes. Our daughter recommends this wonderful essence with roasted poultry, game sauces, chilled as a sorbet, with exotic fruits, puddings, and crème caramel.

## TEARS OF CLEOPADRA (Tränen der Kleopatra) wonderfully fragrant wood barrel notes

Fragrant aromas and fine foods characterized the era of Cleopatra, arguably the most powerful and impressive queen of ancient Egypt. In our “Tears of Cleopatra,” we have combined the ancient tradition of vinegar production with the mystique of the fine things of that era. With foie gras, oysters, mushrooms, dates and figs, meadow salads, as an accompaniment to rabbit ragout, pigeon and spicy cheeses.

## VANILLA with bourbon vanilla

Whole vanilla pods, blended and macerated in the highest quality aperitif vinegar, seduce you with gentle pleasures and tender moments. For desserts and creams, cakes, ice cream, Asian cuisine, fish, white meat, béchamel sauce, and soufflés.

## VENEZIA with elderflower and lavender

Venezia is a magnificent vinegar that enchants the palate as well as fine foods and captivates with its culinary charm. Fragrant elderflower and lavender blossoms, combined with vanilla and lemon peel, beguile the palate and transform seafood, fish dishes, fine vegetables, ice cream, and desserts with a touch of grace and seduction.

## WEDDING BALSAM (Hochzeitsbalsam) with fine flowers

... is for everyone who loves and cares for each other. Made from fine wine vinegars with flower extracts and fine herbs, this sensual composition is a wonderful aperitif.

## WHEN BUTTERFLIES LAUGH (Wenn Schmetterlinge lachen) with passion fruit & lavender

Exotic and Mediterranean flair, immersed in the finest Palatinate vinegar with a hint of vanilla. Enjoy the lavish variety as an aperitif, long drink with exotic fruits, or with salads, cold meats, seafood, and delicious carpaccio.

## WHITE BURGUNDY (Orangenblütenhonig) with wonderful orange blossom honey

Here we have captured the incomparable fragrance of orange blossoms in the comforting warmth of my favorite vinegar, White Burgundy. On ice, for jellies and orange sauces, liver pâtés, goose breast and for glazing poultry, for aromatic cheeses and sophisticated salad dressings.

## YOU ARE MY HEART´S DELIGHT (Dein ist mein Ganzes Herz) with blood oranges and mint

Pure freshness as an aperitif or with spring salads, carpaccio, desserts, cheese, and tempting cocktails.