

Aperitif

Glass of our own-label sparkling wine
with syrup of elderflowers
0.1 l | 4.50 €

“Aperol Spritz“ – simply delicious
Aperol – sparkling wine – water
6.50 €

Lillet Berry
French, fruity wine aperitif filled up with
Russian Wild Berry
6.50 €

Coffee & specialties

Espresso
2.40 €

Latte Macchiato
4.30 €

White hot chocolate with espresso
served in a glass
4.80 €

A big cup of coffee
with Baileys and whipped cream
4.80 €

Latte Macchiato Caramel
4.80 €

Irish Coffee
4.80 €

Digestif

Espresso and Grappa
5.20 €

Espresso and
„Waldhaus“ blackthorn liqueur
5.20 €

Home-made
„Waldhaus“ blackthorn liqueur
2 cl 3.50 €

Williams Christbirne
Lake Constance
2 cl 3.00 €

„Sauerländer Edelbrennerei“
hazelnut liquor
2 cl 4.50 €

Desserts

Home-made walnut parfait
served with plum compote
8.50 €

Vanilla ice cream with hot raspberries
and whipped cream
7.00 €

Dessert trio
Dark chocolate mousse,
crème brûlée and baked apple ice-cream
9.00 €

Bake dapple filled with marzipan and nuts
served with vanilla sauce
and walnut ice-cream
7.50 €

Red fruit jelly
served with vanilla ice cream
and whipped cream
6.50 €

The sweet tip
One scoop of vanilla ice cream, with Baileys
4.00 €

Bouillon with noodles and egg
5.00 €

Westphalian potato soup
with slices of sausage
7.50 €

Goat camembert au gratin
on marinated beetroot carpaccio, with French bread and butter
14.50 €

Slices of seared breast of the goose
served with lamb's lettuce in a raspberry marinade, French bread and butter
14.50 €

Baked pasta cigar

filled with feta cheese and parsley, on creamy leaf spinach
17.00 €

"Salad bowl Brigitte"

Crisp seasonal salads with fried poultry strips, cheese and fruit
16.00 €

Steamed filet of pikeperch and Norwegian salmon

on ribbon noodles and a fine Riesling sauce
served with a hearty green salad
25.00 €

„House cracklings“

Breaded pork chop on toast
with a mushroom sauce, one fried egg and a salad platter
17.00 €

Viennese veal cutlet

served with lingonberries,
a tossed salad and French fries
24.50 €

„Teuton skewer“

Fiery skewer dish with fried onions
served with a tossed salad
and fried potatoes
21.50 €

Medallions of pork filet with a crust of melted Brie

on a lingonberry sauce
served with a tossed salad and potato croquettes
24.50 €

Hearty rump steak of the Argentine cattle

served with a sauce of red wine and shallots, herb butter,
beans wrapped up in bacon and fried potatoes
29.00 €

Sauerland-style wild boar-goulash

served with home-made spaetzle
with apple sauce and lingonberries
24.50 €

Breast and joint of the Martin's goose

served with apple red cabbage and potato dumplings
29.00 €