

Dear friends of our house,

It is with great pleasure, that we **welcome** you to our restaurant.

Our philosophy of cooking is to preserve the freshness and originality of the products. No meal tastes better, as those which retain **original flavor**. Empathizing the originality of every ingredient and transforming them into a seductive and fanciful buffet is our idea of fine cuisine. Simply tasteful!

Naturally, the complementing beverage should be included. A freshly tapped pils or assorted wines from Germany, Europe as well as world wide cultivation spoils your palate and makes that **culinary experience** perfect. The service team will gladly assist you in your selection.

Please do not hesitate to communicate your **personal wishes**, so sit back, relax and let your senses enjoy the experience.

On behalf of the entire kitchen and service team we wish you a **beautiful** stay in our cozy atmosphere.

Your team-de-Cuisine

Appetizing

Straccetti alla Romana

Cut into thin strips and roast beef
Roman style marinated with rocket and parmesan

Euro 9.50

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Field mushrooms with herb Wan Tan

Lasagne of field mushrooms in a light cream and herbs Wan Tan

Euro 7.50

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Scallop and Caviar

St. Jacques fried trout with red caviar
in a sauce of cream cheese and Valerianella

Euro 13.50

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Duck breast with salad of winter vegetables

Smoked Muscovy duck breast
on a combination of cranberries and winter vegetables

Euro 12.00

Salad with bite

House salad

Mixed leaf salad with tomatoes, cucumbers, peppers,
grated carrots, corn and croutons

Euro 5.50

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Colourful leaf salad with cucumbers, peppers,
caramelized walnuts, grapes and goat cheese

Euro 10.50

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Romana Chicken Salad

Romaine lettuce with croutons and chicken strips
to tomato and Parmesan shavings from the body

Euro 12.50

Salad with ranch dressing either, Sylt salad dressing or balsamic vinaigrette

From the soup pot

Celery and apple soup

Cream of celery soup and sour apple with slightly Croutinos

Euro 6.00

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Potato soup with smoked salmon

Cream of the Sauerland Heide potato with smoked salmon tartare and capers apple

Euro 6.00

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Wild Chicken Tea

Consommé of wild fowl

with dumplings of duck and vegetable of the day

Euro 6.00

Pasta & more

Choose from three varieties of pasta accompaniment to
your mood

Straccetti Germe di grano, spaghetti or stuffed agnolotti

with

Pomodoro e Basilico (tomato and basil)

Euro 7.00

or

Angry at Tuscany (spicy vegetable sauce for Tuscan-style)

Euro 8,50

or

Seafood and Pesto (Sauce of seafood and pesto of sun dried tomatoes)

Euro 12.50

Fish for gourmets

Royal coral fish and shrimp in the pasta dough

Roasted fillet of fish on coral king pickled radish,
Agnolottis tilted, filled with shrimp and red pepper pesto farce

Euro 17.50

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Brook trout with sorrel

Fillet of brook trout with small potatoes in a bechamel sauce,
fried bacon and sorrel

Euro 17.50

International and regional meat flavors

Choose your favorites, including a sauce, vegetables or salad and a side
dish

Rump steak from Argentinean beef

Euro 21.00

Fillet of German young bulls

Euro 26.00

Chicken breast fillet in rosemary smoke

Euro 16.50

Peppers and herb butter, Chantré -pepper sauce or sauce chasseur

honey glazed vegetables-beets, rosemary-braised onions
or house salad with ranch dressing

Potato and tomato puree, Straccetti with chili oil or red rice from Camargue

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Pork with herb and mushroom risotto

Pink Pork in herbs on wild mushroom risotto
with Port wine and paint apple-beet vegetables

Euro 19.50

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Braised ox cheeks with red wine sauce

Tender beef cheeks from the meadow ox with parsley mashed potato
and glazed Brussels sprouts

Euro 17.50

Sample menus for them together

Sauerland menu

Potato soup with smoked salmon

Cream of the Sauerland Heide potato with smoked salmon tartare and capers apple

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Braised ox cheeks with red wine sauce

Tender beef cheeks from the meadow ox with parsley mashed potato and glazed Brussels sprouts

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Cottage cheese dumplings and cinnamon plums

Cottage cheese dumplings made with butter and cinnamon plums winter

Euro 25.00

Gourmet menu

-Ordering only possible until 21.30 clock-

Scallop and Caviar

St. Jacques fried trout with red caviar
in a sauce of cream cheese and Valerianella

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Wild Chicken Tea

Consommé of wild fowl
with dumplings of duck and vegetable of the day

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Pork with herb and mushroom risotto

Pink Pork in herbs on wild mushroom risotto
with Port wine and paint apple-beet vegetables

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Espresso and fig

Espresso Mousse with Crunch Amarettini, warm fig compote
and white chocolate ice cream

Euro 39.00

Small delicious desserts to the conclusion

Cottage cheese dumplings and cinnamon plums

Cottage cheese dumplings made with butter and cinnamon plums winter

Euro 6.00

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Sky maelstrom

Homemade apple strudel with vanilla-almond ice cream and whipped cream

Euro 6.00

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Espresso and fig

Espresso Mousse with Crunch Amarettini, warm fig compote
and white chocolate ice cream

Euro 6.00

Cheese

Saint Albray with Cognac grapes

Saint Albray cheese with pickled Cognac grapes and nuts

Euro 8.00

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Goat cheese with orange, honey and thyme

Tangy goat cheese with orange and honey, fresh thyme and baguette

Euro 9.50