

Before The Big Feast

(STARTERS)

„Hausgebackenes Brot“

Homemade spelt bread on demand with lard, pesto, aioli,
red wine- OR herb butter
5,00 Pieces of Silver

„Kriechvieh & Meel(h)k“

Snails in dill-fennel-cream with green shell mussels
cooked au gratin & Brioche crouton
9,90 Pieces of Silver

„Höllische Brote“

Hot Tomatoe-onion-bread cooked 'au gratin' & rucola
small 5,90 Pieces of Silver
big 7,90 Pieces of Silver

„Lombardische Stulle“

Sour dough bread cooked 'au gratin' with mashed beans,
ham, pears & gorgonzola
6,50 Pieces of Silver

„Fegefeuer's Leckerchen“

Selected hors d'oeuvre served with bread
& red wine - butter
10,90 Pieces of Silver



From the Kitchen Garden

(Salads)

Salad „Westfälischer Art“

with fried porc medaillon, smoked ham
and -sausage & Pumpernickel croutons
13,50 Pieces of Silver

Salad „Friesischer Art“

with different sea food & smoked- and marinated fish
13,90 Pieces of Silver

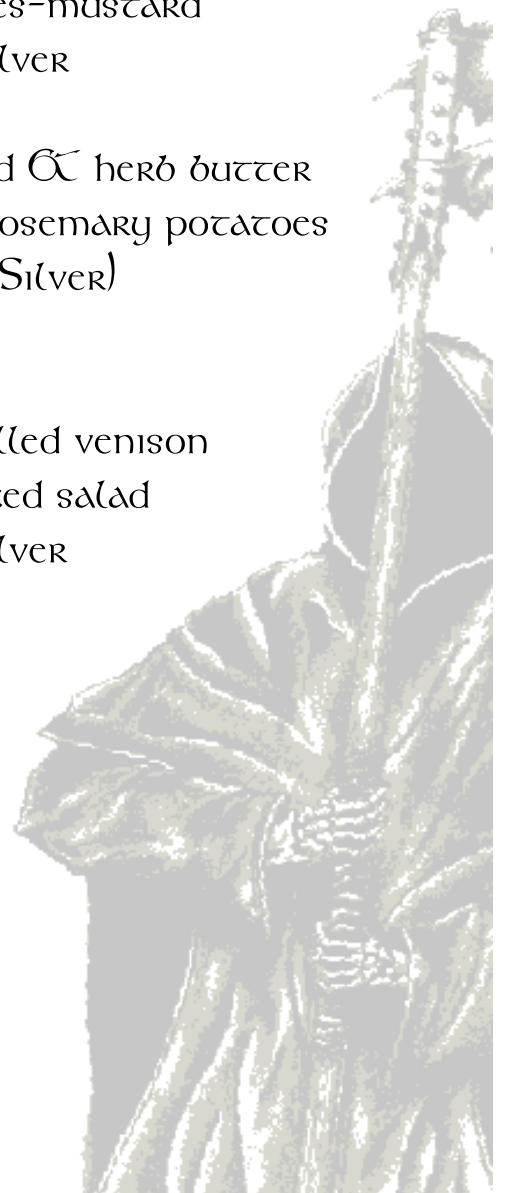
Salad „Bretonischer Art“

with assorted goat- & unusuals milk cheese
with homemade mirabelles-mustard
14,90 Pieces of Silver

Each salad is served with bread & herb butter
and on demand with jacket- or rosemary potatoes
(plus 3,00 Pieces of Silver)

„Wildbeutel“

Cream puff filled with pulled venison
in BBQ sauce with mixed salad
15,90 Pieces of Silver



Westfalium

(Main Courses)

„Ohne-Knocke“

Creamy corn chicken fricassee with salsify, turnips,
& vegetables herbs
served in a bread bowl
12,90 Pieces of Silver

„Knipperdolling“

Corn chicken breast wrapped in bacon
on savoy with curd cheese pancakes
& mead-caraway-sauce
22,50 Pieces of Silver

„Purgatorium“

Filet from pork,
bacon, tomatoes, green beans-mushroom pan
& rosemary potatoes with peppered dark beer-sauce
21,90 Pieces of Silver

„Gehleyden“

Grilled Entrecôte (250g),
chicorée cooked 'au gratin' with pear & gorgonzola,
mashed white beans & Dumpernickel-bacon-croutons
26,90 Pieces of Silver



Animal-Free-Food

„Heulsuse“

Red wine spaghetti with
marinated zucchini & Beluga lentils bolognese
& “parmesan”
15,90 Pieces of Silver

„Rübezahl“

Grilled turnip-Schnitzel on kale,
salsify, horseradish-cream & gingerbread dumplings
17,90 Pieces of Silver

„Horseless Headman“

Oven baked chicorée with chard, celery, apricots
& peanutbutter on fried potatoes with Absinthe-syrup
17,20 Pieces of Silver

„Magulenuiese“

Polenta lasagne with pumpkin, mushrooms
& savoy accompanied by pear-compote
& mixed salad
16,90 Pieces of Silver



OUR CLASSICS

„Aus dem Schwabenlände“

Homemade spaetzle in cheese sauce cooked 'au gratin'
with crunchy onions & dutch cheese,
on your order with bacon,
served with salad
15,00 Pieces of Silver

„Räuberhauptmann“

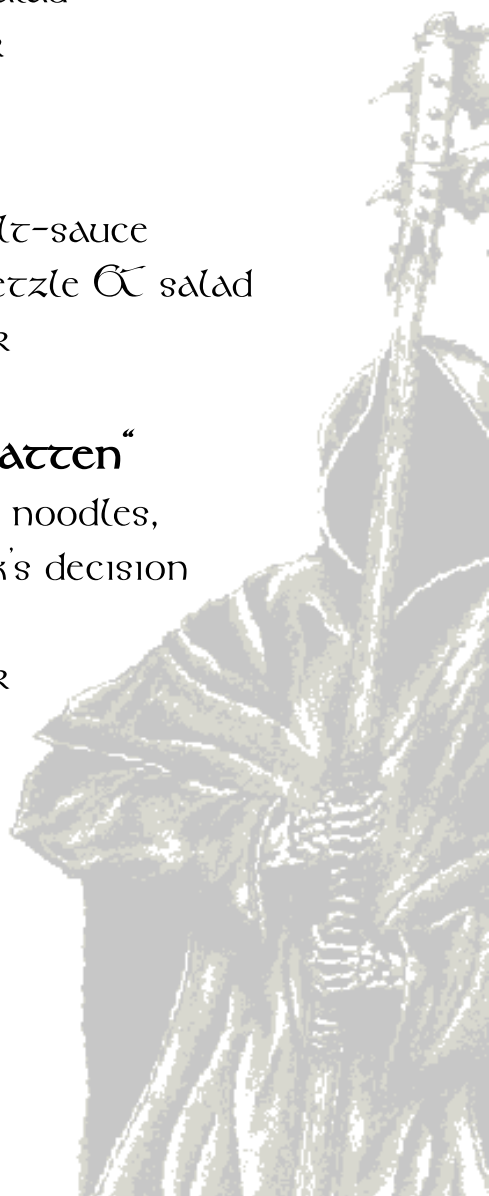
Pork and corn chicken roasted on the spit, small Entrecôte
with pesto, aioli, jacket potatoes & herb curd cheese
accompanied by a small salad
21,90 Pieces of Silver

„Scheiterhaufen“

Pork medallions in honey-malt-sauce
with dried fruit spit, homemade spaetzle & salad
20,90 Pieces of Silver

„Fegefeuer's Schmachtplatten“

assorted meat, fried potatoes, noodles,
different vegetables on the cook's decision
Two courses
45,80 Pieces of Silver



Wintery...

(Main Courses)

„Wildfang“

Deer medallions,
wrapped in bacon with cod,
kale mix & potatoe-pear gratin
26,50 Pieces of Silver

„Zapfenstreich“

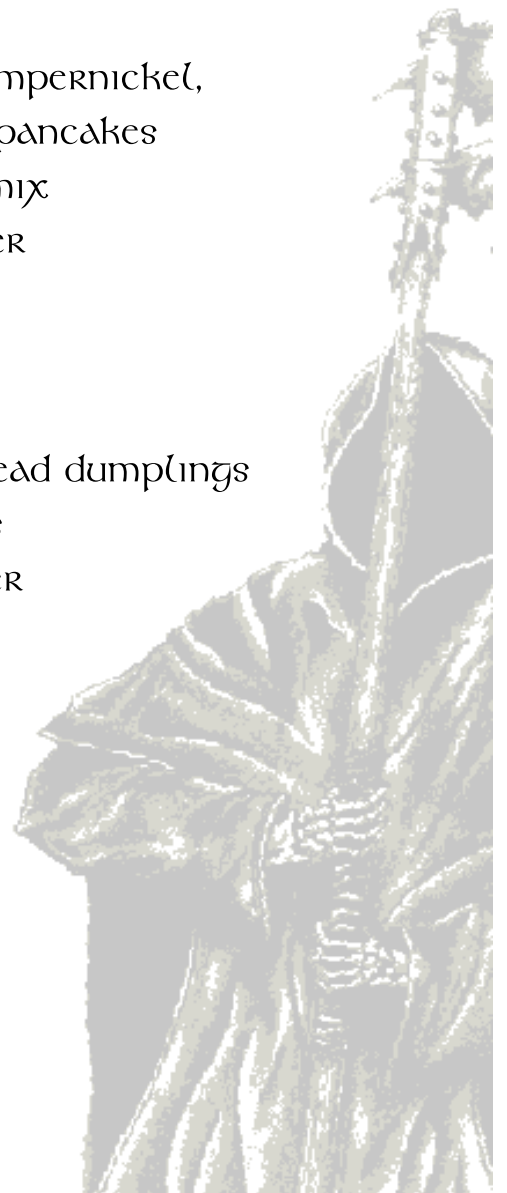
Deer steak with fir rub on forest-mushroom-pan
with spelt-chestnut waffle & salt-caramel butter
26,90 Pieces of Silver

„Wickelchen“

Moose roulade filled with Pumpernickel,
pumpkin-sauce, curd cheese pancakes
& turnip-cranberry mix
24,50 Pieces of Silver

„Querschläger“

Wild boar ragout
with cassis-cider-sauce, gingerbread dumplings
& Brussels sprouts
23,50 Pieces of Silver



To Finish The Gluttony

(DESSERTS)

„Cookieden Tee“

Sea buckthorn panna cotta
with Assam-plum-jam & cardamom cookies
(vegan)

6,90 Pieces of Silver

„Knöllchen“

Potatoe-parfait with marinated pears,
honey cake & caraway seed brittle

7,90 Pieces of Silver

„Pflle“

Baked apple with goat cheese, thyme
& cranberries

OR

„Palle“

Baked apple with raisins, nuts & vanilla sauce
6,90 Pieces of Silver

