

## **Hors d'oeuvres**

*Smoked game  
- from local forests -  
garnished with seasonal fruits  
served with pumpernickel (black bread)*

€ 10,50

*Graved salmon  
with potato rosti cakes  
a dill, honey and mustard sauce  
and a salad garnish*

€ 12,50

## **Soups**

*Cream of carrot soup  
with wasabi noodles*

€ 4,90

*Veal tail broth  
with herb pancake strips*

€ 5,50

## **Salads**

*Large seasonal salad platter  
(with either a French dressing or a herb vinaigrette)*

€ 7,50

*We recommend the following with your salad:*

*Pan-fried chicken or turkey 160g* € 3,20

*Sea bream filet 120g* € 4,50

***Fresh bread is served with all our salads.***

## **Regional main courses and Westphalian specialities**

*Pink roast lamb  
with a crust of English mustard and white bread  
with a light rosemary jus  
served with braised peppers  
and roasted potatoes wedges*

€ 22,70

*Sea bream  
with a basil pesto crust  
and a Noilly-Prat sauce  
served with red ribbon noodles  
and a small tomato and lambs lettuce salad*

€ 21,50

*Potato pancake  
with beet sauce  
and finely sliced ham from the bone*

€ 8,50

*"Bauernrösti"  
Potato rosti au gratin  
with ham  
and a fried egg*

€ 9,50

*"Westfälischer Rosenkranz"  
Snail shaped sausage with an onion sauce  
braised sweetheart cabbage  
and fried potatoes*

€ 12,50

*Beef broth  
with boiled beef  
and diced vegetables*

€ 4,50

## **Vegetarian and whole-food specialities**

*Pan-fried cottage cheese  
with an artichoke and tomato ragout  
with rosemary potatoes*

€ 12,50

*Beef tomatoes  
with a ripe Parmesan stuffing and crust  
served on a bed of vegetables  
with noodles*

€ 8,50

## **Steaks**

*Beef fillet from meadow reared Argentinian beef approx. 200g*

€ 22,50

*Rump steak from meadow reared Argentinian beef approx. 200g*

€ 20,50

*Rib-eye steak from meadow reared Argentinian beef approx. 250g*

€ 20,50

*Fillet of pork from a suckling pig approx. 200g*

€ 17,50

*Norwegian fjord salmon steak ca. 180g with a Riesling cream sauce*

€ 17,50

*Breast of corn-fed chicken  
(preparation time at least 20 minutes)*

€ 16,50

*Turkey Breast ca. 200 g*

€ 15,50

***We recommend the following side dishes with your steak:***

- *Baked potato with herb quark or Crispy potato wedges*
  - *Boiled potatoes*
  - *Potato croquettes*
  - *French fries*
- *Fried potatoes with bacon and onions*

***A seasonal side salad, grilled tomatoes, herb butter or a creamed pepper sauce are served with every steak.***

## **Desserts**

*Iced cappuccino  
with vanilla cream*

€ 4,50

*Swiss mousse au chocolat  
garnished with warm pear slices*

€ 6,50

*Amaretto sabayon  
with almond ice cream*

€ 5,50

***"Small and delicious"***

*A ball of chocolate ice-cream with Baileys*

€ 2,90

*A ball of vanilla ice-cream with advocaat*

€ 2,90