

dear guests,

welcome to our restaurant.

We are delighted to be your hosts.

**Make yourself at home at our establishment
and enjoy your time in our cosy rooms.**

**Bettina and Wolfgang Mosler
and the Menzhausen team**

our kitchen is open for you during the following times:

12 p.m. - 02 p.m.

06 p.m. - 09.30 p.m.

menzhausen restaurant
MENU

STARTERS AND SALADS

bread and butter / dip

first round is on us
thereafter per person

0,00€

4,00€

frisée salad

ABDGMO

13,50€

kernel oil dressing,
pumpkin from Angersteiner Farm,
pumpkin seed brittle
#regio #vegan

goat's cheese wrapped in bacon

AGH

15,50€

mango and pepper chutney,
homemade bread crisp

black tiger prawns

ABCI

21,00€

spaghetti, garlic, chili, celery

SOUPS

daily soup

at whim of our chef

8,00€

peach soup

ABG

10,50€

prawn in batter

pumpkin foam soup

ABG

10,50€

Yuzu, shiso cress,
pumpkin cake
#regio #vegan

FROM RIVER AND SEA

sollinger brown trout

ADGM

26,50€

a la meunière", melted butter,
wild herbs, parsley potatoes
#Regio

catch of the day

ABDGHLOM

29,00€

Einbecker mustard sauce,
colorful mixed vegetables,
parsley potatoes

#Regio

black tiger prawns

ABCI

27,00€

spaghetti, garlic, chili, celery

supplements change

5,00€

OUR HIGHLIGHTS

saddle of lamb AGHLO

38,00€

with garlic crust

rosemary jus, bacon with beans,
truffle creamed potatoe

#Regio

red Thai curry LNOS

coconut leaf sugar, mango,
rice

#vegan

20,00€

with turkey breast stripes

22,00€

Barbarie duck breast CGHLO

31,00€

aronia reduction, beetroot puree,
pear, romanesco

#regio

ox cheeks CGHLO

31,00€

Madeira jus, baked cauliflower,
herb mashed potatoes

OUR CLASSICS

beef roulade AMLO

27,50€

red cabbage, parsley potatoes

#Regio

Wiener veal schnitzel AC

31,00€

cucumber - potatoe salad

fillet of beef ACGL

25,00€

ribbon noodles, cognac,
mushrooms, cream

"Chef's" grilled frying pan GL

33,00€

fillet casserole

beef, straw-pork meat and turkey meat,
creamy mushrooms,
colourful mixed vegetables, fried potatoes

#Regio

veal liver AGLO

29,00€

balsamic glaze, apple,
roasted onions,
truffled cream potatoes

#Regio

Sollinger game ragout CGHLO

31,00€

red cabbage, butter spaetzle

#regio

VEGETARIAN

pumpkin tortelli ACGFLOS

19,50€

cream sauce, yuzu foam,
wild broccoli, confit tomatoes

#regio

beetroot gnocchi ACFGL

17,00€

colourful mixed vegetables,
parmesan, velouté

vegan option possible

Solling Bowl AFHLM

19,50€

chili sin carne,
cumberland sauce, rice

#vegan

supplements change

5,00€

STEAKS

turkey steak 220g	22,00€	rumpsteak 220g	33,50€
fillet of straw-pork meat 220g #Regio	27,00€	beef fillet steak 220g	43,00€

our steaks are served with
parmesan and truffle potatoe wedges,
a plate of salad and herb butter

optional extras:

colourful mixed vegetables	5,00€	pepper sauce GLMO	5,00€
fried potatoes	5,00€	creamy mushrooms GLO	5,00€
stewed onions	5,00€		

THE SWEET FINALE

tartufo espresso ACG	10,50€	aronia parfait ACGH chocolate cake, almond brittle #Regio	12,00€
creme brûlée ACG tonka bean	10,50€	daily dessert	8,50€

MENUE SURPRISE

3-course menue	46,50€
4-course menue	53,50€
5-course menue	62,50€

DINNER FOR TWO

included

welcome-drink

a glass of wine

Cappuccino

pumpkin foam soup

Yuzu, shiso cress, pumpkin tree cake

#vegan



straw pork fillet

bacon beans, truffled mashed potatoes

#regio

or

catch of the day

Einbecker mustard sauce, colorful vegetables, parsley potatoes

#regio

or

pumpkin tortelli

cream sauce, yuzu foam, wild broccoli, confit tomatoes

#vegetarian #regio



creme brulee

tonka bean

54,00€ per person

ALLERGENS

**menue according to food information regulation (EU) No. 1169/2011
allergen information according to codx recommendations:**

- | | | |
|------------------------------|----------------|--------------------------------|
| a) cereals containing gluten | b) crustaceans | c) egg |
| d) fish | e) peanuts | f) soy |
| g) milk or lactose | h) nuts | l) celery |
| m) mustard | n) sesame | o) sulphur dioxide & sulphites |
| p) lupin | r) molluscs | |
| s) preservatives | | |

our dishes may contain colouring agents. Please feel free to speak to us.

important information about allergens:

an allergen is named if the designated substances or product made from them are included as an ingredient in the final product.

The main allergens are labelled in accordance with the statutory provisions (EU Food Information Regulation 1169/2011). There are also other substances that can cause food allergies or intolerances. Please let us know if you have any requirements in this regard! We will be happy to cater to your needs.

Despite carefull preparation of our dishesm it is possible that traces of other substances that are used in the production process in the kitchen may be found in addition to the marked ingredients.

The labelling of allergenic substances only needs to be carried out here for open unpackaged food and drink.

When food and drink are sealed, this ist the responsibility of the manufacturer.

Identification of allergens according to the label (e.g., packaged ketchup, bottled beer, etc.).