

menzhausen restaurant
MENU

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 p.m.

STARTERS AND SALADS

tomato bread salad ACGHLMN

rarugula, parmesan cream,
basil sorbet

#vegan

13,50€

black tiger prawns ABCGLO

spaghetti, garlic, chili, celery

22,00€

sollinger salmon trout CDGM

pickled chanterelles, chives,
mayonnaise, buttermilk

15,50€

SOUPS

daily soup

at whim of our chef

8,00€

soup of chanterelles ACGLO

crispy stick of wild mushrooms

9,50€

peach soup ABCGLO

baked shrimp

9,50€

FROM RIVER AND SEA

sollinger brown trout ADGLM

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

#Regio

27,50€

catch of the day ABDGHLOM

Einbecker mustard sauce,
colorful mixed vegetables,
parsley potatoes

#Regio

29,00€

black tiger prawns ABCGLO

spaghetti, garlic, chili, celery

27,00€

OUR HIGHLIGHTS

rack of lamb AGLO

herb crust, bacon beans,
mashed potatoes

38,00€

red Thai curry LNOS

coconut leaf sugar, mango,
rice

#vegan

19,50€

iberico loin steak GLMO

chanterelles in cream sauce,
fried potatoes, salad

34,00€

with turkey breast stripes BR

with prawns BDR

22,00€

26,00€

OUR CLASSICS

"Chef's" grilled frying pan

fillet casserole AGLO

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

34,00€

Wiener veal schnitzel ACGS

cucumber-potato salad

28,50€

veal liver AGLO

balsamic glaze, apple,
braised onions,
truffled cream potatoes

#Regio

29,00€

beef cheeks AGLO

madeirajus, baked cauliflower,
chives, mahed potatoes

28,50€

fillet of beef ACGL

ribbon noodles, cognac,
mushrooms, cream

29,00€

escalope of duroc pig ACGLMO

chanterelles in cream sauce, salad,
croquettes

24,50€

VEGETARIAN

Solling Bowl AFHLM

chili sin carne,
cumberland sauce, rice

#vegan

19,50€

filled Ravioli ACGHLMO

chanterelles in cream sauce,
wild broccoli, arugula

23,00€

STEAKS

turkey steak MLG 220g	23,00€	rumpsteak MLG 220g	39,00€
fillet of duroc-pork meat MLG 220g #Regio	27,00€	beef fillet steak MLG 220g	46,00€

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

optional extras:

colourful mixed vegetables GLO	4,50€	creamy mushrooms GLO	3,00€
fried potatoes G	4,50€	mixed salad BGHLM	5,50€
chanterelles in cream sauce GLO	8,00€	fried chanterelles GO	8,00€

THE SWEET FINALE

tartufo espresso ACEG	9,50€	crème brûlée ACGHS	10,50€
daily dessert	8,50€	homemade sorbets HOS marinated fruits	8,50€

DINNER FOR TWO

inclusive

welcomedrink

glas of wine

cappuccino

soup of chanterelles ACGLO

crispy stick of wild mushrooms



filet of duroc pig GLO

chantrelles in cream sauce, mashed potatoes with chives

or

turkey steak MLG

parmesan and truffle potatoe wedges,
a plate of salad and herb butter

or

filled ravioli ACGHLMO

chanterelles in cream sauce, wild broccoli, arugula



crème brûlée ACGEH

marinated fruits

59 € pro Person

MENUE SURPRISE

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

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.).