

**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€  
3,50€

### frisée salad

ABDGMO

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

12,50€

### goat's cheese wrapped in bacon

AGH

mango and pepper chutney,  
homemade bread crisp

14,50€

### black tiger prawns

ABCI

spaghetti, garlic, chili, celery

18,50€

## SOUPS

### daily soup

at whim of our chef

8,00€

### peach soup

ABG

prawn in batter

9,50€

### pumpkin foam soup

ABG

Yuzu, shiso cress,  
pumpkin cake  
#regio #vegan

9,50€

## FROM RIVER AND SEA

### sollinger brown trout

ADGM

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

#Regio

24,00€

### catch of the day

ABDGHLOM

Einbecker mustard sauce,  
colorful mixed vegetables,  
parsley potatoes

#Regio

26,00€

### black tiger prawns

ABCI

spaghetti, garlic, chili, celery

24,00€

supplements change

4,50€

## OUR HIGHLIGHTS

<b>saddle of lamb</b> <small>AGHLO</small> <b>with garlic crust</b> rosemary jus, bacon with beans, truffle creamed potatoe <b>#Regio</b>	<b>34,00€</b>	<b>red Thai curry</b> <small>LNOS</small> coconut leaf sugar, mango, rice <b>#vegan</b>  with turkey breast stripes	<b>18,00€</b>  <b>20,00€</b>
<b>Barbarie duck breast</b> <small>CGHLO</small> aronia reduction, beetroot puree, pear, romanesco <b>#regio</b>	<b>28,00€</b>	<b>ox cheeks</b> <small>CGHLO</small> Madeira jus, baked cauliflower, herb mashed potatoes	<b>29,00€</b>

## OUR CLASSICS

<b>beef roulade</b> <small>AMLO</small> red cabbage, parsley potatoes <b>#Regio</b>	<b>25,00€</b>	<b>Wiener veal schnitzel</b> <small>AC</small> cucumber - potatoe salad	<b>28,00€</b>
<b>fillet of beef</b> <small>ACGL</small> ribbon noodles, cognac, mushrooms, cream	<b>25,00€</b>	<b>"Chef's" grilled frying pan</b> <small>GL</small> <b>fillet casserole</b> beef, straw-pork meat and turkey meat, creamy mushrooms, colourful mixed vegetables, fried potatoes <b>#Regio</b>	<b>29,50€</b>
<b>veal liver</b> <small>AGLO</small> balsamic glaze, apple, roasted onions, truffled cream potatoes <b>#Regio</b>	<b>26,00€</b>	<b>Sollinger game ragout</b> <small>CGHLO</small> red cabbage, butter spaetzle <b>#regio</b>	<b>28,00€</b>

## VEGETARIAN

<b>pumpkin tortelli</b> <small>ACGFLOS</small> cream sauce, yuzu foam, wild broccoli, confit tomatoes <b>#regio</b>	<b>18,00€</b>	<b>beetroot gnocchi</b> <small>ACFGL</small> colourful mixed vegetables, parmesan, veloutè <b># vegan option possible</b>	<b>17,00€</b>
<b>Solling Bowl</b> <small>AFHLM</small> chili sin carne, cumberland sauce, rice <b>#vegan</b>	<b>17,50€</b>	<b>supplements change</b>	<b>4,50€</b>

## STEAKS

<b>turkey steak</b> 220g	<b>19,50€</b>	<b>rumpsteak</b> 220g	<b>29,50€</b>
<b>fillet of straw-pork meat</b> 220g #Regio	<b>24,00€</b>	<b>beef fillet steak</b> 220g	<b>39,00€</b>

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

### optional extras:

<b>colourful mixed vegetables</b>	<b>4,50€</b>	<b>pepper sauce</b> <small>GLMO</small>	<b>4,50€</b>
<b>fried potatoes</b>	<b>4,50€</b>	<b>creamy mushrooms</b> <small>GLO</small>	<b>4,50€</b>
<b>stewed onions</b>	<b>4,50€</b>		

## THE SWEET FINALE

<b>tartufo espresso</b> <small>ACG</small>	<b>9,50€</b>	<b>aronia parfait</b> <small>ACGH</small> chocolate cake, almond brittle #Regio	<b>10,50€</b>
<b>creme brûlée</b> <small>ACG</small> tonka bean	<b>9,50€</b>	<b>daily dessert</b>	<b>8,50€</b>

## MENUE SURPRISE

<b>3-course menue</b>	<b>42,00€</b>
<b>4-course menue</b>	<b>48,00€</b>
<b>5-course menue</b>	<b>56,00€</b>

# 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

**48,00€ per person**

## **ALLERGENS**

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

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

**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 dishes 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 is the responsibility of the manufacturer.

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