

Welcome to Hotel & Restaurant Ratskeller Wiedenbrück, we are very pleased that you are our guest today.

Our philosophy: comfort, attention and genuine friendliness.

This is what the Ratskeller Wiedenbrück stands for.

We offer you a stylish and cosy atmosphere in our hotel and restaurant in our beautiful half-timbered house in the heart of the historic town centre of Wiedenbrück.

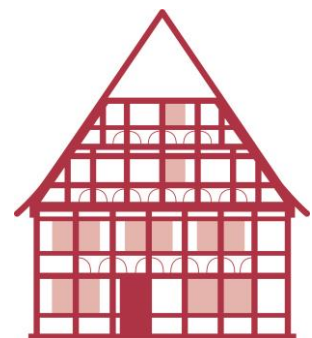
Our restaurant is all about enjoyment for you in every sense of the word. In the cozy, historic guest rooms you can enjoy the charm and atmosphere of the centuries-old premises and indulge in culinary delights under the old oak beams by candlelight.

Our cuisine is high quality, fresh, creative and regional. We offer you everything from homely, hearty Westphalian meals to gourmet menus with several courses. Our offer is always carefully coordinated with the offer of the respective seasons.

A combination of fresh, regional ingredients and a large portion of creativity make our gastronomic concept something very special.

We wish you a wonderful time with us.

Your Family Bader & the whole Ratskeller-Team



Ratskeller menu

Goat cheese

Raspberry | rucola € 18,50

Carrot essence

Crostini | carrot chutney € 10,50

Veal

Kohlrabi | tarragon € 33,50

Chocolate

Mango | puff pastry €12,50

as 4 course menu € 65,00

as 3 course menu without soup € 57,00

as 3 course menu without starter € 51,00

with corresponding wines

(0,2l glass per main course and a 0,1l glass for all other courses):

in 4 course menu € 27,00

in 3 course menu € 22,00

Please understand that our menu can only be ordered until 8:30 pm.

Vegan menu

Baked oyster mushrooms
Varied lentils | Jaipur curry

€ 15,50

Green asparagus | tamarillo
Rosemary | potato

€ 24,50

Riesling parfait
Cassis | granola

€ 11,50

as 3 course menu

€ 44,00

Please understand that our menu can only be ordered until 8:30 pm.

Steaks & shrimps

Beef filet (New Zealand)

2 x 100g (tournedos) € 37,50

200g € 37,50

300g € 56,00

Ribeye steak (New Zealand)

300g € 34,50

Pork fillet

250g € 28,50

Shrimps

3 pieces € 12,50

5 pieces € 21,50

...served with a sauce of your choice:

Herb butter € 1,70

Port wine shallots gravy € 2,80

Pepper sauce € 2,40

...and as a side dish:

Mixed leaf salad € 6,50

Kohlrabi € 5,50

Roasted mushrooms € 5,50

Truffle mashed potatoes € 6,50

Fried potatoes € 5,50

French fries € 5,50

Ketchup € 0,60

Mayonnaise € 0,60

Mustard € 0,60

Starters

Baked oyster mushrooms
Varied lentils | Jaipur curry € 15,50

Goat cheese
Raspberry | rucola € 18,50

Soups

Carrot essence
Crosthini | carrot chutney € 10,50

Parsley root soup
Parsley oil | with shrimp € 13,50
without shrimp € 10,50

From river and sea

Red snapper | Riesling sauce
Ramsons | risotto large € 32,50
small € 26,50

From land and meadow

"Wiener Schnitzel" of veal
Cranberries | lemon | fried potatoes | salads large € 29,00
small € 22,00

Veal liver | Balsamic gravy
Apple | potato | onion € 26,50

Saddle of lamb | honey gravy
Eggplant | oriental potato gratin large € 33,50
small € 28,50

Westphalian cuisin

Brawn | fried potatoes
Baby pickles | pearl onions € 18,00

Rose of smoked salmon
Potato fritters € 21,50

Thick rib | apricot
Mustard | sugar snap pea | pearl barley € 25,50

Salads

Winter leaf salad
House dressing | roasted mushrooms € 14,00

with roasted salmon filet € 24,50

with slices of beef filet € 25,00

Tarte flambée

Bacon | onions € 12,50

Spinach | feta | tomato € 15,50

Dessert

Riesling parfait

Cassis | granola

€ 11,50

Bavarian cream

Rhubarb

€ 10,50

Chocolate

Mango | puff pastry

€ 12,50

Pumpernickel ice cream "Ratskeller 1988"

€ 9,00

5 chocolates

€ 7,50

Cheese

Fine selection of 5 different cheeses

(Fourme D'Ambert, Mimolette, Pont-l'Évêque,
Livarot, Munster)

homemade fig mustard | fruit bread

€ 20,00

Please ask for our separate allergy and alcohol card, which informs you about allergens and alcohol contained in our dishes.