

Menu of *“Wiedenbrücker Goose”*

*Smoked Breast of Goose
with Waldorf Salad
and Walnut Brioche
- Euro 15,00 -*

*Soup of Beetroot
with Goose Swabian Pockets
and Dill
- Euro 7,00 -*

*Breast and Leg
of "Wiedenbrücker Goose"
with Orange Gravy
Red Cabbage
and Potato Dumplings
- Euro 25,00 -*

*Baked Apple Tarte
with Butter Cookies Ice Cream
- Euro 7,50 -*

*--4 Course Menu Euro 48,00--
--3 Course Menu without Soup Euro 42,00--
--3 Course Menu without Starter Euro 39,00--*



Ratskeller Wiedenbrück GmbH & Co. KG
Lange Straße 40 – Markt 11
33378 Rheda-Wiedenbrück

Starters

Gratin Goat Cheese on Brioche
with Quince Chutney
and Lamb's Lettuce in Walnut Dressing € 14,00

Lukewarm smoked Char
on sweet sour inlaid Parsley Root
beside Salad of Kale and Horseradish Foam € 15,00

Fried Duck Liver
with Banyuls Gravy
on salted „Williams Christ“ Pears
and Potato Pyramid Cake € 18,00

Vegan

Cake of Beetroot
on Spinach and Berberitzen
with Almond Milk Foam € 14,50

Soup

„Butternut“ Pumpkin Soup
with Styrian-Kernel Oil
and Roasted Cores € 6,50

Oxtail with Sherry
and King Oyster Mushroom-Ravioli € 8,50



Little Things

Tarte Flambée

with Bacon and Spring Onion

or

Vegetarian Style

€ 8,50

Aspic „Homemade Style“

*with Remoulade, Pickles and Pearl Onions
and fried Potatoes*

€ 12,50

Marinated Salmon „Label Rouge“

*with Sorrel Crème Fraîche
and Potato Fritters*

€ 16,50

Seasonal Salad

*with fried Wild Mushrooms
and Filets Tips of Beef*

€ 18,00

Kale

*with Kohlwurst, Mettendchen
and Pork Chap
beside fried Potatoes*

€ 18,50



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From the Sea

Winter Cod

*with Safran Tangerine Foam
on Fennel Risotto and Shrimp Oil*

€ 27,00

Fried white Halibutt with Coriander Crust

*on Chardonnay Foam
beside Turnip Ginger Vegetables
and Carrot Pasta*

€ 28,00

From the Country Side

„Wiener Schnitzel“ Escalope of Veal

*with fried Potatoes
and Green Salad*

large € 21,00

small € 17,00

Filet of Country Pig with Plum Seed

*on Aquavit Gravy
beside Cabbage and Potato Cake*

€ 24,00

Braised Veal Cheeks

*in Barolo Gravy
on Root Vegetables and mashed Potatoes*

€ 27,00

Venison with Hazelnut Gravy

*on mashed Rose Hip and Salsify
beside Spaetzle*

€ 29,00

Filet of Black Angus Beef

*with Pumpkin Seed Hollandaise
Broccoli-Asparagus and Beech Mushrooms
beside Almond Donut*

€ 32,00



Sweets

Pumpernickel Ice Cream „Ratskeller“ € 7,00

Baked Apple
with Butter Biscuit Ice Cream € 7,50

Crème brûlée of Tonka Bean
with Oranges
and Grand Marnier Ice Cream € 8,50

Chocolate Slice
of Valrhona Couverture „Café noir“
with inlaid Apricots
and Cinnamon Creme Ice € 9,00

Hearty from the Slate Plate

Fine Cheese Specialities
with homemade Fig Mustard
Fruit Bread
and Black Walnuts € 12,50

