

Menu suggestions February, March and April 2019

Menu I

Wählen Sie ihren Hauptgang

*Beetroot Soup
with Dill Oil and smoked Halibut*

Sauberbraten from beef silverside
*with Sugar Beet Syrup Gravy
on Savoy Cabbage
and Finger shaped Potato Dumplings*

-- or --

Loup de Mer
*fried on skin
with Saffron Foam
on Swiss Chard
an black Tagiatelle*

*Flambé Cake of Pears
on salty Caramel
und Granola-Yoghurt*

--Euro 38,00--

Menu II

*Home marinated Salmon
with Curried Mayonnaise
on Lambs Lettuce
and Potato Blini*

*Carrot-Ginger Soup
mit Almond-Crostini*

Breast of Barbarie Duck
*done over Beech Wood
on Cassis-Pepper Gravy
with Pointed Cabbage Balls
und Soufflé of Hazelnut*

*Crème brûlée of Mace
with salty Caramel
and Nougat Ice Cream*

--Euro 44,00--

3-Gang without Starter Euro 38,00

3-Gang without Soup Euro 40,00

Menu III

*Fried Pigeon Breast
with Rasperry Gravy
on Sugar Snaps
an roasted Brioche*

*Essence of Onions
with Ricotta Ravioli*

Filet Tips of Beef
*on Macadamia Gravy
with fried Avocado
an Cottage Cheese Cookies*

*Canaché of Valrhona Coating
with Yuzu-Sorbet and Persimmon*

--Euro 49,00--

3-Gang without Starter Euro 40,00

3-Gang without Soup Euro 44,00

In case of any questions or further enquiries, please do not hesitate to contact us. We are happy to help out!

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Subject to change!