

***Welcome
to the
Ratskeller Wiedenbrück!***

*Join us in new ways
on your culinary journey of discovery.*

*Let us surprise you
with a creatively arranged*

Connoisseur Menu

with 3 or 4 courses

soup, starter, main course, dessert

*Your hosts in our restaurant
will be pleased to give you expert advice.
We are looking forward
to indulge you culinary.*

*Dirk Frankrone, our chef
and the entire Ratskeller Wiedenbrück Team
wish you delicious hours!*

Classical Asparagus

*Portion of local Asparagus (300 g net weight)
cooked or fried
and Parsley Potatoes* € 17,90

*choice of:
Hollandaise Sauce, Hollandaise of Sugar Beet
or melted Butter*

... with:

Scrambled Eggs with Herbs € 3,50

Two Kinds of Ham € 4,50
(smoked and cooked)

Rose of marinated Salmon € 8,00

King Prawns 3 pieces € 9,00
5 pieces € 15,00

Cutlet of Veal € 9,00

Fillet of Beef 200 g € 25,00
300 g € 35,00

Starters / Snacks

Tarte Flambée

with Bacon and Spring Onions

or

Vegetarian Style

€ 8,50

Caesar Salad

Romain Lettuce with Frenchdressing

Croutons and Parmesan

€ 12,00

Veal Tatar

with truffled Beetroot

and Lettuce

€ 17,00

Caramelized Buffalo Mozzarella

with Serrano Ham

Salad in Herb Vinaigrette

€ 17,00

Fried Scallops

with Verjus Foam

on sliced Fennel

and Black Pudding Ravioli

€ 18,00

Soups

Asparagus Soup
with Wild Garlic Pesto € 7,00

Essence of Cocos and Lemongrass
with roasted Matcha-Brioche € 8,00

Fish

Catch of the Day
with Dijon Mustard Foam
on colored Lentils
and Mashed Potatoes € 27,00

Monkfish
with Carrot Ginger Foam
on Risotto of Watercress € 28,00

Main Courses

small

“Wiener Schnitzel” Cutlet of Veal

with Cranberries

and deep fried Parsley

fried Potatoes and mixed Salad € 21,00 € 17,00

Rack of Sucking Pig

with Honey Pepper Gravy

on Turnip Greens

and Potato Cake € 23,00

Breast and Liver of Barbarie Duck

with Raspberry Vinegar Gravy

on Rhubarb Chutney

fried Chicory

and Quark Potato Fritters € 24,50

Australian Flank Steak

with black Garlic Gravy

on two Kinds of fried Asparagus

and Tomato Polenta 200g € 28,00

Filet of “Black Angus” Beef

with Sauce béarnaise

on Leaf Spinach

and Pommes Pont Neuf 200g € 34,00

300g € 44,00

Sweets

Pumpernickel Ice Cream "Ratskeller" € 7,00

Sacher Cake
with Cream Ice
and pickled Apricot € 8,50

Slice of Pumpernickel
with Apple Ragout
and Cranberry Ice Cream € 8,50

"Mille feuille"
with Cheese Cake Cream
and two Kinds of Raspberry € 9,00

Some Cheese

Small Selection of International Cheese
with Fig Mustard
and Fruit Bread € 12,00

Enjoy a fine Coffee

Espresso € 2,40
Café Crème € 2,40
Cappuccino € 2,80