

rôtisserie weingrün

appetizers

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chanterelle salad with glazed sweetbreads	12
tomato-bread-salad with chicken	11
spinach salad with bacon and pine nuts	10
smoked ham from the region of tyrol with gherkins and fresh horseradish	10
a trio of tomatoes	11
fillet of white herring in the housewife's style with gherkin, apple, onion	
crème fraîche and small jacket potatoes	11

from our flame-grill

½ maybattered-chicken from paderborn, controlled upbringing *	13
rump steak, of us-beef (250g), sc béarnaise	23
entrecôte, the best piece of us-beef (250g), sc béarnaise	23
spare ribs with barbecue sauce	13
grilled calf's liver	17
veal cutlet with sage butter	26
whole gilthead with lemon-butter and tomato-chilli-butter comes with our herbsalat	22
the meatless dish – chanterelle-risotto	16

our mixed grill

chicken from paderborn, belly of pork, entrecôte
with baked potatoes, herbsalat and a sauce of your choice
per person €22

* = with a sauce of your choice

our barbecue sauce – garlic mayonnaise - sauce béarnaise or gravy

side dishes

chanterelles in cream	7
butterhead – romaine – herb - lettuce on our special dressing	4
mediterranean grill – vegetables with thyme	4
small fried potatoes with rosemary, olive oil & sea salt	3
grilled polenta slices with lime oil	3

sweets & cheese

iced soup of peach with elder ice cream	8
catalonian creme with blueberries in black currant sauce	8
warm apricot - crumble with whipped cream and vanilla ice - cream	8
our warm chocolate cake, melting inside, and ice-cream	8
strawberry flambé with old aceto balsamico and vanilla ice - cream	8
cheese duel – cow vs. goat 3 : 1	8