



## LUNCH MENU

*Refresh spring freshness: Niehoff's currant juice 0.2 l 2.90 €  
as juice spritzer 0,4 l 4,40 €*

***For each menu we serve a soup and a small dessert.***

*Münsterländer Struwen with applesauce 12,00 €*

*Asparagus asparagus with air-dry boned ham or farmer's ham 23,00 €*

*Asparagus with pork loin € 24.50*

*- each with hollandaise sauce and buttered potatoes -*

*Bar of asparagus in herb pancakes, served with mousseline sauce 21,00 €*

*Roasted salmon fillet on pointed cabbage 22,00 €  
White wine sauce and buttered potatoes*

*Dülmener trout "Müllerin" with warm butter, boiled potatoes and a colorful salad. 19,00 €*

*Matje Filet "Hausfrauen Art" with bacon and roast potatoes 15,00 €*

*Roasted redfish fillet with mustard sauce, buttered potatoes 19,50 €  
and mixed salad*

*Beef from the kettle with Münsterländer onion sauce 19,00 €  
Buttered potatoes and mixed salad*

*Chicken breast schnitzel with warm fruits, hollandaise sauce 16,50 €  
Croquettes and colorful salad*

*Pork filet medallions with stewed mushrooms 20,00 €  
Herb cream sauce, roasted rabbit and colorful salad*

*Hearty gypsy schnitzel with French fries and mixed salad 16,50 €*

*Rump steak with herb cream, french fries and mixed salad 25,00 €*

### ***Plated meals:***

*Spinach salmon roulade (cold) with mustard-dill sauce, roasted rabbit 10.50 €  
and small salad bouquet*

*Homemade brawn with roasted potatoes and remoulade sauce 10.00 €*

*Asparagus salad in yoghurt dressing, with ham and egg 10,00 €  
Salad bouquet and nut bread*