

El Buller

L A N D H O T E L



Welcome

We are pleased to welcome you in our restaurant.

Our kitchen team headed by Paul Ludwig Buller and Gordon Nelson will spoil you next "Buller's Classic" with fresh fish dishes, venison specialities and vegetarian and vegan dishes.

We pay particular attention to regionalism, freshness and sustainability.

Our service team will be happy to advise you on the appropriate beverage or wine accompaniment.

Enjoy a few pleasant hours in our restaurant.

Sincerely

Your family Buller

and the whole Team

Restaurant-opening hours

Monday – Sunday:

12.00 p. m. to 9.00 p.m. (continuous warm kitchen)

Order deadline for menus & multi-course meal sequences is 8.15 p.m.

We look forward to your table reservation

Aperitif recommendation

Buller's HeimatPleasure cocktail

- TeutoGIN from Hagen a.T.W.,
Lauwerth's cherry juice from Bad Iburg and elderflower syrup- 0.2 l 9.20

Buller's HagenerLiebe cocktail

-TeutoGIN Kirsch from Hagen a.T.W. (limited edition),
Lauwerth's cherry juice from Bad Iburg, cherry syrup and tonic water- 0.2l 9.50

Lillet Wild Berry

-Schweppes Wild Berry, Forest Berries- 0.2 l 8.80

Déjà-Vu Tonic

- Déjà-Vu Oriental Aperitif (wine distillate, citrus notes, ginger,
oriental spices) grapefruit, rosemary and spices 0.2 l 8.80

Aperol Sprizz (also available non-alcoholic)

- Aperol, prosecco, soda, orange- 0.2 l 8.80

Martini Pomegranate

- Martini Bianco, Schweppes Pomegranate, lemon, mint - 0.2 l 8.80

Amérie

- Münsterländer raspberry brandy, sparkling wine, mint, wild
raspberries - 0.2 l 8.80

Gin tonic with TeutoGIN from Hagen a.T.W.

to choose from (we will serve you the matching tonic in each case)

TeutoWHITE Gin classic mild, flavours: ginger,mint

TeutoBLACK Gin mild, flavours: rosemary, coriander

TeutoBLUE Gin mild, flavours: tangerine, pomegranate

TeutoVIR Gin fruity mild, flavours: raspberry, lime 0.2 l 11.90

Non-alcoholic

Apple Secco 0.1 l 5.90

Aspirinos

- Lemon juice, orange juice, passion fruit syrup, tonic water - 0.2 l 7.90

Florida Feeling

- Grenadine, orange, grapefruit, pineapple juice - 0.2 l 8.00

Our Landhotel - Menu

Rabbit terrine

pistachio, wild garlic mousse, rhubarb chutney (i, j, g)

17.50

Essence of the free-range chicken

pancake herb strudel, vegetable stew, egg bite (a1, c, i, g)

10.50

Lamb chops

pink fried, herb crust, jus, ratatouille, bean vegetables, hasugekochten potato krapfen (c, i, j, g)

44.00

Chocolate taco

vanilla mousse, sous vide cooked pineapple, homemade basil ice cream (a1, c, g)

15.00

Menü 76.00

HeimatGenuss - Menu

As aperitif we serve „Buller´s HeimatGenuss cocktail“

Cream of Waterkress Soup -vegetarian-

curd dumplings (a1, c, g)

9.90

Fried Hagen trout fillets "Müllerin"

Creamed horseradish, boiled potatoes (a1, g, 11)

27.50

or

Homemade stuffed beef roulades

Red wine sauce, seasonal vegetables and roast potatoes (i, j, a1, g, 16)

33.50

Rhubarb tarte

homemade vanilla ice cream, egg liqueur foam (a1, c, g)

14.00

Menu trout fillets 48.50

Menu beef roulades 54.00

including „Buller´s HeimatGenuss-Cocktail“

In all Ringhotels of Germany you could enjoy a individual HeimatGenuss menu which is typical for the region.

With each menu that will be sold, we donate 2.00 € to our partners Clowns in Medizin e.V.

and Kinderhilfe Organtransplantation e.V.

RINGHOTELS
Echt HeimatGenuss erleben

Before

Our home-made small range of bread with two sorts of spread	(a1-5, e, f, g, h1-4, i, j, k)	5.50 per person
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Appetizers

We serve a small range of bread with butter at this appetizers (a1-5, h1-4)

Variation of asparagus & wild garlic -vegan- -mousse, salad, tarte-	(a1)	18.00
Rabbit terrine Pistachio, wild garlic mousse, rhubarb chutney	(i, g, j)	17,50
Homemade boiled beef aspic Green sauce, mixed raw vegetable salads	(g, h1, h3, i)	16.00

Goups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish	(a1, c, g, i, j)	9.90
Cream of watercress soup -vegetarian- curd dumplings	(a1, c, g)	9.90
Essence of free-range chicken Pancake herb strudel, vegetable rue, egg garnish	(a1, c, g)	10.50

Little things

Lettuce salad in lemon cream fresh fruits, roasted strips of turkey, bread and butter	(a1-5, g, i, e, h1-4)	21.90
Matjes fillet "Housewife style" (2 pieces) cucumber, onion, apples, sour cream mayonnaise, roast potatoes	(g, j)	17.50
Mentruper veal meatballs fried egg, coleslaw, toasted home-baked bread	(a1-a4, c, e, j, h1-h4, 16)	18.00

Side salads

Mixed raw vegetable salads (g, i) with leaf salads in raspberry dressing (h3, c, j, i)	7.90
Colourful seasonal leaf salad with dressing of your choice Lime cream dressing Raspberry dressing (h3, c, j, i) Herb dressing (i) Balsamic dressing -vegan- (j, h3)	6.90

Our Vegetarian Menu

Cream of watercress soup

curd dumplings

(a1, c, g)

9.00

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Savoy cabbage vegetable roll

basil sauce, potato and celery puree

leaf salads in raspberry dressing

(h3, a1, i, j, g)

29.50

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Crème brûlée

Rhubarb sorbet

(c, g)

13.90

Menu 51.00

Our Vegan Menu

Variation of asparagus & wild garlic

-mousse, salad, tarte-

(a1)

18.00

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Pancakes with seeds & kernels

fried asparagus, wild garlic almond pesto

(a1-a6, e, h1-h4)

28.00

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Chocolate mousse nut tart

kumquat compote, oat cream ice cream

(h1-4, e)

14.00

Menu 51.00

Our main courses

Tender steak from the back of the cow	(a1-5, i, h1-4, i)	35.00
Jus, fried onions		
Optional in addition:		
Café de Paris butter		4.00
Bean vegetables		6.00
Mixed raw vegetable salads		7.90
small natural potatoes with chive sour cream		6.90
roast potatoes		5.50
french fries		4.90
Boiled beef		
horseradish sauce, roast potatoes	(i, g)	27.00
Roasted corn poulard breast		
bacon and onion filling, creamed cabbage, potato fritters	(a1, c, j, i)	32.00
Slow braised ox cheek		
spiced sauce, celeriac mashed potatoes, carrot vegetables	(i, g, j)	33.50
Browned noble fish terrine		
savoy cabbage, basil risotto, prawn sauce	(g, i)	31.00
Label Rouge salmon slices - hot smoked -		
roasted asparagus, celeriac puree, grapefruit compote	(g)	38.00

Buller's Classics

Pork fillet medallions with our well-known "Sauce Robert"		
-cream sauce with gherkins, mushrooms, mustard and onions-croquettes	(a1, k, i, g)	28.50
	small order	24.50
Pork loin cutlet "Landsknecht"		
braised onions, mushrooms, french fries	(a1, c, g, i, j, k)	26.50
	small order	21.00
Turkey - Cutlet		
almond cover, exotic fruits, curry sauce, croquettes	(a1, c, g)	28.90
	small order	23.90
Calf liver		
caramelised apple slices, baked onions, mashed potatoes, Madeira jus	(a1, g, i, k)	33.00
	small order	27.50
"St. Hubertus" Venison goulash		
mushrooms, cranberries, cream kohlrabi, homemade spaetzle	(a1, c, g, i, k)	32.90
	small order	27.90
Homemade stuffed beef roulades		
red wine sauce, seasonal vegetables and roast potatoes	(a1, c, g, i, k, j, 16)	33.50

Sweets

Our homemade cream ice cream with home-baked biscuit - vanilla - chocolate - hazelnut	(a1-5, c, g, h1-4) per ball	3.60
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.30
"Welfencreme" with sabayon (sparkling wine sauce)	(c, g, a1)	6.20
Home-baked rhubarb tart with a coffee speciality of your choice	(a1, c, g, h2)	7.90
Homemade Bosskop apple strudel walnut ice cream, vanilla sauce	(c, g, h3, a1)	9.90
Chocolate mousse nut tart -vegan- kumquat compote, Oat cream ice cream	(h1-4, e)	14.00
Crème brûlée rhubarb sorbet	(g,a1,c)	13.90
Chocolate taco vanilla mousse, sous vide cooked pineapple, homemade basil ice cream	(a1, g, c)	15.00
Rhubarb tart homemade vanilla ice cream, egg liqueur foam	(a1, c, g)	14.00

Afternoon Time

Our homemade cake specialties

Hagen cherry crumble cake	(a1, a3, c, g)	4.00
Chocolate nut cake with rhubarb compote	(a1, c, e, g)	6.50
Cheesecake with lukewarm dwarf orange compote	(a1, c, g)	7.00
Portion of whipped cream		1.00

All prices are in EURO (€), including the legally applicable VAT!

Allergens subject to labelling

(Main allergens as of 13.12.2014)

According to the European Food Information Regulation, as of 13 December 2014, non-prepacked food (loose goods) must also be labelled with regard to allergen ingredients and substances. For this reason, we would like to inform you that all of our dishes may contain the main allergens listed below, even in the smallest quantities and traces (due to unavoidable cross-contamination) due to our recipes, production processes, technical possibilities and structural conditions. If you suffer from an allergy, please do not hesitate to contact us. We will do our best to meet your wishes.

We hereby exclude any liability!

Paul Ludwig Buller

(a) gluten-containing cereals

(a1) Wheat (a2) Rye (a3) Oats (a4) Barley (a5) Sesame

(b) Crustaceans (c) Eggs (d) Fish (e) Peanuts (f) Soybeans (g) Milk

(h) Nuts

(h1) Almonds (h2) Hazelnuts (h3) Walnuts (h4) Cashews

(i) Celery (j) Mustard (k) Sulphur dioxide & sulphites (l) Lupins (m) Molluscs

Additives subject to labelling

- (1) with coloring
- (2) with preservative(s)
- (3) with antioxidant
- (4) with flavour enhancer
- (5) sulphurated
- (6) blackened
- (7) with phosphate
- (8) with milk protein
- (9) with caffeine/ with tein
- (10) with quinine
- (11) with sweetener
- (12) contains a source of phenylalanine
- (13) waxed
- (14) with taurine
- (15) Co-use of vegetable oil -from genetically modified soya
- (16) Antioxidant and nitrite curing salt, phosphate and preservatives
- (18) with colouring, antioxidant, caffeinated
- (19) with colouring, antioxidant, contains caffeine, with sweetener, contains a source of phenylalanine.
- (20) Ingredients tonic water: water, sugar, carbonic acid, acidifier, citric acid, natural aroma, aroma quinine
- (21) Ingredients Bitter Lemon: Water, sugar, lime juice from lime juice concentrate, Lime concentrate, carbonic acid, acidifier citric acid, antioxidant ascorbic acid, natural flavouring, flavouring quinine
- (23) Ingredients Ginger Ale: Water, sugar, carbonic acid, citric acid, natural flavouring, colouring sugar couleur (E150)