



Welcome

We are pleased to welcome you in our restaurant.
Our kitchen team headed by Paul Ludwig Buller & Marvin Trentmann will spoil you next
"Buller's Classic" with fresh fish dishes, venison specialties 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

*The Buller family
and the entire team*



our vegan dishes



our vegetarian dishes

Restaurant-opening hours

Monday – Sunday:

12.00 p. m. to 8.30 p.m. (continuous warm kitchen)

Order deadline for menus & multi-course meal sequences is 8.00 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

Plum Spritz

- plum liqueur, ginger ale, lemon, rosemary, plum- 0.2 l 8.80

Hugo

elderflower syrup, tonic water, prosecco, lime, mint- 0.2 l 8.60

Lillet Wild Berry

- Schweppes Wild Berry, wild berries- 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 strawberries - 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) 0.2 l 11.90

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

Non-alcoholic

Homemade plumlemonade

- Plum, lemon, soda, rosemary, tonic water- 0.3 l 5.50

Apple Secco

0.1 l 5.90

Aspirinos

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

Our HeimatGenuss-Menu

Homemade cured salmon

Scallops, carrots, yellow beets (a1-a5, f,h1,g)

19.50

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Roasted celery essence

Herb-flavored string beans, green apple, onion (a1, f,a5, i)

11.80

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Pink-roasted saddle of venison from the Teutoburg Forest

Wild herb topping, red currant jus, black salsify, red cabbage, potato donut (a1, c, g, j)

42.00

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Two types of pears

Sorbet, compote, chocolate mousse, almond sponge cake (a1,c, g, i, h2)

13.90

3-course menu 59.00

-Soup, main course, dessert-

4-course menu 72.00

-Starter, soup, main course, dessert-

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



Our Vegan Menu

3 types of pumpkin

Pickled, strudel, parfait (a1, f, h1)

16.90

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Roasted celery essence

Herb-flavored string beans ,green apple, onion (a1, f,a5, i)

11.80

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Spicy vegetable curry

Fried chickpea balls, sesame seeds, roasted pear (a1, h1, h4, f)

28.50

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Cocoa Tart

Hazelnut mousse, oat milk ice cream, plum compote (a1-a5, h1-h5)

14.90

3-course menu 49.00

-Soup, main course, dessert-

4-course menu 63.00

-Starter, soup, main course, dessert-

Appetizers

Our home-made small range of bread with two sorts of spread	(a1-5, e, f, g, h1-4, i, j, k)	6.50 per person
Carpaccio of fallow deer loin Pumpkin crème brûlée, wild herb salad with plum dressing	(a1,h1, f)	19.90
Homemade cured salmon Scallops, carrots, yellow beets	(a1-a5, f,h1,g)	19.50
3 types of pumpkin Pickled, strudel, parfait	(a1, f, h1)	16.90
We serve homemade bread with all of our appetizers (a1-5)		

Soups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish, vegetables	(a1, c, g, i,j)	10.80
Creamsoup of Hokkaido pumpkin  Pumpkin strudel, pumpkin chutney	(a1, c, g, i, j)	11.80
Roasted celery essence  Herb-flavored string beans ,green apple, onion	(a1, a5, f, i)	11.80

Little things

Lettuce salad in lemon cream Fresh fruits, roasted strips of turkey, bread and butter	(a1-5, g, i, e, h1-4)	22.90
Slices of pink-roasted Roastbeef -cold served- Brioche, scrambled eggs, chilli	(a1, c, g, h1-4)	23.80
Baked prawns (5 pieces) Pumpkingnocchi, currant	(g, i, j,c,b)	24.90

Our main courses

Grilled beef steak (approx. 220g)

Spicy gravy, green beans, fried onions,
small natural potatoes with chive sour cream

(a1-5, i, h1-4, i) 39.90

Breast & leg of farmraised duck

Orange cream sauce, apple-braised red cabbage
homemade potato rösti wedges

(j,a1, c, g, i,) 37.90

Pan-fried halibut

Brown butter beurre blanche, pumpkin, currant
homemade poppy seed noodles, leafsalads with herb dressing

(d,g,e, f. a1,c) 41.00

Braised and pan-seared black-feathered chicken

Mushroom beurre blanc, black salsify, ravioli, pumpkin

(j,a1, c, g, i,) 38.00

Pan-fried trout fillets – practically boneless –

cream horseradish, almond mashed potatoes,
leaf salad with raspberry dressing

(d,a1, c, g, i) 34.90

Buller's homemade pumpkin gnocchi

Herb-flavored string beans, goatcheese, leafsalads in plum dressing

(a1, c, g, h1-4) 27.90

Buller's Classics

Pork fillet medallions with our well-known "Sauce Robert"

-cream sauce with gherkins, mushrooms, mustard and onions-
mixed homemade raw vegetable salads, croquettes

(g, i, 16) 35.50
small order 31.00

Two pork Pork loin cutlets from free-range pigs 'Vienna style'

mixed homemade raw vegetable salads, rustic fries

(a1, c, g) 26.50
1 pork loin 21.00
cutlet

Optional in addition:

"Buller's Landsknecht garnish" –

brown sauce, bacon, braised mushrooms & onions

(i, j) 5.50

Fried egg

1.50

our well-known "Sauce Robert"

(g,i,j,) 4.90

Turkey cutlet

almond cover, curry sauce, exotic fruits, leaf salad in lime cream dressing,
croquettes

(a1, c, g) 33.00
small order 27.00

Calf liver

Madeira jus, caramelised apple slices, baked onions, mashed potatoes, leaf
salad in lime cream dressing

(a1, g, i, k) 41.00
small order 34.00

Roast Leg of Venison from the Teutoburg Forest

Juniper sour cream, wild mushrooms, green beans, lingonberry-pear
red cabbage, homemade spaetzle

(a1,c, g, i, k) 38.90

Homemade stuffed beef roulades

red wine sauce, seasonal vegetables and roast potatoes

(a1, c, g, i, k, j, 16) 35.50

Sweets

Our homemade cream ice cream with home-baked biscuit	per ball	3.00
Vanilla		
Chocolate	(a1-a3, h1-4, e)	
Buttermilk		
Poppy seed		
Oat milk ice cream 		
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.00
"Welfencreme" with sabayon		
(Sparkling wine sauce)	(c, g, a1)	6.00
3 kinds of confectionery		
with a coffee speciality of your choice	(a1, c, g, h, e)	9.90
Cocoa Tart		
Hazelnut Mousse, oat milk ice cream, plum compote	(a1, g, c, h1)	14.90
Crème brûlée		
Plum sorbet, white chocolate	(a1, c, g)	14.50
Two types of pears		
Sorbet, compote, chocolate mousse, almond sponge cake	(a1, c, g, h1)	13.90

Our homemade cake specialties

Carrot-nut cake		
with vanilla ice cream		7.90
Plum crumble cake		5.30
Homemade waffle with powdered sugar		4.00
Optional extras:		
A serving of whipped cream		1.30
Hot cherries		2.50
Vanilla ice cream		2.00
Homemade Boskopp apple strudel with vanilla sauce		8.00
Optional extras:		
A serving of whipped cream		1.30
Vanilla ice cream		2.00
Walnut ice cream		2.00

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

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| (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 teein | (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 couleour (E150) | |