

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

The Buller family

and the entire team



our vegan dishes



our vegetarian dishes

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 8.00 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

Hugo

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

Arangino

- Arangino Di Tarocco, Tonic, Orange - 0.2 l 8.60

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 lemonade

-Black tea, hibiscus, lime, ginger, mint, tonic water, elderflower- 0.2 l 5.00

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 HeimatGenuss - Menu

Smoked duck breast

Celery, apple, almonds (a1-a5, f, h1, g)

19.00

Porcini mushroom essence

Semolina, pointed cabbage, cream cheese (a1, f, a5, i)

12.50

Buller's bouillabaisse

Fine fish, vegetable medley, buttered bread (a1, c, g, i, b, d)

18.90

Venison loin - sous vide cooked -

Parsnip, carrot, red cabbage, potato waffle, leek (a1, c, g, j)

43.00

Chocolate petit four

Topinambur, hazelnut, pear (a1, c, g, i, h2)

14.90

5-course menu 82.00

3-course menu 52.00

-Soup, main course, dessert-

4-course menu 66.00

-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

Cauliflower crème brûlée

Croquette, roasted, pickled (a1, f, h1)

16.50

Porcini mushroom essence

Semolina, pointed cabbage, cream cheese (a1, a5, f, i)

12.90

Fried romaine lettuce

Apple and onion confit, rice balls, cashews, vegan jus (a1, h1, h4, f)

24.00

Banana

Vanilla tartlet, tonka bean, salted caramel cream (a1-a5, h1-h5)

14.50

3-course menu 46.00

-Soup, main course, dessert-

4-course menu 59.00

-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
Cauliflower crème brûlée *  Croquette, roasted, pickled	(a1,h1, f)	16.50
Smoked duck breast * Celery, apple, almonds	(a1-a5, f,h1,g)	19.00
Goat's cheese au gratin *  Rosemary honey, wild herb salads with balsamic dressing	(g, i, j)	16.00
* We serve a small range of bread at this appetizers (a1-a5)		

Soups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish, vegetables	(a1, c, g, i,j)	10.50
Parmesan cream soup  Celery, mushroom ravioli With 2 baked prawns on request	(g,i,c,a1) (g, a1,b,c)	10.90 + 4.50
Cream soup with spring herbs Leek and bacon tart	(a1, c, g, i, j)	9.50
Porcini mushroom essence  Semolina, pointed cabbage, cream cheese	(a1, a5, f, i)	12.90

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
Buller's Maultaschen Creamed cabbage, bacon, herb cream	(a1, c, g, h1-4)	22.00
Baked prawns (5 pieces) Vegetable bolognese, poached egg	(g, i, j,c,b)	22.00
Marinated romaine lettuce Cold roast beef (100 g), Parmesan cheese, croutons	(a1,c,g,h1-4,i,j)	24.50

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
Half farm duck -breast & leg- Orange cream sauce, almond broccoli, red cabbage, homemade potato roast wedges	(a1, c, g, i, j)	38.00
Braised pork knuckle from straw-fed pigs Sauerkraut, shallots, plums, rösti	(j,a1, c, g, i,)	26.00
Label Rouge salmon slices – deep-fat rendered lemon beurre blanc, parsnips, peas, leaf salad with herb dressing	(d,g,e, f. a1,c)	34.50
Pan-fried trout fillets ‘Müllerin’ style – practically boneless – cream horseradish, almond mashed potatoes, leaf salad with raspberry dressing	(d,a1, c, g, i)	33.50
Pea ravioli  Parmesan, apple and onion confit, lime	(a1, a5, c, g,f)	31.00

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, homemade potato rösti	(g, i, 16) small order	34.50 29.00
Two pork Pork loin cutlets from free-range pigs ‘Vienna style’ mixed homemade raw vegetable salads, French fries	(a1, c, g) 1 pork loin cutlet	26.50 21.00
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’ -cream sauce made from cucumbers, mushrooms, mustard and onions-	(g,i,j,)	4.50
Turkey cutlet almond cover, curry sauce, exotic fruits, leaf salad in lime cream dressing, croquettes	(a1, c, g) small order	33.00 27.00
Calf liver Madeira jus, caramelised apple slices, baked onions, mashed potatoes, leaf salad in lime cream dressing	(a1, g, i, k) small order	41.00 34.00
“St. Hubertus” Venison goulash wild mushrooms, cranberries, cream turnip cabbage, homemade spaetzle	(a1, c, g, i, k) small order	34.50 28.50
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)	
Hazelnut		
Topinambur		
Banana 		
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.00
"Welfencreme" with sabayon (Sparkling wine sauce)	(c, g, a1)	6.00
Chocolate petit four with a coffee speciality of your choice	(a1, c, g, h, e)	8.50
Crunchy parfait Orange, caramel, almond	(a1, g, c, h1)	13.50
Banana 		
Vanilla tartlet, tonka bean, salted caramel cream	(a1-a5, h1-h5)	13.90
Rice pudding pineapple, raspberry sorbet	(a1, c, e, g)	12.00
Espresso crème brûlée Sour cherry sorbet, Amarena	(a1, c, g)	14.00
Chocolate petit four Topinambur, hazelnut, pear	(a1, c, g, i, h2)	14.90

Our homemade cake specialties

Hagen plum crumble cake	(a1, a3, c, g, e)	5.50
Chocolate nut cake with red berry compote	(a1, c, e, g, h1-h4)	6.50
Homemade Boskopp apple strudel with vanilla sauce	(a1, c, h3)	8.00
Portion of whipped cream		1.30

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 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 couleur (E150)