

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 8.40

Déjà-Vu Tonic

- Déjà-Vu Oriental Aperitif (wine distillate, citrus notes, ginger,
oriental spices) grapefruit, rosemary and spices 0.2 l 8.20

Aperol Sprizz (also available non-alcoholic)

- Aperol, prosecco, soda, orange- 0.2 l 8.40

Martini Pomegranate

- Martini Bianco, Schweppes Pomegranate, lemon, mint - 0.2 l 8.20

Amérie

- Münsterländer raspberry brandy, sparkling wine, mint, wild
raspberries - 0.2 l 8.20

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

3 kinds of beetroot

-mousse, salad, sorbet- (c,a)

18.50

Essence of the heath duck

Pancake strudel, egg garnish, vegetable lozenges (g, c, i)

12.50

Saddle of venison from a German hunt

Walnut topping, sour cherry, home-baked pumpkin pie, small braised vegetables (a, g)

44.00

Nut pancake

blackberry compote, ginger cream ice cream (a,g,c,h)

14.90

Menü 74.00

HeimatGenuss - Menu

As aperitif we serve „Buller´s HeimatGenuss cocktail“

Rustic Cream of Potato Soup

Croutons

Additional fried blood sausage on request +1.50 (a1, g, k, j,c)

9.50

Fried Hagen trout fillets "Müllerin"

Creamed horseradish, boiled potatoes (a1, a2, g,j)

26.00

or

Sour roast from Mentrup pasture cattle

Almonds, sultanas, spiced sauce, creamed kohlrabi, small potato dumplings (g, i, a, j)

31.50

Homemade coffee ice cream

„Quarkkeulchen“ (Quark cakes), stewed plums (a,c,g,h)

14.50

Menu trout fillets 45.60

Menu sour roast 51.50

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, c, d,e ,f, g, h, i, j, k) 5.50 per person

Appetizers

We serve a small range of bread with butter at this appetizers

3 kinds of beetroot -mousse, salad, sorbet-	(c,a)	18.50
Home-pickled labelled rouge salmon Mountain lentil salad, ginger cream ice cream	(f,g,h3)	19.00
Mountain lentil salad -vegan- Marinated pumpkin, nut pesto, beet mousse	(a)	18.50
Porcini mushroom crème brûlée Saddle of venison carpaccio wrapped in herbs, walnuts, Wild herb salad with blackberry dressing	(g, c)	21.00

Goups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish	(a1, c, g, i,j)	9.90
Hokaido pumpkin cream soup -vegetarian- Pumpkin oil, pumpkin seeds, pumpkin chip	(a1, g, i,j)	9.50
Rustic Cream of Potato Soup Croutons -Additional fried blood sausage on request -	(g, c,a1)	9.50 1.50
Essence of the heath duck Pancake strudel, egg garnish, vegetable lozenges	(a,g)	12.50

Little things

Lettuce salad in lemon cream fresh fruits, roasted strips of turkey, bread and butter	(a1, g, i)	21.90
Buller's Brotzeit Home-baked bread selection, butter, lavish garnish, various cheeses and cold cuts	(a, a1-a5, c, e, g, h, j, k)	18.50

Side salads

Mixed raw vegetable salads (g, i) with leaf salads in raspberry dressing (h, c, j, i)	8.50
Colourful seasonal leaf salad with dressing of your choice Lime cream dressing Raspberry dressing (h, c, j, i) Herb dressing (i) Balsamic dressing -vegan- (j, h)	7.50

Our Vegetarian Menu

Rustic Cream of Potato Soup
Croutons (a1, g, k, j,c)
Additional fried blood sausage on request +1.50
9.50
* * * *

3 kinds of Hokkaido pumpkin
-cake, compote, stew
(g,c,a)
24.90
* * * *

Creme brûlée
blackberry sorbet (c,g)
13.90

Menu 45.00

Our Vegan Menu

Mountain lentil salad -vegan-
Marinated pumpkin, nut pesto, beet mousse (a)
18.50
* * * *

Stew of turnips and root vegetable
sour mushrooms, tarragon pesto, onion fritters, pear chutney
(f,a,g)
26.00
* * * *

Chocolate pumpkin slice
blackberry compote, tonka bean ice cream (a1,a2)
14.50

Menu 49.00

Our main courses

Tender steak from the back of the cow		
Jus, fried onions, home-baked bread	(a, i)	32.00
Optional in addition:		
Café de Paris butter		3.50
Bean vegetables		6.00
Mixed raw vegetable salads		8.50
small natural potatoes with chive sour cream		5.90
Braised leg of wild boar - from German hunting		
Wild mushrooms, stuffed pear, bean bundles, red cabbage, homemade spaetzle	(a, c)	35.50
Crispy braised farm duck -breast & leg-		
Partially deboned, orange cream, red cabbage, homemade jacket potato wedges	(g, a3, i, j,a1)	36.00
Oldenburg Kale		
with smoked sausage, Kasseler, braised pork ribs from butcher Plogmann mustard, roasted potatoes		26.00
	(a, 16, j)	
Small order 1 pc. Choice of meat		19.50
Browned noble fish terrine		
Savoy cabbage, pumpkin risotto, prawn sauce	(g, i)	27.50
Fried pike-perch fillet -wild caught-		
Mountain lentils in cream, apple and horseradish, small natural potatoes	(a, h3, g)	33.50

Buller's Classics

Pork fillet medallions with our well-known "Sauce Robert"		
-cream sauce with gherkins, mushrooms, mustard and onions croquettes	(a,h,i,j,g)	26.00
	small order	22.50
Pork loin cutlet "Landsknecht"		
Braised onions, mushrooms, french fries	(a1, c, g, h, i, j, k)	23.50
	small order	19.00
Turkey - Cutlet		
Almond cover, exotic fruits, curry sauce, croquettes	(a1, c, g, h)	26.50
	small order	22.00
Calf liver		
caramelised apple slices, baked onions, mashed potatoes, Madeira jus	(a1, g, i)	29.90
	small order	24.90
"St. Hubertus" Venison goulash		
Mushrooms, cranberries, cream kohlrabi, homemade spaetzle	(a1, c, g, i)	32.90
	small order	27.90
Homemade stuffed beef roulades		
Red wine sauce, seasonal vegetables and roast potatoes	(a1, c, g, h4, i, j)	32.00

Sweets

Our homemade cream ice cream with home-baked biscuit - vanilla - chocolate - hazelnut	(a1, c, g, h2) per ball	3.30
"Welfencreme" with sabayon (Sparkling wine sauce)	(c, g, a1)	6.20
Plum crumble cake with a coffee speciality of your choice	(a1, a3, c, g)	7.90
Homemade Bosskop apple strudel Walnut ice cream, vanilla sauce	(c, g, h3, a1)	9.90
Chocolate pumpkin slice blackberry compote, tonka bean ice cream	(a1, c, g)	14.50
Crème brûlée blackberry sorbet	(c,g)	13.90
Nut pancake blackberry compote, ginger cream ice cream	(a,g,c,h)	14.90
Homemade coffee ice cream "Quarkkeulchen" (Quark cakes), stewed plums (a,c,g,h)	(a,c,g,h)	14.90

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)