

# 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.*

***Sundays only with 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

## **Hugo** (also available non-alcoholic)

- Elderflower syrup, white wine, prosecco, lime, mint - 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

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## Essence of the heath duck

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

11.80

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## Saddle of venison from a German hunt

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

44.00

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## 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)

9.80

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## Fried Hagen trout fillets "Müllerin"

Creamed horseradish, leaf salad with raspberry dressing, boiled potatoes (a1, a2, g,j)

32.90

or

## Sour roast from Mentrup pasture cattle

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

29.50

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## Homemade coffee ice cream

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

14.50

Menu trout fillets 52.50

Menu sour roast 49.50

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) 9.90

## Rustic Cream of Potato Soup

Croutons -Additional fried blood sausage on request -

(g, c,a1) 1.50

## Essence of the heath duck

Pancake strudel, egg garnish, vegetable lozenges

(a,g) 11.80

# Little things

## Lettuce salad in lemon cream

fresh fruits, roasted strips of turkey, bread and butter

(a1, g, i) 21.90

## „Strammer Max“

Farmhouse bread, air-dried country ham, fried egg, potato salad

(a, c, h, j, k) 19.40

## „Cheese Bread Time“

Farmhouse bread, 3 different cheeses, grapes, small tomatoes

(a1-a5, e, g) 19.40

# Our Vegetarian Menu

## Rustic Cream of Potato Soup

Croutons (a1, g, k, j, c)

Additional fried blood sausage on request +1.50

9.80

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## 3 kinds of Hokkaido pumpkin

-cake, compote, stew

(g, c, a)

24.90

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## 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

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## Stew of turnips and root vegetable

sour mushrooms, tarragon pesto, onion fritters, pear chutney

(f, a, g)

26.00

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## Chocolate pumpkin slice

blackberry compote, tonka bean ice cream (a1, a2)

16.50

Menu 49.00

# Our main courses

## Roasted crispy goose breast

Marjoran jus, stuffed baked apple, apple red cabbage, creamed Brussels sprouts, small potato dumplings (c, a, h1) 43.00

## Braised leg of goose

Calvados creamsauce, almond broccoli, cranberry apple slice, baked potato wedges (a, c) 38.00

## Oldenburg Kale

with smoked sausage, Kasseler, braised pork ribs from butcher Plogmann mustard, roasted potatoes (a, 16, j) 29.00

Small order 1 pc. Choice of meat 22.00

## Tender steak from the back of the cow

Bean vegetables, Cafe de Paris butter, small natural potatoes with chive sour cream (a, i) 43.00

## Braised leg of wild boar - from German hunting

Wild mushrooms, stuffed pear, bean bundles, red cabbage, homemade spaetzle (a, i, g) 35.50

## Browned noble fish terrine

Savoy cabbage, pumpkin risotto, prawn sauce, leaf salad with herb dressing (g, i) 31.90

## Fried pike-perch fillet -wild caught-

Mountain lentils in cream, apple and horseradish, leaf salad with raspberry dressing, small natural potatoes (a, h3, g) 39.00

# Buller's Classics

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

-cream sauce with gherkins, mushrooms, mustard and onions (a,h,i,j,g) 32.00  
mixed raw vegetable salads, croquettes small order 27.00

## Pork loin cutlet "Landsknecht"

Braised onions, mushrooms, mixed salad, french fries (a1, c, g, h, i, j, k) 29.90  
small order 25.00

## Turkey - Cutlet

Almond cover, exotic fruits, curry sauce, leaf salad in lemon dressing, croquettes (a1, c, g, h) 32.50  
small order 27.00

## Calf liver

Apples, baked onions, mashed potatoes, leaf salad in a lime cream sauce (a1, g, i) 38.00  
small order 33.00

## "St. Hubertus" Venison goulash

Mushrooms, cranberries, cream kohlrabi, homemade spaetzle (a1, c, g, i) 32.90  
small order 26.90

## Homemade stuffed beef roulades

Red wine sauce, seasonal vegetables and roast potatoes (a1, c, g, h4, i, j) 32.00

## St Hubertus' venison goulash

Mushrooms, cranberries, creamed kohlrabi, homemade spaetzle Small order 32.90  
27.90

# Sweets

<b>Our homemade cream ice cream</b> with home-baked biscuit - vanilla - chocolate - hazelnut	(a1, c, g, h2) per ball	3.30
<b>"Welfencreme" with sabayon</b> (Sparkling wine sauce)	(c, g, a1)	6.20
<b>Plum crumble cake</b> with a coffee speciality of your choice	(a1, a3, c, g)	7.90
<b>Homemade Bosskop apple strudel</b> Walnut ice cream, vanilla sauce	(c, g, h3, a1)	9.90
<b>Chocolate pumpkin slice</b> blackberry compote, tonka bean ice cream	(a1, c, g)	16.50
<b>Crème brûlée</b> blackberry sorbet	(c,g)	13.90
<b>Nut pancake</b> blackberry compote, ginger cream ice cream	(a,g,c,h)	14.90
<b>Homemade coffee ice cream</b> "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)