Elbuller

LANDHOTEL

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 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.

Sincerly

The Buller family

and the entire team

VEGAN our vegan dishes

VEGETARIAN 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) **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

Our HeimatGenuss-Menu

Homemade cured salmon
Scallops, carrots, yellow beets (a1, j,c)
19.50
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Beet Essence
Chestnuts, Sea Buckthorn, Tarragon (i)
11.80
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Pink-roasted fallow deer loin from the Teutoburg Forest
Wild herb garnish, red currant jus, Jerusalem artichoke, apple-red cabbage (a1, h1-4)
42.00
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Two types of pears
Sorbet, compote, chocolate mousse, almond sponge cake (a1,c, g, h1-4)
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- 5, i,j)
16.90
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Beet Essence
Chestnuts, Sea Buckthorn, Tarragon (i)
11.80
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Spicy vegetable curry
Fried chickpea balls, sesame seeds, roasted pear (i,f,h1-4, a1-5)
28.50
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Cocoa Tart
Hazelnut mousse, oat milk ice cream, plum compote (a1-5, h1-4)
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, c,b,d,e ,f, g, h1-4, i, j, k)	6.50 per person
Carpaccio of fallow dear loin Pumpkin crème brûlée, wild herb salad with plum dressing	(a1,i,g)	19.90
Homemade cured salmon Scallops, carrots, yellow beets	(a1-a5, j,c)	19.50
3 types of pumpkin Pickled, strudel, parfait	(a1-5, i,j)	16.90

We serve homemade bread with all of our appetizers (a1-5)

Soups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish, vegetables	(a1-5, c, g, ifj)	10.80
Creamsoup of Hokkaido pumpkin Pumpkin strudel, pumpkin chutney	(a1, c, g, i,)	11.80
Beet Essence Chestnuts, Sea Buckthorn, Tarragon	(i)	11.80

Little things

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

Our main courses

Grilled beef steak (approx. 220g) Spicy gravy, green beans, fried onions, small natural potatoes with chive sour cream	(a1,g, i,)	39.90
Crispy braised goose breast Marjoram jus, red cabbage with apple, bacon-wrapped Brussels sprouts, baked apple, potato dumplings	(j,h1,a1, k,c, g1,16)	48.00
Crispy braised goose leg Calvados cream, glazed chestnuts, almond-crusted broccoli, homemade potato rösti wedges	(a1,c,g.i)	42.50
Braised Venison Leg from the Teutoburg Forest Juniper-flavored sour cream, wild mushrooms, green beans, lingonberry- glazed pears, red cabbage, homemade spaetzle	(a1,c, g, k,16)	38.00
Pan-fried halibut Brown butter beurre blanche, pumpkin, currant homemade poppy seed noodles, leafysalads with herb dressing	(i,g, a1,c)	41.00
Pan-fried trout fillets – practically boneless – cream horseradish, almond mashed potatoes, leaf salad with raspberry dressing	(a1, g, i)	34.90
Buller's homemade pumpkin gnocchi Herb-flavored string beans, goatcheese, leafsalads in plum dressing	(a1, c, g, i)	27.90

Buller´s Classics

Pork fillet medallions with our well-known "Sauce Robert"		
-cream sauce with gherkins, mushrooms, mustard and onions-	(a1,c,g, i,j,k,16)	35.50
mixed homemade raw vegetable salads, croquettes	small order	31.00
Two pork Pork loin cutlets from free-range pigs 'Vienna style'	(a1, c, g,i,j)	26.50
mixed homemade raw vegetable salads, rustic fries	1 pork loin cutlet	21.00
Optional in addition:		
"Buller's Landsknecht garnish" – brown sauce, bacon, braised mushrooms & onions	(a1,c,g,i, j, k,16)	5.50
Fried egg		1.50
our well-known "Sauce Robert"	(a1,c,g,i,j,k,16)	4.90
Turkey cutlet		
almond cover, curry sauce, exotic fruits, leaf salad in lime cream dressing,	(a1, c, g)	33.00
croquettes	small order	27.00
Calf liver		
Madeira jus, caramelised apple slices, baked onions, mashed potatoes,	(a1, g, i,)	41.00
leaf salad in lime cream dressing	small order	34.00
Mentruper Sauerbraten made with Pasture-Raised Beef		
Spiced sauce, raisins, almonds, red cabbage with apples, creamy kohlrabi, potato dumplings	(g,a1,k)	32.50
Homemade stuffed beef roulades	(a1, c, g, i, k, j, 16)	
red wine sauce, seasonal vegetables and roast potatoes		35.50
Fine fallow deer goulash from the Teutoburg Forest		
Creamed kohlrabi, wild mushrooms, cranberries, homemade spaetzle	(a1,c,g,i,j)	32.90
Oldenburg kale		
Mustard, smoked Mettwurst, boiled smoked pork loin, roast potatoes	(A3,i,j,k,16)	28.50

Sweets

Our homemade cream ice cream with home-baked biscuit Vanilla Chocolate Buttermilk Poppy seed Oat milk ice cream 	per ball (a1-a5, c,gh1-4, e)	3.00
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.00
"Welfencreme" with sabayon (Sparkling wine sauce)	(c, g, a1,k)	6.00
Speculoos Baumkuchen with a coffee speciality of your choice	(a1-5, c, g)	8.90
Cocoa Tart Hazelnut Mousse, oat milk ice cream, plum compote	(a1-5, h1-5)	14.90
Crème brûlée Baked apple sorbet, cinnamon crumble	(a1-5, c, g)	14.50
Two types of pears Sorbet, compote, chocolate mousse, almond sponge cake	(a1-5, c, g)	13.90
Kaiserschmarrn Poppy seed ice cream, marinated cherries	(a1-5,c,g,k)	12.90

Our homemade cake specialties

Chocolate and Spiced Cake with vanilla ice cream	(a1-5,c,g)	7.90
Plum crumble cake	(a1-5,c,g)	5.30
Homemade waffle with powdered sugar		4.00
Optional extras:		
A serving of whipped cream		1.30
Hot cherries	(a1-5,c,g,k)	2.50
Vanilla ice cream		2.00
Homemade Boskopp apple strudel with vanilla sauce	(a1-5,c,g,k)	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

(1) with couloring
(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)