

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 8.80

Lillet Wild Berry

-Schweppes Wild Berry, Forest Berries- 0.2 l 8.20

Hugo (also available non-alcoholic)

- Elderflower syrup, white wine, prosecco, lime, mint - 0.2 l 8.00

Aperol Sprizz (also available non-alcoholic)

- Aperol, prosecco, soda, orange- 0.2 l 8.20

Port Tonic

- white port, tonic, lime, mint - 0.2 l 8.00

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

Home-pickled labelled rouge salmon

Salad of green and white asparagus in rhubarb marinade, basil aioli (c,i, h3)

19.90

Essence of free-range poultry

Dried fruit praline, vegetable rüe (g, c, i)

9.20

Saddle of lamb - roasted pink - herb crust

Ratatouille and bean vegetables, Madeira jus, home-made potato dumplings (a1, g, i, j)

42.00

Mocha parfait

White chocolate, orange tartlette (h1,g,a1,c)

14.50

Menü 62.90

HeimatGenuss - Menu

As aperitif we serve „Buller´s HeimatGenuss cocktail“

Meadow beef broth

Pancake strips, homemade meatballs (a1, g, k, j,c)

9.00

Fried Hagen trout fillets "Müllerin"

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

31.50

or

Braised leg of rabbit

Tarragon mustard cream, braised carrots and broccoli, homemade pretzel dumpling slices (g, i,)

34.00

Vanilla parfait

Rhubarb compote, eggnog cake (c,g)

14.00

Menu trout fillets 52.00

Menu Leg of rabbit 53.50

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) 5.90 per person

Appetizers

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

Pink roasted veal loin slices -served cold- Smoked trout cream, small leaf salad bouquet	(g,j,i)	18.90
Home-pickled labelled rouge salmon Salad of green and white asparagus in rhubarb marinade, basil aioli	(i, c, g)	19.90
Homemade antipasti Goat cheese tart	(a1,i,j g,)	17.50

Goups

Meadow beef broth Pancake strips, homemade meatballs	(a1, c, g, i,j)	9.00
Cream soup of white asparagus Asparagus tips, egg garnish, chives	(a1, g, i,j)	9.70
Essence of free-range poultry Dried fruit praline, vegetable rue	(g, c,a1)	9.20

Small, but fine

White wine risotto Roasted asparagus, king prawns (5 pieces), rhubarb chutney	(a, h,g)	27.00
Lettuce salad in lemon cream fresh fruits, roasted strips of turkey, bread and butter	(a1, g, i)	21.50

Buller's Breadtime

"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

Cream of celeriac soup

Thyme croutons, rhubarb chutney

9.00

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Green and white asparagus served in a spelt pancake

Orange and sour cream, herb salad (a, g, i)

26.50

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Creme brûlée

Rhubarb sorbet (a1,c,g)

12.90

Menu 44.00

Our Vegan Menu

Homemade antipasti

Cream of beans, chickpea balls (a1,i)

17.00

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Spicy stew

Carrot, curry, coconut, mangetout, cabbage and turnip and onion fritters (a1, i, h1-4)

24.50

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Almond panna cotta,

Rhubarb compote, carrot slice (a1,a2)

14.50

Menu 45.00

Fresh fish

Roasted Label-Rouge salmon slice -deeply degreased-

Vermouth sauce, dill, fennel-orange vegetables, homemade noodles

(g,c,i,a,)

33.90

Cod fillet fried on the skin

Asparagus ragout, semolina dumplings, leaf salad with herb dressing

(i, a1,g)

35.90

Tasty dishes

Homemade stuffed beef roulades

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

Roast veal from Mentrup

Sage cream, red cabbage with apples, homemade spaetzle (a1, c, i) 31.00

Buller's Classics

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

-cream sauce with gherkins, mushrooms, mustard and onions (j, a, g) 32.90
mixed raw vegetable salads, croquettes small order 28.70

Pork loin cutlet "Landsknecht"

Braised onions, mushrooms, mixed salad, french fries (a1, c, h, i) 29.50

small order 24.50

Turkey - Cutlet

Almond cover, exotic fruits, curry sauce, (a1, c, g, h) 29.90
leaf salad in lemon dressing, potato croquettes small order 24.90

Steak from meadow beef loin

Cafe de Paris butter, bean vegetables, natural potatoes from the oven (d,g,i,j,) 42.00

Calf liver

Apples, baked onions, mashed potatoes, (a1, g, i) 36.50
leaf salad in a lime cream sauce small order 29.90

St. Hubertus" Venison goulash

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

small order 26.90

Roasted crispy farm duck -breast & leg-

Partially deboned, orange cream, red apple cabbage, homemade (a1, c, g, h1, i, j) 39.90
potato röstiecken

Sweets

Our homemade cream ice cream with small garnish - vanilla - chocolate - hazelnut	(a1, c, g, h2) per ball	4.10
"Welfencreme" with sabayon (zabaglione sauce of egg-yolk, sugar and wine)	(c, g, a1)	6.20
Rhubarb tarte with a coffee speciality of your choice	(a1, a3, c, g)	7.20
Homemade Bosskop apple strudel Walnut ice cream, vanillia sauce	(c, g, h3, a1)	9.60
Almond panna cotta, Rhubarb compote, carrot slice	(a1, c, g)	14.50
Creme brûlée Rhubarb sorbet	(,a1,c,g,)	12.90
Mocha parfait White chocolate, orange tartlette	(h1,g,a1,c)	14.50
Vanilla parfait Rhubarb compote, eggnog cake	(c,g)	14.00

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 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)

