



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 specialties 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 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

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

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

Homemade cherrylemonade

-Black tea, cherry, lime, lemon, basil, mint, tonic water- 0.3 l 5.80

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

Homemade cured Salmon

Cherry broth, buttermilk ice cream, ginger crumble (a1-a5, f, h1, g)

18.00

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Poultry Essence

Ballotine, chervil, egg yolk (a1, f, a5, i)

11.00

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Two kinds of Beef Shoulder

Fresh chanterelles, spinach, polenta (a1, c, g, j)

34.00

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Lemon tart

Mascarpone mousse, almond parfait (a1, c, g, i, h2)

13.90

3-course menu 56.00

-Soup, main course, dessert-

4-course menu 68.00

-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.



Our Vegan Menu

RINGHOTELS
Echt HeimatGenuss erleben

Watermelon carpaccio

Balsamic marinade, grapefruit, mint pesto, beer spent grain (a1, f, h1)

16.90

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Onion consommé

Ravioli, rye, cream cheese (a1, f, a5, i)

12.50

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Fried romaine lettuce

Cherry confit, rice balls, two kinds of cashews, vegan jus (a1, h1, h4, f)

26.00

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Zucchinicake

Passionfruit sorbet, marinated strawberries (a1-a5, h1-h5)

14.90

3-course menu 48.00

-Soup, main course, dessert-

4-course menu 62.00

-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
Homemade cured Salmon Cherry broth, buttermilk ice cream, ginger crumble	(a1,h1, f)	18.00
Watermelon carpaccio  Grapefruit-balsamic marinade, mint pesto, beer spent grain	(a1-a5, f,h1,g)	16.90
Burrata  Necatrines, bell peppers, wild herb salads with balsamic dressing	(g, i, j)	15.90
We serve homemade bread with all of our appetizers (a1-5)		

Soups

Meadow beef broth Pancake strips, homemade meatballs, egg garnish, vegetables	(a1, c, g, i,j)	10.50
Cream of chanterelle soup Slices of fried bread dumplings, sour cream	(a1, c, g, i, j)	11.80
Onion consommé  Ravioli, rye, cream cheese	(a1, a5, f, i)	12.50
Poultry essence Ballotine, chervil, egg yolk	(a1, f, a5, c, i)	11.00

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 homemade chanterelle ravioli Tomato broth, parmesan	(a1, c, g, h1-4)	25.50
Baked prawns (5 pieces) Red-onion risotto, parmesan	(g, i, j,c,b)	23.50

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

Pan-seared corn-fed chicken breast

Morel mushroom cream sauce, red-onion risotto,
leaf salad with balsamic vinaigrette

(a1, c, g, i, j) 34.00

-Sous vide- cooked duck breast

Duck jus, chanterelles, two kinds of celery, potato waffles

(j,a1, c, g, i,) 39.00

Pan-Fried plaice fillets

Bell pepper beurre blanc, fennel, fresh chanterelles, polenta
leaf salad with herb dressing

(d,g,e, f. a1,c) 38.80

Pan-fried trout fillets – practically boneless –

cream horseradish, almond mashed potatoes,
leaf salad with raspberry dressing

(d,a1, c, g, i) 34.50

Fresh chanterelles

Chive cream, fried pretzel dumpling slices
mixed homemade raw vegetable salads

(a1, c, g, h1-4) 29.00

Buller's Classics

Pork fillet medallions with our chanterelle cream sauce

Green beans, mixed homemade raw vegetable salads
homemade potato rösti triangles

(g, i, 16) 36.50
small order 30.50

Two pork Pork loin cutlets from free-range pigs 'Vienna style'

mixed homemade raw vegetable salads, French fries

(a1, c, g) 26.50
1 pork loin cutlet 21.00

Optional in addition:

"Buller's Landsknecht garnish" –

brown sauce, bacon, braised mushrooms & onions

(i, j) 5.50

Fried egg

1.50

Chanterelle cream sauce

(g,i,j,) 5.30

Turkey cutlet

almond cover, curry sauce, exotic fruits, leaf salad in lime cream dressing,
croquettes

(a1, c, g) 33.00
small order 27.00

Calf liver

Madeira jus, caramelised apple slices, baked onions, mashed potatoes, leaf
salad in lime cream dressing

(a1, g, i, k) 41.00
small order 34.00

Roasted wild boar "Diana"

Stuffed pear, green beans, red cabbage with apples, homemade spaetzle

(a1,c, g, i, k) 35.50

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)	
Buttermilk		
Poppy seed		
Banana 		
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.00
"Welfencreme" with sabayon		
(Sparkling wine sauce)	(c, g, a1)	6.00
Small cheese cake		
with a coffee speciality of your choice	(a1, c, g, h, e)	8.50
Buttermilk ice cream		
marinated Strawberries, basil foam	(a1, g, c,h1)	14.50
Buller's Strawberry Cup		
Premium vanilla ice cream, fresh strawberries, strawberry sauce		
whipped cream, white chocolate	(a1-a5, h1-h5)	10.80
Crème brûlée		
passion fruit sorbet, white chocolate	(a1, c, g)	14.50
Buller's Three Kinds of Cherries		
cake, mousse, sorbet	(a1, c, g, h1)	14.90

Our homemade cake specialties

Mentruper cherry crumble cake	5.50
Chocolate-nut cake with marinated sour cherries	6.80
Homemade waffle with powdered sugar	4.00
Optional extras:	
A serving of whipped cream	1.30
Hot cherries	2.50
Vanilla ice cream	2.00
Homemade Boskopp apple strudel with vanilla sauce	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

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|-------------------------------|---|
| (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)

