



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

Our HeimatGenuss - Menu

Carpaccio of meadow-reared veal

Tuna mousse, pickled red onions, capers (a1-a5, f,h1,g)

18.90

Tomato essence

Ravioli with basil and celery (a1, f,a5, i)

11.50

reast and leg of free-range chicken

Plum beurre blanc, carrots, potato doughnuts, sesame seeds (a1, c, g, j)

34.00

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.

RINGHOTELS
Echt HeimatGenuss erleben



Our Vegan Menu

Watermelon carpaccio

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

16.90

Onion consommé

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

12.50

Spicy vegetable curry

Fried chickpea balls, sesame seeds, roasted pear (a1, h1, h4, f)

28.50

Zucchinicake

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

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, e, f, g, h1-4, i, j, k)	6.50 per person
Carpaccio of meadow-reared veal Tuna mousse, pickled red onions, capers	(a1, h1, f)	18.90
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
Tomato essence  Ravioli with basil and celery	(a1, f, a5, c, i)	11.50

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

Fine ragout of leg of venison – German game

vanilla and chocolate sauce, red cabbage, plums, slices of pretzel dumplings

(a1, c, g, i, j) 38.00

-Sous vide- cooked duck breast

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

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

Pan-fried halibut

Paprika beurre blanc, chanterelle mushrooms, poppy seed pasta
Leaf salads with herb dressing

(d,g,e, f. a1,c) 41.00

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
Leaf salads with plum dressing

(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, rustic 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		
Oat milk ice cream 		
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 blueberries, basil foam	(a1, g, c, h1)	14.50
Crème brûlée		
Plum sorbet, white chocolate	(a1, c, g)	14.50
Orange crêpe		
Poppy seed ice cream, plum compote	(a1, c, g, h1)	14.90

Our homemade cake specialties

Gooseberry crumble cake	4.90
Plum crumble cake	5.30
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

- (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)