

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 9.30 p.m. (continuous warm kitchen)

Order deadline for menus & multi-course meal sequences is 8.30 p.m.

From 8.30 p.m. onwards, you can choose from our late evening menu.

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

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, wild berries- 0.2 l 8.80

Cassis Rouge Spritz

- Creme de Cassis, Vermouth Rouge, Soda, Sekt, Orange - 0.2 l 8.80

Aperol Sprizz (also available non-alcoholic)

- Aperol, prosecco, soda, orange- 0.2 l 8.80

Arangino

- Arangino Di Tarocco, Tonic, Orange - 0.2 l 8.60

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 pumpkinlemonade

- Pumpkin, orange, soda - 0.2 l 5.00

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

House-cured salmon

Tartare & mousse made from beetroot and sea buckthorn (a1-a5, f)

19.00

Essence of heath duck

Vegetable rub, pancake strudel (a1, c, g, i)

12.00

Sorbet of the day

homemade lemonade (20, 9)

4.90

Pink saddle of venison (approx. 160 g)

blackberry compote, 3 types of chanterelles (a1,c, g, i,)

48.00

Poppy seeds, white chocolate, pear, sweet yeast dumplings (a1, c, g)

15.90

5 - course menu 76.00

HeimatGenuss - Menu

As aperitif we serve „Buller's HeimatGenuss cocktail“

Cream soup of fresh chanterelles

Sour cream mousse (g)

11.90

Fried Hagen trout fillets "Müllerin"

Creamed horseradish, boiled potatoes (a1, g, 11)

29.50

or

Homemade stuffed beef roulades

Red wine sauce, seasonal vegetables and roasted potatoes (i, j, a1, g, 16)

33.50

Quarkkeulchen

white chocolate mousse, plum (a1, g, c)

13.50

Menu trout fillets 48.00

Menu beef roulades 53.00

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

Our Vegetarian Menu

Cream soup of fresh chanterelles

Sour cream mousse (g)

11.90

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Homemade pasta pockets

Spicy pumpkin filling and sauce, autumn leaf salads with plum dressing (a1, c, g)

32.00

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Creme brûlée

Plum sorbet (c,g)

13.90

Menü 49.00

Our Vegan Menu

Beetroot mousse -vegan-

Chickpea balls, pumpkin chutney (a1, f)

16.00

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Homemade mushroom meatloaf

Red onion risotto, braised plums,
leaf salad with balsamic dressing (a1, a3, f, i)

32.50

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Lime and pumpkin tartlets

Red fruit jelly, homemade almond vanilla ice cream (a1-a5, h1-h5)

14.00

Menü 51.00

Before

Our home-made small **range of bread** with two sorts of spread

(a1-5, e, f,
g, h1-4, i, j, k)

5.90
per person

Appetizers

We serve a small range of bread with butter at this appetizers (a1-a5)

Beetroot mousse -vegan-

Chickpea balls, pumpkin chutney

(a1, f)

16.00

House-cured salmon

Tartare & mousse made from beetroot and sea buckthorn

(a1-a5, f)

19.00

Goat's cheese au gratin

Rosemary honey, wild herb salads with sea buckthorn dressing

(g, i, j)

15.00

Porcini mushroom crème brûlée

Fallow deer carpaccio, caramelised walnuts,
wild herb salad with plum dressing

(c, g)

20.50

Soups

Meadow beef broth

Pancake strips, homemade meatballs, egg garnish, vegetables

(a1, c, g, i, j)

9.90

Cream soup of fresh chanterelles -vegetarian-

Sour cream mousse

(g)

11.90

Cream of Hokkaido pumpkin soup -vegetarian-

Pumpkin chip, -seeds, -oil

(g)

9.50

With 2 baked prawns on request

(g, ai)

+ 4.50

Essence of heath duck

Vegetable rub, pancake strudel

(a1, c, i, g)

12.00

Little things

Lettuce salad in lemon cream

fresh fruits, roasted strips of turkey, bread and butter

(a1-5, g, i, e, h1-4)

22.50

Wild boar escalope

nut and breadcrumb coating, lentil salad, sweet and sour pumpkin
chutney

(a1, c, g, h1-5)

23.50

Mentrup veal meatballs

paprika chutney, mashed potatoes

(g, i, j)

19.00

Our main courses

Steak from the loin of beef	200g	34.50
Jus, fried onions	300g	43.00
Optional in addition:	(a1-5, i, h1-4, i)	
Café de Paris butter		5.00
Bean vegetables		6.90
Mixed raw vegetable salads		7.90
small natural potatoes with chive sour cream		6.90
roast potatoes		6.90
french fries		5.90
 Half farm duck -breast & leg-		
Orange cream sauce, almond broccoli, red cabbage with apples, homemade potato roast wedges	(a1, c, g, i, j)	36.00
 Roasted corn-fed poulard breast		
Herb filling, fresh chanterelles in cream, potato doughnuts	(a1, c, g, i)	33.00
 Braised leg of wild boar - German hunting -		
cranberry sauce, stuffed pear, chanterelles, red cabbage with apple, bean bundle, homemade spaetzle	(a1, c, g, i, 16) small order	33.00 28.00
 Browned noble fish terrine		
3 fried prawns, savoy cabbage coating, Pumpkin orange sauce, roasted pumpkin, homemade fine noodles	(a1, c, g, i)	33.00
 Fried pike-perch fillet -wild caught-		
fresh chanterelles, vermouth sauce, potato-celery puree	(i,g,a1,16)	36.00

Side salads

Mixed raw vegetable salads (g, i)	7.90
with leaf salads in raspberry dressing (h3, c, j, i)	
 Colourful seasonal leaf salad with dressing of your choice	6.90
Lime cream dressing	
Raspberry dressing (h3, c, j, i)	
Herb dressing (i)	
Balsamic dressing -vegan- (j, h3)	

Buller's Classics

Pork fillet medallions "Buller's Haustopf"	(g, i, 16)	31.00
chanterelle cream sauce, bean bundle, roasted potatoes	small order	26.00
Two pork Pork loin cutlets from free-range pigs 'Vienna style'	(a1, c, g)	14.00
Optional in addition:	1 pork loin cutlet	8.00
"Buller's Landsknecht garnish" –		
brown sauce, bacon, braised mushrooms & onions	(i, j)	7.50
Fried egg		1.50
chanterelle cream sauce	(g, 16)	6.50
Roasted potatoes		6.90
French fries		5.90
Homemade potato salad with cucumber, egg and mayonnaise	(g, j)	6.90
Mixed raw vegetable salads		7.90
small natural potatoes with chive sour cream		
Turkey cutlet	(a1, c, g)	29.90
almond cover, curry sauce, exotic fruits, croquettes	small order	24.90
Calf liver	(a1, g, i, k)	34.00
caramelised apple slices, baked onions, mashed potatoes, Madeira jus	small order	28.50
"St. Hubertus" Venison goulash	(a1, c, g, i, k)	33.50
chanterelles, cranberries, cream kohlrabi, homemade spaetzle	small order	28.50
Homemade stuffed beef roulades		
red wine sauce, seasonal vegetables and roast potatoes	(a1, c, g, i, k, j, 16)	33.50

Side salads

Mixed raw vegetable salads (g, i)	7.90
with leaf salads in raspberry dressing (h3, c, j, i)	
Colourful seasonal leaf salad with dressing of your choice	6.90
Lime cream dressing	
Raspberry dressing (h3, c, j, i)	
Herb dressing (i)	
Balsamic dressing -vegan- (j, h3)	

Sweets

Our homemade cream ice cream with home-baked biscuit	per ball	3.60
Vanilla		
Chocolate	(a1-a3, h1-4, e)	
Hazelnut		
Poppy seed		
almond vanilla ice cream -vegan-		
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.30
Home-baked chocolate tart		
with a coffee speciality of your choice	(a1, c, g, h, e)	7.90
Quarkkeulchen		
white chocolate mousse, plum	(a1, g, c)	13.50
Lime and pumpkin tartlets -vegan-		
red fruit jelly, homemade almond vanilla ice cream	(a1-a5, h1-h5)	14.00
Crème brûlée		
plum sorbet	(a1, c, e, g)	13.90
Poppy seeds, white chocolate, pear, sweet yeast dumplings	(a1, c, g)	15.90
Homemade walnut parfait		
Port wine sabayon, plum compote	(a1, c, g, h1-h3)	14.00

Our homemade cake specialties

Hagen plum crumble cake	(a1, a3, c, g, e)	4.90
Chocolate nut cake with red berry compote	(a1, c, e, g, h1-h4)	6.50
Homemade Boskopp apple strudel with vanilla sauce	(a1, c, h3)	8.00
Portion of whipped cream		1.30

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) | |