

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 8.40

Hugo (also available non-alcoholic)

- Elderflower syrup, white wine, prosecco, lime, mint - 0.2 l 8.20

Aperol Sprizz (also available non-alcoholic)

- Aperol, prosecco, soda, orange- 0.2 l 8.40

Martini Pomegranate

- Martini Bianco, Schweppes Pomegranate, lemon, mint - 0.2 l 8.20

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

Panna cotta from the field cucumber

fruity vine tomato ice cream, 2 kinds of free-range chicken -baked & poached- (c,a)

18.90

Essence of venison

semolina gnocchi, chanterelle foam, carrot hips (g, c, i)

9.90

Saddle of veal

sage, ham, vinegar-melon, porcini mushroom sauce, summer vegetables, smoked potato cream

(a1, g, i, j)

36.50

Homemade buttermilk ice cream

fresh marinated strawberries, basil foam (g,a1,c)

14.50

Menü 62.00

HeimatGenuss - Menu

As aperitif we serve „Buller´s HeimatGenuss cocktail“

Cream of tomato soup

Curd cheese dumplings, basil oil (a1, g, k, j,c)

9.50

Fried Hagen trout fillets "Müllerin"

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

31.50

or

Mentruper veal dumplings

fried chanterelles, small selection of vegetables, mashed potatoes (g, i)

29.00

White chocolate and sour cream mousse

roasted pumpernickel, sour cherry compote (c,g)

13.00

Menu trout fillets 51.00

Menu veal dumplings 49.00

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

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

Panna cotta from the field cucumber

fruity vine tomato ice cream, 2 kinds of free-range chicken -baked & poached-

(c,a)

18.90

Home-pickled labelled rouge salmon

Chanterelle salad, wasabi, sour cherry

(f,g,h3)

18.50

Homemade antipasti -vegetarian-

Goat cheese tarte

(a1,i,j,g,)

17.50

Carpaccio of kohlrabi -vegan-

Vinegar melon, rocket salad, baked nut roll

(a)

17.00

Goups

Meadow beef broth

Pancake strips, homemade meatballs

(a1, c, g, i,j)

9.00

Chanterelle cream soup -vegetarian-

Thyme croutons

(a1, g, i,j)

10.30

Tomato cream soup -vegetarian-

Curd cheese dumplings, basil oil

(g, c,a1)

9.50

Essence of venison

semolina gnocchi, chanterelle foam, carrot hips

(a,g)

9.90

Little things

Tomato and bread salad

balsamic vinegar, red onions, fried king prawns (5 pcs.), basil aioli

(a, h,g)

24.90

Lettuce salad in lemon cream

fresh fruits, roasted strips of turkey, bread and butter

(a1, g, i)

21.50

“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

Tomato cream soup

Curd cheese dumplings, basil oil (a,g)

9.50

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Chanterelle gratin & homemade semolina dumplings

Chive sauce, parmesan, leaf salads in French dressing (g,c,a)

24.50

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Creme brûlée

Strawberry sorbet (c,g)

12.90

Menu 42.90

Our Vegan Menu

Carpaccio of kohlrabi

Vinegar melon, rocket salad, baked nut roll (a)

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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Courgette and lime tartlets

2 kinds of apricot sorbet & compote (a1,a2)

12.50

Menu 44.90

Fresh fish

Fried halibut

creamed sauerkraut, spicy gooseberry compote, smoked mashed potatoes (a, i,g) 32.90

Label-Rouge salmon slices -deeply degreased-

fried chanterelles, vermouth sauce, leaf salad in herb dressing, home-made fine ribbon noodles (a, i,g) 33.00

Tasty dishes

Homemade stuffed beef roulades

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

Boiled beef

horseradish sauce, mixed raw vegetable salad, roast potatoes (h,i,g,j) 26.80

Fallow deer escalope

Nut breading, spicy gooseberry compote, creamed sauerkraut, small natural potatoes, juniper dip (a,h,g) 34.00

Buller's Classics

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

-cream sauce with gherkins, mushrooms, mustard and onions (a,h,i,j,g) 34.00
mixed raw vegetable salads, croquettes small order 29.00

Pork loin cutlet "Landsknecht"

Braised onions, mushrooms, mixed salad, french fries (a1, c, g, h, i, j, k) 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 potato röstiecken (g, a3, i, j,a1) 38.00

Sweets

| | | |
|--|----------------------------|-------|
| Our homemade cream ice cream with home-baked biscuit - vanilla - chocolate - hazelnut | (a1, c, g, h2) per ball | 2.60 |
| "Welfencreme" with sabayon (zabaglione sauce of egg-yolk, sugar and wine) | (c, g, a1) | 6.20 |
| Sour cherry crumble cake with a coffee speciality of your choice | (a1, a3, c, g) | 7.20 |
| Homemade Bosskop apple strudel Walnut ice cream, vanilla sauce | (c, g, h3, a1) | 9.60 |
| Courgette and lime tartlet 2 kinds of apricot sorbet & compote | (a1, c, g) | 12.50 |
| Crème brûlée strawberry sorbet | (c,g) | 12.90 |
| Homemade buttermilk ice cream fresh marinated strawberries, basil foam | (g,a1,c) | 14.50 |
| White chocolate and sour cream mousse roasted pumpernickel, sour cherry compote | (c,g) | 13.00 |
| "Buller's strawberry sundae" Vanilla ice cream, fresh strawberries with their sauce, white chocolate shavings | (a,g) | 10.50 |

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)