

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 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, 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

3 kinds of beetroot

-mousse, salad, sorbet- (c,a)

18.50

Essence of the heath duck

Pancake strudel, egg garnish, vegetable lozenges (g, c, i)

10.50

Saddle of venison from a German hunt

Walnut topping, sour cherry, home-baked pumpkin pie, small braised vegetables (a, g)

42.00

Nut pancake

blackberry compote, ginger cream ice cream (a,g,c,h)

14.00

Menü 72.00

HeimatGenuss - Menu

As aperitif we serve „Buller´s HeimatGenuss cocktail“

Rustic Cream of Potato Soup

Croutons

Additional fried blood sausage on request +1.50 (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)

32.00

or

Mentrup grass-fed beef goulash

Apple and onion chutney, creamed kohlrabi, homemade potato patties (g, i,)

28.50

Homemade coffee ice cream

„Quarkkeulchen“ (Quark cakes), stewed plums (a,c,g,h)

14.50

Menu trout fillets 52.00

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)

5.50
per person

Appetizers

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

3 kinds of beetroot

-mousse, salad, sorbet-

(c,a)

18.50

Home-pickled labelled rouge salmon

Mountain lentil salad, ginger cream ice cream

(f,g,h3)

19.00

Mountain lentil salad -vegan-

Marinated pumpkin, nut pesto, beet mousse

(a)

16.00

Porcini mushroom crème brûlée

Saddle of venison carpaccio wrapped in herbs, walnuts,
Wild herb salad with blackberry dressing

(g, c)

21.00

Goups

Meadow beef broth

Pancake strips, homemade meatballs

(a1, c, g, i,j)

9.20

Hokaido pumpkin cream soup -vegetarian-

Pumpkin oil, pumpkin seeds, pumpkin chip

(a1, g, i,j)

9.90

Rustic Cream of Potato Soup

Croutons -Additional fried blood sausage on request -

(g, c,a1)

9.50

1.50

Essence of the heath duck

Pancake strudel, egg garnish, vegetable lozenges

(a,g)

9.90

Little things

Puff pastry pie

Ragout of ox tongue, root vegetables, marinated pumpkin, capers

(a, h,g)

21.00

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

Rustic Cream of Potato Soup

Croutons (a1, g, k, j, c)

Additional fried blood sausage on request +1.50

9.50

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3 kinds of Hokkaido pumpkin

-cake, compote, stew

(g, c, a)

24.90

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Creme brûlée

blackberry sorbet (c, g)

13.90

Menu 44.50

Our Vegan Menu

Mountain lentil salad -vegan-

Marinated pumpkin, nut pesto, beet mousse (a)

16.00

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Roasted Romaine lettuce

Maize puree, sweet potato rice balls, sour mushrooms, plum (f, a, g)

24.50

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Chocolate pumpkin slice

blackberry compote, tonka bean ice cream (a1, a2)

14.00

Menu 48.00

Our main courses

| | | |
|--|------------------|-------|
| Roasted crispy farm duck -breast & leg- Partially deboned, orange cream, red apple cabbage, homemade potato röstiecken | (g, a3, i, j,a1) | 38.00 |
| Mentrup grass-fed beef goulash Apple and onion chutney, creamed kohlrabi, homemade potato patties | (h,i,g,j) | 28.50 |
| Braised leg of venison Juniper cream, stuffed pear, bean bundle, red cabbage, homemade spaetzle | (f,g,a) | 35.90 |
| Saddle of venison from a German hunt Walnut topping, sour cherry, home-baked pumpkin pie, small braised vegetables | (a, g) | 42.00 |
| Browned noble fish terrine Savoy cabbage coat, pumpkin risotto, prawn sauce, leaf salad with herb dressing | | 28.50 |
| Roasted monkfish Ham and Sage cap, 2 kinds of tuber, smoked potato puree | | 39.00 |

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) | 32.00 |
| mixed raw vegetable salads, croquettes | small order | 27.00 |
| Pork loin cutlet "Landsknecht" | (a1, c, g, h, i, j, k) | 29.50 |
| Braised onions, mushrooms, mixed salad, french fries | small order | 24.50 |
| Turkey - Cutlet | | |
| Almond cover, exotic fruits, curry sauce, | (a1, c, g, h) | 31.00 |
| leaf salad in lemon dressing, potato croquettes | small order | 25.50 |
| Calf liver | | |
| Apples, baked onions, mashed potatoes, | (a1, g, i) | 38.00 |
| leaf salad in a lime cream sauce | small order | 30.50 |
| St. Hubertus" Venison goulash | (a1, c, g, i) | 32.90 |
| Mushrooms, cranberries, cream kohlrabi, homemade spaetzle | small order | 26.90 |
| Homemade stuffed beef roulades | | |
| Red wine sauce, seasonal vegetables and roast potatoes | (a1, c, g, h4, i, j) | 32.00 |

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 |
| Plum 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 |
| Chocolate pumpkin slice blackberry compote, tonka bean ice cream | (a1, c, g) | 15.50 |
| Crème brûlée blackberry sorbet | (c,g) | 13.90 |
| Nut pancake blackberry compote, ginger cream ice cream | (a,g,c,h) | 14.90 |
| Homemade coffee ice cream "Quarkkeulchen" (Quark cakes), stewed plums (a,c,g,h) | (a,c,g,h) | 14.50 |

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)