

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.

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

Déjà-Vu Tonic

- Déjà-Vu Oriental Aperitif (wine distillate, citrus notes, ginger,
oriental spices) grapefruit, rosemary and spices 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 lemonade

- black tea, hibiscus, lime, ginger, mint, tonic water, elderflower- 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

Slices of veal loin - roasted pink -

Summer salads, cream of smoked Hagen trout, olives, capers, red onions (g, 16)
17.00

Cream of lobster soup

Smoked paprika mousse, shrimp cigar

(m, i, g)

13.50

Sorbet of the day

homemade lemonade (20, 9)

4.90

Pink saddle of venison

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

45.90

Apple tarte tatin

Homemade ginger cream ice cream, tonka bean sauce (a1, c, g)

14.00

5 - course menu 76.00

HeimatGenuss - Menu

As an aperitif we serve you "Buller's Kirsch Spritz"

-Buller's homemade cherry syrup (cherries from our own trees, tonka bean, star anise, cane sugar)
topped up with sparkling wine

Cream soup of fresh chanterelles

Sour cream mousse (g)

11.90

Fried Hagen trout fillets "Müllerin"

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

28.90

or

Homemade stuffed beef roulades

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

33.50

Buller's Blue wonder

3 kinds of blueberry -mousse, sorbet, compote- (a1-a3, g, h1-h4)

11.50

Menu trout fillets 46.50

Menu beef roulades 51.00

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, 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)

Blood orange jelly -vegan-

spicy tomato compote, sage pesto, home-baked chanterelle strudel

(a1,c)

18.00

Slices of veal loin - roasted pink -

Summer salads, cream of smoked Hagen trout, olives, capers, red onions

(g, 16)

17.00

Goat's cheese au gratin

Rosemary honey, wild herb salads with cherry dressing

(g, i, j)

15.00

Homemade boiled beef aspic

Green sauce, mixed raw vegetable salads

(g, h1, h3, i)

16.00

Soups

Meadow beef broth

Pancake strips, homemade meatballs, egg garnish

(a1, c, g, i,j)

9.90

Cream soup of fresh chanterelles -vegetarian-

Sour cream mousse

(g)

11.90

Cream of vine tomato soup -vegetarian-

Basil puree

(g, i)

8.90

Cream of lobster soup

Smoked paprika mousse, shrimp cigar

(a1, c, i, g)

13.50

Little things

Lettuce salad in lemon cream

fresh fruits, roasted strips of turkey, bread and butter

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

21.90

Homemade fine noodles

Pink roasted fallow deer saddle slices (140g), coffee port wine jus, fresh chanterelles

(a1, c, i)

26.50

Mentruper veal meatballs

bell pepper chutney, mashed potatoes

(a1-a4, c, e, j, h1-h4, 16)

18.00

Colorful tomato salad on toasted home-baked grain bread,

sour cream mousse, basil

(a1-a5,h1-h5,g)

16.00

Side salads

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

Our Vegetarian Menu

Cream soup of fresh chanterelles -vegetarian-

Sour cream mousse (g)

11.90

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Savoy cabbage vegetable roll

spicy tomato compote, potato-celery puree

leaf salads in raspberry dressing (h3, a1, i, j, g)

32.00

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Creme brûlée

Cherry sorbet (c,g)

13.90

Menu 51.00

Our Vegan Menu

Blood orange jelly

spicy tomato compote, sage pesto, home-baked chanterelle strudel (a1, c)

18.00

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Homemade mushroom meatloaf

Red onion risotto, apple chutney, leaf salads in balsamic dressing (a1, a3, f, i)

31.50

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Chocolate mousse nut tart

Blueberry compote, home-made oat cream ice cream

(h1-4, e)

14.00

Menu 51.00

Our main courses

Steak from the loin of beef

Jus, fried onions (a1-5, i, h1-4, i) 36.90

Optional in addition:

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) 34.00

Roasted corn-fed poulard breast

Herb filling, fresh chanterelles in cream, potato fritters (a1, c, g, i) 33.00

Braised leg of wild boar - German hunting -

cranberry sauce, stuffed pear, chanterelles, red cabbage with apple, (a1, c, g, i, 16) 33.00

bean bundle, homemade spaetzle small order 28.00

Browned noble fish terrine

3 fried prawns, savoy cabbage coating, homemade fine noodles, prawn sauce (g, i) 32.00

Fried pike-perch fillet -wild caught-

fresh chanterelles, vermouth sauce, potato-celery puree (i,g,a1,16) 35.50

Buller's Classics

Pork fillet medallions ("Buller's Haustopf")

chanterelle cream sauce, bean bundles, fried potatoes (a1, k, i,g) 31.00

small order 26.00

Pork loin cutlet "Landsknecht"

braised onions, mushrooms, french fries (a1, c, g, i, j, k) 26.90

small order 21.50

Turkey - Cutlet

almond cover, exotic fruits, curry sauce, croquettes (a1, c, g) 29.90

small order 24.90

Calf liver

caramelised apple slices, baked onions, mashed potatoes, Madeira jus (a1, g, i, k) 34.00

small order 28.50

"St. Hubertus" Venison goulash

chanterelles, cranberries, cream kohlrabi, homemade spaetzle (a1, c, g, i, k) 33.50

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

Sweets

Our homemade cream ice cream with home-baked biscuit	per ball	3.60
Vanilla		
Chocolate	(a1-a3, h1-4, e)	
Hazelnut		
Buttermilk		
Ginger cream		
Oat cream -vegan-		
Our homemade sorbet, seasonal flavors. Please ask us!	per ball	3.30
"Welfencreme" with sabayon (sparkling wine sauce)	(c, g, a1)	6.20
Home-baked chocolate tart with a coffee speciality of your choice	(a1, c, g, h, e)	7.90
Buller's Blue wonder 3 kinds of blueberry -mousse, sorbet, compote-	(a1-a3, g, h1-h4)	13.00
Chocolate mousse nut tart -vegan- Blueberry compote, homemade Oat cream ice cream	(h1-4, e)	14.00
Crème brûlée cherry sorbet	(a1, c, e, g)	13.90
Apple tarte tatin Homemade ginger cream ice cream, tonka bean sauce	(a1, c, g, e)	14.40
Homemade buttermilk ice cream Small nut corner, red fruit jelly	(a1, c, g, h, e)	9.50

Afternoon Time

Our homemade cake specialties

Hagen cherry crumble cake	(a1, a3, c, g, e)	4.90
Chocolate nut cake with red berry compote	(a1, c, e, g, h1-h4)	6.50
Cheesecake with blueberry compote -lukewarm-	(a1, c, g)	7.00
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

- (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 tein
- (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)