

Our Soups - cooked with love

Pumpkin Soup

with ginger, our apples,
pumpkin-oil and whipped cream
its **vegan** without whipped cream
5,80



Wild force broth

with **regional-quailegg-noodles**,
meat insert and „green“
5,00

Onion soup with cheese crouton
without the cheese crouton it's **vegan**
5,00



Large bowl of tomato soup

with roasted
kernels and balsamic cream
without cream it's **vegan**
5,00



Enjoy the soup with

A slice of **Country bread** 1,00

with homemade **garden herb butter** 1,80

Game from our region

A pair of wild boar sausages from Butcher Schulte
with **Schwerter mustard board**, creamy **Paprika-Sauerkraut**
and fried **potatoes „S“**
15,90

Goulash from local deer
with fried wild mushrooms, filled Williams pear
and fried potato dumplings „S“
19,20

Braised Wenholthäuser **Deerlegroast** with Edis eldersauce,
red cabbage with apples and potato roestis
21,40

Handmade cream cheese ravioli
from the **Abbey Königsmünster in Meschede**

with **Alexandras venison bolognese sauce**
gratinated with FröndenBergcheese
13,90

or

with wild **mushrooms in creamy sauce**,
baked tomatoes
gratinated with FröndenBergcheese
13,90



Enjoy according to the pasta a plate of **salad** from the buffet
5,00

Vegetarian & Vegane food

Wild-mushroom-risotto with FröndenBergcheese,
and grilled yellow-beet
14,40

Goats cheese with basil pesto and lemon pepper
with zucchini-pumpkin-vegetables, cooked in parchment packet with fried **potatoes dumplings**
13,90

Handmade cream cheese ravioli from the Abbey Königsmünster in Meschede
with **mushrooms in creamy sauce**, baked tomatoes gratinated with FröndenBergcheese
13,90

Winter vegetables pan with broiled mushrooms,
Alexandras onion jam and potato roestis
12,90



A large plate of salat with melted **goats cheese**,
Wenholthausener honey and Alexandras **spicy Quince-Chutney** 13,60

We will bring you the **plate** at your table
so you can prepare the salad at the buffet according to your wishes

→ Enjoy according to the salad a portion of **fried potatoes** 3,00

Our most popular dishes of our guests!

Salmon filet with basil pesto and lemon pepper

with zucchini-pumpkin-vegetables
cooked in parchment packet
with fried **potatoes dumplings**
17,90

Grilled **rumpsteak** (ca. 200g)
with pepper **mustard crust**,
red onionjam,
french fries and salad from the buffet
22,60

Homert Medaillons

Grilled pork medallions on potato chips
with cooked ham and cheese gratinated,
salad from the buffet „s“
16,90

Crispy escalope from pork

with **fried mushrooms in Grevensteiner country beer sauce „s“** 15,90

or

with **juicy braised onions** and **FröndenBergcheese** gratin „s““ 15,90

all with French fries and salad from the buffet „s“

We will add 1,- to your order when you want to change your side dish into baked potatoes



Seasonal plain fare

Broad Beans either with
Smokes pork chop and sausage
or with
Regional sausage
both with roasted potatoes
14,-

Green Cabbage
with regional wild boar sausage,
regional mustard and roasted potatoes
15,90,

Cheese spätzle with onions regional cheese and mountain cranberry
11,20

Winter salads

A large plate of salat with
grilled **chicken breast** fillets
wrapped in **bacon and sage**
14,80

A large plate of salat with
three grilled **pork medallions**
with Alexandras **red onionjam**
15,20

A large plate of salat with
melted **goats cheese**
with thyme honey and Alexandras
spicy quince-Chutney
13,60

A large plate of salat with
crispy **pikeperch fillet**
with homemade **garden herb butter**
15,20

We will bring you the **plate** at your table
so you can prepare the salad at the buffet according to your wishes

Enjoy to the salad a portion of **fried potatoes** 3,00

To start with or to attend: A plate of **salad** from the buffet
5,00

Dessert

Creamy yogurt

with homemade red currant jelly
and honey nuts

4,60

Alexandras Redwineplums

– lukewarm served with creamy **walnut ice cream**
and **crispy whipped cream** 6,40

Juicy apple strudel 3,90

with whipped cream + 0,40

with vanilla ice cream + 1,10

Freshly baked chocolate cake

with red berry compote and **raspberry sorbet**

6,40

Westphalian quark dessert

Cherrie-quark ice cream

with “tipsy” pumpernickel 5,60

Home-made cake

We are happy to offer you our daily selection

Ice cream

Vanilla, chocolate, stracciatella

(per scoop 1,10)

Raspberry sorbet  walnut, cherrie-quark

(per scoop 1,50)