



## *Our Soups - cooked with love*

**Creamy Pea Soup with mint**  
with poached regional-quail egg  
6,00



**Wild force** broth  
with **regional-quail egg-noodles**,  
meat insert and „green“  
5,20

**Onion soup** with cheese crouton  
without the cheese crouton it's **vegan**  
6,20



Large bowl **of tomato soup**  
with roasted  
kernels and balsamic cream  
without cream it's **vegan**  
6,50



### Enjoy the soup with

A slice of **Country bread** 1,00  
with **homemade garden herb butter** 1,60  
or **homemade apple-onion-lard** 1,60

Alexandras **spicy popcorn**  
3,50



## *Fresh Chanterelles*

A portion of **chanterelles**  
with herbs, crispy bacon and onions according to your main course 5,20

## *Friday to Sunday from the stone oven*

Crispy tarte flambee  
with **ham and onions**  
7,90

Crispy tarte flambee  
with **chanterelles, cherry tomatoes and  
and leek from our garden**  
12,90



## *Pickled Herring*

**Two types of pickled herring**  
with onions, beans with bacon and baked potatoes  
12,40

Herring in creamy **onion** and **apple** sauce  
with boiled **potatoes**  
12,40

## *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“  
19,60

### **Our special recommendation**

**Grilled wild boar medallions**  
with homemade sage butter, ratatouille and backed potato dumplings  
23,60

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

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

or

with **spicy tomato pepper sauce, homemade sage butter,**  
scalloped with FröndenBergcheese  
13,90



Enjoy according to the pasta  
a plate of **salad** from the buffet  
5,50

## *Vegetarian & Vegan food*

### **Goats cheese with basil pesto and lemon pepper**

with grilled vegetables, cooked in parchment packet with fried **potatoes dumplings**

13,90

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

with **spicy tomato pepper sauce, homemade sage butter,**

scalloped with FröndenBergcheese

13,90



**Vegetables pan** with summer vegetables,  
Alexandras onion jam and potato roestis

12,90



### **A large plate of salad**

with **caramelized goats cheese** with honey from the region  
and Alexandras homemade **apple jam**

14,80

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 grilled 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  
23,60

### **Homert Medaillons**

Grilled pork medallions on potato chips  
scaloped with cooked ham and cheese,  
salad from the buffet „s“  
17,40

Crispy **escalope from pork**  
with **fried mushrooms in Grevensteiner country beer sauce**  
French fries and salad from the buffet „s“  
15,90

**We will add 2,- to your order when you want to change your side dish into baked potatoes**



## *Summer salads*

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

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

**A large plate of salad with**  
with caramelized goats cheese with honey  
from the region)  
and Alexandras homemade **apple jam**  
14,80

A large plate of salad 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

## *Dessert*

Freshly **baked chocolate cake**  
with red berry compote and **raspberry sorbet** 6,40

**Apricot and rosemary compote**  
with **vanilla ice cream** and **crispy almond cream** 6,40

Juicy **apple strudel** 3,90  
with whipped cream + 0,50  
with vanilla ice cream + 1,20

**Creamy yogurt**  
with homemade red currant jelly  
and honey nuts 4,60

**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 1,20)

Raspberry sorbet  walnut, Cherrie-quark  
(per scoop 1,60)