

Romantic menu

Colourful beetroot carpaccio

Black tiger prawn, spinach salad

Sauerland onion soup

Cheese, pumpernickel

Regional Boeuf Bourignon

Burgundy sauce, cabbage
vegetables

Potato and parsley root puree
or

Turbot fillet

Riesling sauce, bimi, truffle puree

Tonka bean Crème Brûlée

Cassis sorbet

3-Course menu 47

4-Course menu 55

plus wine accompaniment or non-alcoholic accompaniment

+ € 16,- with the 3-course

+ € 19,- with the 4-course

Vegetarian romantic menu

Colourful beetroot carpaccio

Goat cheese, lamb's lettuce

Thai curry soup

baked vegetables

Eggplant

Tomato couscous, parmesan,
spinach foam, pumpkin puree

Tonka bean Crème Brûlée

Cassis sorbet

3-Course menu 40

4-Course menu 50

plus wine accompaniment or non-alcoholic accompaniment

+ € 16,- with the 3-course

+ € 19,- with the 4-course

Dear guests,

Please contact our service staff if you have a food
allergy. We will be happy to advise you and help you
choose which products you can eat.

Your Romantik Hotel Neuhaus

seasonal menu

Thai curry soup baked prawn	9	Duet of venison Cranberry sauce, pointed cabbage, hazelnut potato noodles	33
Lamb's lettuce mango-pumpkin chutney Duck breast	17	Braised ox cheek Grape jus, parsley root, potato thaler	28
Beetroot carpaccio Lamb's lettuce, orange dressing		Turbot fillet Riesling sauce, bimi, truffle puree	28
optional with pan seared scallops	19	Leg of duck orange sauce, lentil vegetables	32
Flambéed goat's cheese	14	Eggplant Tomato couscous, parmesan, spinach foam, pumpkin puree	21
Beef tartar Candied pumpkin, parmesan, brioche	18		

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Your Romantik Hotel Neuhaus

Restaurant Classic

Home-smoked salmon 14

Mustard-dill sauce, potato pancakes, leaf salad

Iserlohn Thomas mustard soup 8,50
crispy sausage chips

Mixed green salad 11
with dressed salads and seeds

optional with

with balsamic, raspberry or yoghurt dressing

with regional chicken breast 16

with gratinated goat's cheese 16

Original Wiener Schnitzel 30

from the veal

Fried potatoes, salad

Small portion 25

"The caliph's most beautiful dream" 26

Regional chicken breast with curry sauce, fruit and rice

Canadian roast beef Pepper sauce, roasted vegetables, rosemary

200g 42

300g 48

Roasted salmon fillet 28,50

Saffron foam, herb risotto, seasonal vegetables

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Your Romantik Hotel Neuhaus

Bistro JuLIus

starters

Carrot-ginger soup, vegan	7
Roasted organic duck liver with brioche on mango chili chutney	14
Potato pancake variation Apple sauce, salmon, horseradish, smoked ham	9
Mixed green salad with dressed salads and seeds	9
optional with	
with balsamic, raspberry or yoghurt dressing	
with regional chicken breast	13,50
with gratinated goat's cheese	13,50

Main courses

Club sandwich organic chicken, egg, bacon, cocktail sauce, fries	20
Julius Steak Sandwich Ciabatta, tomato and bacon jam, mustard mayonnaise, coleslaw and roast beef slices	19,50
Lössler mountain schnitzel Pork schnitzel with mountain cheese au gratin, mushroom cream sauce and chips	19

Vegan burger Braised onions, herb cream, tomato and chips	19
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Julius Burger 160g regional beef, truffle mayonnaise, Beemster cheese, braised onions	19
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Dessert

Homemade cake	3,90
Ice cream flavors from Ella Stracciatella Vanilla, stracciatella, yogurt with walnut and honey, other varieties on request	2,50
Chocolate cake with berry compote and yoghurt ice cream	11

Small Snacks

Olives	2,50
Dates wrapped in bacon	2,50
Falafel with yogurt dip Sigara	2,50
Börek	5
Cheese from the Wellie farm	7,50
Vesper plate	15

Bread & dip with the dish: € 2,50 extra

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