



Starters & light dishes

Argentinian beef carpaccio with olive-chili-pesto and lettuce salad in parmesan
€10,50

Langustino Ravioli,
morel cream, mangetout and beetroot
€11,50

Two pieces of bruschetta with
pumpkin seed oil and anti pasti salad (vegan)
€8,50

Colourful salad with wild arugula, bruschetta and marinated buffalo mozzarella
€7,50
- also with grilled turkey slices –
€10,50

Crunchy tarte flambee „mediterranean“
with
cream, mixed grilled vegetables, olives, feta cheese and arugula
€ 7,50



Starters & light dishes

Our tarte flambee „ special“
Sour cream, serrano ham, spinach, cherry tomatoes, bell pepper,
Bacon, red onions and arugula
€ 8,50

Tomato cream soup with basil cream
€ 4,50

Hearty oxtail soup with flaky pastry
€ 6,50

crunchy potatoe herbs rösti filled
with spinach, pine nuts, melted tomatoes and arugula(vegan)
€ 9,50

homemade mediterranean vegetable strudel
with delicate hummus and avocado mango salsa (vegan)
€ 10,50



Main dishes and house specialities

Tomahawksteak - medium-rare roasted saddle of new pork a la ,, quiche lorraine ,,
Delicate savoy cabbage, roasted mashed potatoes

€14,00

Tournedo of beef filet with baked sesam scampi, with piquant tomato gravy, leaf
spinach with peanuts and mushroom rösti

€17,50

Pink roasted saddle of lamb with olives and goat cheese ,
Ratatouille sauce, herbal langos

€15,00

Norwegian grilled salmon filet with
quinoa – vegetable – crust, avocado-macha- sauce and leaf spinach with parmesan

€15,00

Fried monkfish medallions with serrano crisps,
Tomatoe basil sauce, grilled vegetables and herbal risotto

€15,00

braised ox cheek with balsamic vinegar, potatoe-pumpkin-puree

€15,00

Original Wiener Schnitzel with
cranberries, fried potatoes and salad

€16,50



Our burger specialities

Posthof Burger, served with chunky fries:

120g grilled prime beef in Focaccia bread with
Serrano ham, cole slow, tomatoes, arugula, red onions, cucumber relish, chilli
mayonnaise and cheddar cheese

€ 9,50

Pulled chicken „mediterranean“ with grilled bell peppers, tomatoe & mozzarella,
arugula, red onions, mango curry cream, cheddar cheese

€ 8,50

Falafel Burger “oriental” with pumpkin, grilled bell peppes with Harissa, tomatoe
avocado salsa with lime, arugula, fried onions

€ 9,50



grilled specialities

Savoury marinated pork loin steak filled with feta cheese
with mushrooms and herb butter aside

€12,50

Pork filet medaillons bacon wrapped
with cognac pepper cream and herb butter

€13,50

Steak of French turkey breast with mushrooms a la crème and herb butter

€12,50

you can choose between the following side dishes without a surcharge:

french fries or potatoe croquettes
fine fried herb potatoes with bacon and onions
baked potatoe with butter or herbal sour cream



grilled specialities

Rumpsteak - 250g -
Argentinian black angus beef
with cognac pepper cream sauce and herb butter
€17,50

beef filet steak -220g-,
stewed balsamico onions, herb butter
€22,50

feta cheese in a hazelnut pastry
with provencal grilled vegetables
€ 9,50

you can choose between the following side dishes without a surcharge:

french fries or potatoe croquettes
fine fried herb potatoes with bacon and onions
baked potatoe with butter or herbal sour cream



Our special recommendation

fresh goose liver fried in brown butter
on breaded apple – cinnamon slices with red wine – cranberry-gravy,
lambs lettuce in potatoe-bacon-dressing
€ 8,50

fine pumpkin cream soup
and baked salmon tartar & parmesan
€ 5,50

Fried deer with light spices,
goose liver sauce,turnip cabbage,mushrooms and leach dumplings
€18,50

stewed shoulder of wild pig with junipers and cinnamon,
port wine-pear-sauce, cranberry red cabbage, roasted chestnuts and homemade
pumpnickel spaetzle
€15,00



Goose at the posthof

Crispy roast goose – fresh out of the oven-
With red wine – thymian-sauce, glazed chest nuts,
Cranberry red cabbage in baked apple with potatoe dumpling
€19,50

our classic:
a whole goose – fresh out of the oven –
prepared for 4 people with typical side dishes
€79,00

Also possible to take away with an advanced order of at least 48 hours before



Heiße Getränke

Hot drinks

coffee	2,20 €	Hot chocolate	2,60 €
coffee with milk	2,60 €	Cappuccino	2,60 €
Latte Macchiato	2,60 €	Espresso	2,20 €
Espresso "doppio"	2,90 €	tea (different flavours)	2,20 €

alcohol free drinks

mineral water (still) 0,3l	2,80 €	Tonic Water 0,3l	2,80 €
mineral water 0,75l	4,80 €	Red Bull 0,3l	4,50 €
Coca Cola 0,3l	2,80 €	Orange juice 0,3l	2,80 €
Coca Cola light 0,3l	2,80 €	Pineapple juice 0,2l	2,80 €
Fanta 0,3l	2,80 €	Grape juice 0,2l	2,80 €
Sprite 0,3l	2,80 €	Banana juice 0,2l	2,80 €
Bitter Lemon 0,3l	2,80 €	Cherry juice 0,2l	2,80 €
Ginger Ale 0,3l	2,80 €	Apple juice 0,2l	2,80 €

Beer

Pils on tap 0,3l	2,50 €	Wheat beer 0,5l	3,80 €
Pils on tap 0,5l	3,80 €	Wheat beer dark 0,5l	3,80 €
Crystal wheat 0,5l	3,80 €	Bitburger 0,3l (alcoholfree)	2,50 €
Wheat beer 0,5l (alcoholfree)	3,80 €	Radler 0,5l	3,80 €



Spirits

Vodka – Absolut 4cl	5,00 €
Havana Club 4cl	5,00 €
Bacardi 4cl	5,00 €
Martini 4cl	5,00 €
Ramazotti 4cl	4,50 €
Gin – Gordons 4cl	5,00 €
Amaretto 4cl	3,50 €
Baileys 4cl	4,50 €
Aperol 4cl	4,00 €
Malibu 4cl	4,50 €

Tequilla – Sierra 2cl	3,50 €
Jägermeister 2cl	3,50 €
Fernet-Branca 2cl	3,50 €
Campari 4cl	3,50 €
Sambucca 2cl	3,50 €
Averna 2cl	3,50 €
Obstwasser 2cl	3,50 €
Williamsbirne 2cl	3,50 €
Sherry Fino/Med. 2cl	3,50 €
Branca Menta 2cl	3,50 €

Sparkling wine

Weingut Jakob Jung – Rheingau 0,75l 29,00 €
2008 Riesling Sekt Brut

Sieur d`Arques – Limou 0,75l 24,00 €
Grande Cuvee 1531 Brut

Cantina montelliana – Treviso 0,75l 26,00 €
n.V. Prosecco Spumante DOC Extra Dry