



Fo[u]r

Eat together like at home or with friends

We serve from 4 people at the choice of our kitchen team:

Fo[u]r Friends Menu

- soup -

- mixed starter plates -

- various main courses fish, meat and vegetarian along with different side dishes

48,00€ p. P. incl. starters

- dessert -

38,00€ p. P. excl. starters



#### **Starters**

Mixed leaf salads (vegetarian) small 4,50 | large 9,00 with sourcream-dressing Naturkost Elkershausen | T. Meissner Gemüsehandel | Upländer Bauernmolkerei

**Goat cream cheese** (vegetarian) 14,00 on beetroot-puree and roasted pumpernickel Naturkäserei Natürlich vom Höchsten | Naturkost Elkershausen

**Beef Carpaccio** 17,00 with marinated lambs' lettuce and cheese cracker Transgourmet Ursprung | Gut Kragenhof | Eschenhof Altenhasungen

#### **Soups**

**Butternut-pumpkinsoup** (vegan) 5,50 with roasted pumpkin seeds and pumpkin oil Bioland Gärtnerei Müller Witzenhausen | Naturkost Elkershausen | Chattengauer Ölmühle

Mushroom Consommé (vegetarian) 6,00 with filled herb-mushroom pasta Pilzzucht Braun | Gut Kragenhof | T. Meissner Gemüsehandel

#### Main courses

#### Homemade Pasta (vegetarian)

#### with red cabbage sauce, fried brussels sprouts and roasted chestnuts 14,00

T. Meissner Gemüsehandel | Gut Kragenhof | Naturkost Elkershausen

with blue cheese, pears and walnuts 14,50 Gut Kragenhof | Naturkost Elkershausen | Biotropic Nordrhein-Westfalen

Two times cauliflower (vegan) 16,00

with marinated beets and smoked tofu T. Meissner Gemüsehandel | Naturkost Elkershausen | Lohmannshof (Niedersachsen)



#### Original Wiener Schnitzel (organic) 26,00

#### with lingonberries and homemade potato salad

Gut Borken in Viereck | T. Meissner Gemüsehandel | Naturkost Elkershausen

#### Fried Chicken breast (organic) 23,50

with mushroom sauce, parsnip puree and braised savoy cabbage Hirschles Biohof | Pilzzucht Braun | Upländer Bauernmolkerei | Naturkost Elkershausen

Saddle of Wild Boar 25,00 with fried kale and baked potatoes Stefan Zimmering (Reinhardswald) | Gut Kragenhof | Naturkost Elkershausen

### Daily Offer of local organic beef

please ask our service-team –
Highland Cattle Weidelsburg | Hirschles Biohof

### Filet of Salmon Trout and local Prawn 25,00

#### on quinoa-vegetable-ragout and bouillabaisse broth

Fischzucht Rameil Fritzlar | Landgarnele Niedenstein | Hofgut Klein Schneen | Naturkost Elkershausen

#### Dessert

**Renthof Crème Brûleé** 8,00 with plum-cinnamon ice-cream +2,50 Upländer Bauernmolkerei | Griesel´s Milchhof

Apple-Tiramisu 8,00 with espresso foam Bioobst Augustin | Upländer Bauernmolkerei | Röstrausch Gudensberg

**Eggnogmousse** 8,50 with pumpkin puree and homemade pyramid cake Dwersteg Destillerie | Upländer Bauernmolkerei | Naturkost Elkershausen

Local Cheese Selection 15,00 with fruit bread Naturkost Elkershausen | Eschenhof Altenhasungen

### Different kinds of ice-cream and sorbet 2,50

Renthof Pâtisserie | Griesel's Milchhof





# sustainable, regional & seasonal.

# We attach particular importance to a sustainable and organic-oriented offer.

# Our focus is on the processing of fresh, regional and seasonal products.

# In our menu we transparently show you the origin of the individual components of the respective dish.

# sustainable

# regional

We obtain most of our offer from sustainable, organic farming.

We use organic products wherever they convince us in terms of quality and cuisine and are available in the required quantities.

We see it as a matter of course to work with natural products and without additives. Personal contact with our suppliers is particularly important to us.

Therefore, we convince ourselves, if possible, on site, of the quality, manufacture and rearing of the individual products.

We think it is very important that you, as a guest, can see where the components of your dish come from. seasonal

Seasonality plays a major role in enjoyment, as does our environment.

Two good reasons to attach importance to!

Our kitchen team therefore provides a regularly changing Food offer for you.

> For this we refer to Vegetables, fruits and berries that are each ripened in the sun and fresh from the Region or near Europe.





