



HONOURED GUESTS,

Welcome to the " Gasthaus Anno 1560 ". At our restaurant, we serve modern interpretations of Westphalian cuisine and timeless classics of European cuisine. We follow a regional, sustainable philosophy and source as many of our products as possible from small, regional farms around Tecklenburg and are happy to work with:

WINDMÜHLENHOF, TECKLENBURG-LEDDE

The Windmühlenhof is still a genuine family business owned by the Neyer family. The products are marketed under the Bioland seal. You can convince yourself of the quality of this way of working with our meat dishes.

WURZELN & HÖRNER AUF HAUS HÜLSHOFF

Our goat products come from the goat farm "Wurzeln & Hörner", a young organic farm at Haus Hülshoff, within walking distance of the centre of Tecklenburg. The dairy goat herd and their offspring live here in the hilly foothills of the Teutoburg Forest. The farm stands for animal-friendly and soil-conserving agriculture as well as honest craftsmanship to produce high-quality, natural products for the region. After the kids have been reared by their mothers, the processing of the fresh goat's milk begins every spring in the farm's own cheese dairy and ice cream factory.



The meat from the young goats is also processed regionally in Tecklenburg - all with the highest standards of quality, transparency and flavour. A small bakery, where rustic stone oven bread is baked, rounds off the farm's product range.

WHAT IS IT WITH THE GOAT?

The name Tecklenburg goes by the way to the Anglo-Saxon word "tikken" back, was "kid" means. So it must have been a goat mountain that gave Tecklenburg its name back then. In this old tradition, the goat farm and the goat menu are now also on our menu. Goat meat is a delicacy that is little known and sometimes prejudiced in this country. However, the pleasantly mild, slightly nutty meat is one of the highest quality types of meat and is considered to be particularly healthy. The pale pink-coloured meat of young goats is low in fat and cholesterol and has few calories. A special treat to be rediscovered!

WE WISH YOU A GOOD APPETITE WITH OUR MODERN INTERPRETATION OF WESTPHALIAN DISHES.





APERITIF

SECCO PERLIG	0,1l.	4,9
Stefan Breuer Rheinhessen	0,7l.	25,9
ROSÉ SPARKLING WINE "DAS WEIN CABINET"	0,1l.	5,9
Ohlig Rheingau	0,7l.	34,9
CHARDONNAY SPARKLING WINE	0,1l.	5,9
Ohlig Rheingau	0,7l.	34,9
CRÉMANT		
Grand C Elsaß	0,7l.	44,9
BLANC DE NOIR 1ER CRU "HÉRITAGE"		
Barbier-Louvet Champagne	0,7l.	94,9
APEROL SPRITZ	0,25l.	8,9
SARTI SPRITZ	0,25l.	8,9
SARTI LEMON	0,25l.	8,9
LILLET WILD BERRY	0,25l.	8,9
MÜNSTERLÄNDER APERITIF	0,25l.	8,9
MARITINI VIBRANTE 0,0% SPRITZ	0,25l.	8,9



OUR MENU RECOMMENDATION

STARTER

GOAT'S CHEESE MOUSSE

Pumpernickel | Cucumber

MAIN

RAGOUT FROM THE WHOLE YOUNG GOAT

Puff pastry | Carrot

ODER

RISOTTO

Avocado | Cucumber

DESSERT

CRÈME BRULÉE

Rhubarb | Goat's milk ice cream

3 COURSE

44,9

3 COURSE VEGETARIAN

39,9





STARTERS

POTATO PANCAKES WITH SALMON TROUT

Salad | Herbal sour cream

12,9

POTATO PANCAKES WITH GOAT'S CHEESE

Salad | Herbal sour cream

12,9

Goat's Cheese Mousse

Pumpernickel | Cucumber

14,9

CONSOMMÉ

Egg | Carrot

12,9





MAIN

RISOTTO

Avocado | Cucumber 19,9

CORN CHICKEN

Lemon | Tagliatelle | Broccoli 24,9

RAGOUT FROM THE WHOLE YOUNG GOAT

Puff pastry | Carrot 29,9

WESTPHALIAN PORK SCHNITZEL

Fried Potatoes | Egg 22,9

VIENNESE VEAL SCHNITZEL

Potato-Cucumbersalad | Cranberries 29,9

WILD BRATWURST

Fried Potatoes | Salad 14,9

SUMMER SALAD

Pine nuts | Corn chicken 22,9

Pine nuts | Beef strips 24,9

Pine nuts | Goat's cheese 19,9

ZANDER

Champagne cabbage | Mashed potatoes 29,9





FOR OUR LITTLE GUESTS

PORK SCHNITZEL

Carrot | Mashed potatoes 12,9

TAGLIATELLE

Tomato sauce 10,9

DESSERT

COUNTRYSIDE CAKE

Changing varieties | Weekends until 5 pm 5,9

CRÈME BRULÉE

Rhubarb | Goat's milk ice cream 12,9

TIRAMISU

Pistachio | Chocolate | Kadaifi 13,9

matching

GRAHAM'S TAWNY PORT 20 YRS 4 cl. 7,9





DRINKS

NON-ALCOHOLIC

Gerolsteiner Gourmet sparkling or still	0,25l.	3
	0,75l.	7
Gerolsteiner Gourmet Apple Spritzer	0,25l.	3,5
Fritz Rhubarb Spritzer	0,33l.	4
Passion Fruit Spritzer	0,2l.	3,5
	0,4l.	5,5
Orange Juice	0,2l.	3
	0,4l.	5,5
Fritz-Kola Fritz-Kola sugar-free	0,2l.	3,3
Fritz-Lemonade Citrus Orange	0,2l.	3,3
Fritz-Misch Masch	0,2l.	3,3

BIER

Bitburger Pils on tap	0,3l.	3,9
	0,5l.	5,9
Zwickl on tap	0,3l.	3,9
	0,5l.	5,9
Benediktiner Helles on tap	0,3l.	3,9
	0,5l.	5,9
Alster on tap	0,3l.	3,9
	0,5l.	5,9





Cola-Bier on tap	0,3l.	3,9
	0,5l.	5,9
Benediktiner Weizen	0,5l.	5,9
Benediktiner Weizen 0,0%	0,5l.	5,9
Bitburger Pils 0,0%	0,33l.	3,9
Bitburger Radler 0,0%	0,33l.	3,9

SPIRITUOSEN & DIGESTIF

Distillery Lantenhammer		
Williams Christ Pear Apricot Hazelnut		
Blueberry	2 cl.	5,5
Lantenhammer Apricot from the wooden barrel	2 cl.	8,9
Sasse Korn from the wooden barrel	2 cl.	4
Marzadro Grappa Le Dicotto Lune	2 cl.	5,5
Marzadro Crema Alpina Pistacchio	4 cl.	4,9
Ramazotti	4 cl.	4

HOT DRINKS

Café Crème Espresso	Mug	3
Espresso doppio	Mug	4,5
Cappuccino	Mug	4
Latte Macchiato Hot Chocolate	Mug	4,5
Meßmer Organic Tea	Mug	3,5
Freshly brewed lemon with ginger	Mug	4,5





WINE

WHITE WINE

WHITE BURGUNDY	0,2l.	8,5
Geil Rheinhessen	0,7l.	24
RIESLING KABINETT	0,2l.	9,5
Heribert Boch Moselle	0,7l.	29
SCHÄFERSTÜNDCHEN	0,2l.	9
Johann B. Schäfer Nahe	0,7l.	27
CHARDONNAY VERONA	0,2l.	8,5
Azienda Gorgo Veneto	0,7l.	24
LUGANA		
Monte Zovo Lombardy	0,7l.	32
SAUVIGNON BLANC		
Töhrle Rheinhessen	0,7l.	39
SANCERRE		
Paul Cherrier Loire	0,7l.	52
CIRCLE OF LIFE		
Waterkloof Estate Stellenbosch	0,7l.	57





WINE

ROSEWINE

ROSÉ DRY

Geil Rheinhessen	0,7l.	31
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VERONESE ROSATO

Monte Zovo Veneto	0,7l.	35
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RED WINE

BARDOLINO

	0,2l.	8,5
Azienda Gorgo Veneto	0,7l.	24

URSPRUNG

	0,2l.	9,5
Schneider Pfalz	0,7l.	29

MONTEPULCIANO D'ABRUZZO "PASSOFINO"

	0,2l.	10,5
Feudi Bizantini Abruzzo	0,7l.	32

CRianza

	0,2l.	11,5
Bodegas Izadi Rioja	0,7l.	35

CHIANTI COLLI SENESI

	0,2l.	12
Tenuta le Calcinai Tuscany	0,7l.	36





RED WINE

CORBIÈRES “ENTDECKUNG DER LANGSAMKEIT”

Grand C Languedoc	0,7l.	45
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PINOT NOIR “HERRENSTÜCK”

Holger Koch Baden Baden	0,7l.	45
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CIRCLE OF LIFE

Waterkloof Estate Stellenbosch	0,7l.	49
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GRAND VIN 2015

Château de Reignac Bordeaux	0,7l.	79
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GIGONDAS “BELLECOSTE”

Familie Lancon Rhône	0,7l.	85
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WEINE DER EXTRAKLASSE

DORSHEIMER PITTERMÄNCHEN RIESLING GG ‘19

Johann Baptist Schäfer Nahe	0,7l.	89
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BRUNELLO DI MONTALCINO 2018

Mate Tuscany	0,7l.	109
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GRAND VIN 2016

Château de Reignac Bordeaux	0,7l.	89
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