

Welcome to

Landhotel

**Gasthof**  
**Schütte** ★★★★★

*... eine Spür  
persönlicher*

To set your mood for a delicious dinner we would like  
to recommend an aperitif:

**Monin Bitter**

A non-alcoholic aperitif, tasting quite like Campari  
Pure on ice € 3.90  
With orange juice € 4.70

**Crodino "Biondo"**

A non-alcoholic Italian aperitif. One of the most-successful drinks in Italy  
With orange juice of soda € 4.90

**Glass of sparkling wine Riesling, Vineyard Jean Buscher**  
€ 6.00

**Fruit purée**

Perfectly seasoned with Grand Marnier and replenished with sparkling Pinot wine  
€ 9.30

**Aperitivo Rosato**

Light Italian pink aperitif with the  
Flavour of hibiscus flower and orange blossoms on ice  
Filled with sparkling wine  
€ 8.80

**Champagner Ruinart brut**

Ruinart, the oldest house of champagne, was founded by monk Mönch Nicolas Ruinart in 1729,  
he was the nephew of the Benedictine Dom Ruinart (Champagne Dom Perignon).  
Starting as early as in 1815 this champagne has been part of all important social events at the court of  
King Louis XVIII.

0.1 l € 10.50

0.75 l € 68.00

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Dear Guests,  
all restaurants are obliged to provide their guests with information on allergens contained in food.  
Our menu varies almost daily.

We cannot exclude that allergens are transferred from one dish to another;  
therefore, we cannot assume any guarantee on allergens contained.  
If you live on a vegetarian or vegan or any other diet or if you have certain allergies,  
please contact of service staff

### Our menu recommendation

Carpaccio of trout and dill with Pumpernickel  
(Black German bread) and cucumbers with  
Sour cream  
13.50

Beef tenderloin "Rossini" with  
Jus of truffles and  
Pan-fried foie-gras  
41.00

Raspberry-basil-Aceto  
Balsamico  
11.00

Menu price 62.50

### Vegetarian menu

Slices of bread dumplings with  
Salad of sauerkraut and a  
Vinaigrette with caraway seeds  
12.00

Risotto of pearl-barley with  
Braised eggplant,  
Foamed basil and lettuce  
19.00

Caramelised parfait of brittle in a  
Coating of layer cake  
10.00

Menu price 38.00

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<i>Our wine recommendation</i>	<i>2018er Schelinger pinot gris Wine of the region, dry Vineyard Georg and Thomas Schätzle, Vogtsberg-Schelingen</i>	<i>0.25l – 10.00 €</i>
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Fresh French rock oysters – served on ice -	piece	3.80
Parfait of foie-gras with smoked eel, mustard-flavoured pears and butter brioche		19.00
Home-made, air-dried ham of beef from Wagyu beef with Pickled Mediterranean vegetables		15.00
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Clear consommé of wood mushrooms with spring onions and dove-raviolo		9.50
Creamed soup of vegetable pepper and courgette with bruschetta		9.00
Creamed soup of fresh herbs with fried egg of quail		9.50
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Pink-fried tenderloin and gratinated tartlets of lamb with Sardinian noodles		22.00
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Steamed or pan-fried Sauerland trout With a plate of mixed salad and potatoes tossed in butter		22.00
Fillet of gilthead with scallop, Vegetables of pepper and eggplant and tagliatelle		36.50
	<i>small serving</i>	27.50
Fillet of turbot with a sauce of red wine and butter, Black risotto & lettuce		35.50
	<i>small serving</i>	26.50
Pan-fried pikeperch with Broad beans and mashed potatoes		33.00
	<i>small serving</i>	25.00

Tongue of young beef – bakes as vinegar-marinated meat – with confit of onions and Tomatoes, jus of Madeira wine, butter-flavoured mashed potatoes and lettuce	31.50
<i>small serving</i>	23.50
Breast of corn-fed chicken – marinated in Harissa – with mint yoghurt, Cumin oil-flavoured carrots and couscous	32.00
<i>small serving</i>	24.00
Pink-fried saddle of venison with a sauce of black cherries, pan-fried mushrooms in a Nest of potatoes, creamed kohlrabi and macaire potatoes	36.00
<i>small serving</i>	27.00
Slices of mildly smoked pork tenderloin with a sauce of Riffelmanns' mustard, Vegetables of colourful lentils and potato cubes	30.00
<i>small serving</i>	22.50
Creamy ragout of veal in tarragon cream with potato straw, vegetables of Carrots and home-made Spätzle (a German type of noodles) tossed in butter	31.00
<i>small serving</i>	23.50

### **Country-style and vegetarian dishes**

Pan-fried blood sausage On sauerkraut with roast onions and potato gratin	12.50
Westphalian broad beans Smoked pork chop Mettwurst sausage and roast potatoes	23.50
<i>small serving</i>	17.50
Home-made jelly of roast With remoulade, roast potatoes and mixed salad	15.00
<i>small serving</i>	11.50
Steak tartar cold – prepared for you at your table - with bread and butter Or Steak tartar - seared – with roast onions and garlic bread	18,50
<i>small serving</i>	14.00
Pink-fried roast beef – cold – With sauce rémoulade, roast potatoes and a mixed salad	21.00
<i>small serving</i>	16.00
Spinach and bread dumpling on a Ragout of potatoes and herbs with lettuce	19.00

## The classical Gasthof-Schütte desserts

Sweet preserved plums with home-made walnut ice-cream In a crunchy waffle basket	9.50
Small crêpes with orange sauce and home-made vanilla ice-cream	8.50
Dessert plate "Gasthof Schütte"	11.50
Crème brûlée with fruit and home-made vanilla ice-cream	9.00
“Strong and sweet” – Espresso with three delicious titbits with Cuvée Jubelée Fruchtbaum	8.50 2 cl 12.90
<i>Eaux-de-vie from cherry, Williams pear, grapes, apple and raspberry by etter</i>	4 cl 17.30
Mousse of Valrhona-chocolate with preserved cherries	10.00

## Cheeses

Local Schmallerberg farmer's cheese with leek-tomato salad	6.50
Selection of French cheeses with a Mustard of pears and ginger and home-made fruit cake	11.00

## ... and to top a delicious meal

Calvados Père Magloire XO	4cl	8.80
MIM Cashew Brandy „Nana” A brandy distilled from cashew-apples matured in oak barrels Under the tropical sun of Ghana	4cl	8.80
Grappa of Marzadro La Trentina, Affinata Amarone and Affinata Chardonnay	4cl	8.80
Cuvée Jubelée Fruchtbaum <i>125 years Etter, Switzerland, Eaux-de-vie from cherry, Williams pear, grapes, apple and raspberry</i>	4cl	8.80
Vieille Quitte – Old quince – matured in a Barrique – from Messrs. Etter	4 cl	8.80
STEINHAUSER – Old Lake Constance Hausbrennerei (old Lake Constance distillery) Premium destillates form Lake Constance	4 cl	8.80
Lake Constance Sour cherry brandy		
Lake Constance Williams pear		
Lake Constance Old plum brandy		
Lake Constance Mirabelle plum brandy		
Lake Constance rowanberry brandy		