

From our Soup Bowl

Clear broth of beef
With marrow dumplings and vegetables
7.00

Westphalian potato soup
With bockwurst
7.00

Spicy goulash soup from local game
With crème fraîche
8.50

Schütte's pea stew
With mettwurst (smoked)
7.00

Creamed soup of Tomatoes
With crème fraîche
– without crème fraîche vegan –
26.00

Country-style and local dishes

“Bismarck” herring "housewife's style"
With pieces of apple, gherkins, onions, brown bread, and butter
13.00

Slices of brown bread
With our home-made ham on the bone
14.50

Queen patty
With home-made ragout fin and a bouquet of salad
14.50

Homemade aspic of cold meat
With sauce remoulade and a serving of mixed salad,
With a choice of either brown bread & butter or roast potatoes
17.00

Cold slices of pink-fried roast beef
With sauce remoulade and mixed salad,
And a choice of either brown bread & butter or roast potatoes
23.00

Mixed platter “Gasthof Schütte”
Various sandwiches with home-made black pudding and liver sausage,
Cold roast beef, ham on the bone, gouda cheese, smoked salmon, and
potato salad
17.00

Large platter of various salads with
Cheese, ham on the bone, egg, white bread, and butter
17.00

Platter “Sauerland”
With our home-smoked ham on the bone,
Home-made black pudding and liver sausage, pink cold roast beef,
Brown bread and butter
17.00

Creamy scrambled eggs with boiled ham,
Small bouquet of salad, white bread, and butter
11.50

Platter of cheese from the Schmallenberg area
With slices of various semi-hard cheeses, home-made chutney,
Brown bread and butter
14.00

Potato-saffron risotto
With pine nuts and a “thaler” of baked goat's cheese – vegan –
26.00

During coffeetime and teatime, we recommend our selection
of various home-baked cakes and tarts