

Starter

Beetroot soup

with horseradish, whipped cream, apples
and walnuts served in a glas
without whipped cream it's vegan
6,20



Wild force broth

with **regional-quail egg-noodles**,
meat insert and „green“
5,20

Onion soup with cheese crouton
without the cheese crouton it's **vegan**
6,20



Large bowl of tomato soup

with roasted kernels and balsamic cream
without whipped cream it's **vegan**
6,50



Corn salad in potato dressing

with regional **boar ham** on bread with butter
9,80 starter portion
14,80 main course portion

Enjoy the soup with

A slice of **Country bread** 1,00
with **homemade garden herb butter** 1,60
or **homemade apple-onion-lard** 1,60

Alexandras **porcino popcorn**
3,50



Homeland Menu

Beef bouillon

with homemade butter dumplings, royale and cauliflower

4,80

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## **Prime boiled beef**

with wild garlic sauce, mixed beets and baked potato dumplings

19,60

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Alexandras sweets served in a glass – daily special

2,50

Menu price: 24,90



Wild Homeland dishes

Corn salad in potato dressing
with regional **boar ham** on bread with butter
9,80 starter portion
14,80 main course portion

A pair of wild boar sausages from Butcher Schulte
with **Schwerter mustard board**, creamy **Paprika-Sauerkraut**
and fried **potatoes „s“**
15,90

A pair of wild boar sausages from Butcher Schulte
with **red curry sauce** and french fries
9,90

Goulash from local deer
with fried wild mushrooms, filled Williams pear
and fried potato dumplings „s“
19,60

Our special recommendation

Grilled venison steak with nut crust
on creamy cabbage with potato noodles
27,60

Handmade cream cheese ravioli
from the Abbey Königsmünster in Meschede

with **Alexandras venison bolognese sauce**
scalloped with FröndenBergcheese and crispy kale
14,20

or
in **creamy wild mushroom sauce**
with baked tomatoes,
scalloped with FröndenBergcheese and crispy kale
14,20



Enjoy according to the pasta
a plate of **salad** from the buffet
5,50

Our homeland dishes

Goats cheese with kale pesto and lemon pepper

with roasted pumpkins and courgettes,
cooked in parchment packet
with fried **potatoes dumplings**

14,20



Braised savoy cabbage roulade

with coloured lentil filling
on creamy potato mustard fragout

13,90



Handmade cream cheese ravioli from the Abbey Königsmünster in Meschede in **creamy wild mushroom sauce**

with baked tomatoes,

scalloped with FröndenBergcheese and crispy kale

14,20



A large plate of salad

with **caramelized goats cheese** with honey from the region
and Alexandras homemade **apple jam**

14,80



We will bring you the **plate** at your table

so you can prepare the salad at the buffet according to your wishes

Enjoy according to the salad a portion of **fried potatoes** 3,00





Salmon filet with kale pesto and lemon pepper

with roasted pumpkins and courgettes
cooked in parchment packet
with fried **potatoes dumplings**
18,60

Homert Medaillons

Grilled pork medallions on potato chips
scalloped with cooked ham and cheese,
salad from the buffet „s“
18,60

Grilled **rumpsteak** (ca. 200g)
with pepper **mustard crust**,
red onion jam,
french fries and salad from the buffet
23,80

Crispy **escalope from pork**
with **juicy braised onions** and FröndenBergcheese gratin 15,90

or

with **fried mushrooms in Grevensteiner country beer sauce** 15,90
with French fries and salad from the buffet „s“

Two types of pickled herring

with onions, green beans with bacon and
baked potatoes
12,40

We will add 2,- to your order when you want to change your side dish into baked potatoes



Salads

A large plate of salad with
grilled **chicken breast** fillets
wrapped in **bacon and sage**
14,80

A large plate of salad with
three grilled **pork medallions**
with Alexandras **red onionjam**
15,20



A large plate of salad with
with caramelized goats cheese with honey
from the region)
and Alexandras homemade **apple jam**
14,80

A large plate of salad with
crispy **pikeperch fillet**
with homemade **garden herb butter**
15,20

We will bring you the **plate** at your table
so you can prepare the salad at the buffet according to your wishes

Enjoy to the salad a portion of **fried potatoes** 3,00





Dessert

Freshly **baked chocolate cake**
with red berry compote and **raspberry sorbet** 6,40

Juicy **apple strudel** 3,90
with whipped cream + 0,50
with vanilla ice cream + 1,20

Our pickled pears
with creamy walnut ice cream,
homemade granola
and **caramel cream**
6,40

Westphalian quark dessert
Cherrie-quark ice cream
with "tipsy" pumpernickel 5,60

Home-made cake

We are happy to offer you our daily selection

Ice cream

vanilla, chocolate, stracciatella
(per scoop 1,20)

Raspberry sorbet  walnut, Cherrie-quark
(per scoop 1,60)