


OUR STARTER RECOMMENDATIONS


Winterly cured Salmon topped with Orange and Hazelnut

Served with crispy hash brown with honey mustard dill sauce, and wild herb salad 12,90

Goat Cheese Pattie on Beet Root Carpaccio

served with apple chutney, figs, and caramelized walnuts 11,90 


Parsnip Cream Soup

With roasted hazelnuts and truffle oil 7,90 

Beef Bouillon

with marrow dumplings and sliced vegetables 6,90

Crispy Side Salad

With various toppings from our salad buffet 5,90 

OUR GUEST'S FAVOURITE DISHES

Beef Tenderloin with Balsamic Shallots

200g beef tenderloin from Schnug's Westwood's grazing beef with port wine jus
served with beetroot/potato puree, and beans wrapped in bacon 37,90

350g Rumpsteak from Schnug's Westwood's Grazing Beef

served with braised onions, fried button mushrooms, herb butter, French fries,
and crispy side salad from our buffet 37,90
optionally 250g 33,90

Roasted Pork Medallions in creamy Chanterelle Sauce

served with potato gratin and colorful winter vegetables 24,90

Roasted Salmon Fillet on Thyme Risotto

served with hazelnut-arugula pesto, glazed sugar snap peas, and cherry tomatoes 26,90

Classic Rhenish Sauerbraten (pickled beef) from Westwood's Grazing Beef


served with potato dumplings, red cabbage with apples, creamy savoy cabbage, and squash slices 24,90

French Muscovy Duck Breast, sauteed pink

on orange-port wine jus served with potato dumplings, red cabbage with apples,
creamy savoy cabbage, and squash slices 25,90

HOUSE SPECIALTIES

Pasta filled with Beet Root and Goat Cheese

served with squash, goat cheese – honey cream, balsamic shallots,
figs, sage butter, and walnuts 22, 90 

Venison Ragout from the Altenkirchen Forest

served with spaetzle, red wine pears, cranberries,
and colorful winter vegetables 26, 90

Muehlenburger

180g grilled beef from Schnug's Westwoods's grazing beef with BBQ sauce, cheddar cheese,
braised onions, crispy bacon, crispy lettuce, tomato, pickle,
and French fries 22, 90


Roasted Goose Leg on Orange-Port Wine Jus

served with potato dumplings, red cabbage with apples,
creamed savoy cabbage, and squash slices 26, 90


Pork Loin Schnitzel Hunter's Style

from Born's Butcher's, served with French fries,
and crispy side salad from our buffet 22,90

Colorful Bowl


sweetish date couscous with wild herb salad, edamame, baked chickpeas,
corn, bell peppers, hummus, and soy sesame dressing 18,90 

Fresh Fitness Salad

with colorful leaf salad, crudités, and baked garlic baguette
served with yogurt dressing, honey mustard vinaigrette
or lemon cranberry vinaigrette 15,90 

Top your Bowl or Fitness Salad with:

tender rump steak slices + 5,90

two falafel patties and dip + 3, 90 

roasted chicken breast with thyme and honey + 4, 90

DELICACIES FOR COMPLETION

Just like Grandma's


when Grandma once again means well with us –

variation of all our desserts 12,90


Big Brother

iced mousse au chocolate made with roasted almonds

with apple-walnut parfait on brittle,

orange compote and brownie crumbles 9,90 

Mommy

three scoops of vanilla ice cream topped with whipped cream, and warm cherries 6,90 


Warm-Hearted Grandpa

chocolate cake with melting core


served with vanilla ice cream in hazelnut coating 8,90

Little Uncle

iced mousse au chocolate made with roasted almonds

served with orange compote 6,90 

Hot Couple

hot espresso with a scoop of sorbet on fresh berries 5,50 

Our Aunty

small panna cotta with fruit sauce 4,90

Westwood Ice Cream

Mr. James Brownie, Irish Whiskey Cream or Peanut Salted Caramel

in 150ml- cup 4,50