

Starters

Regional salad Grilled vegetables Nuts Vinaigrette	<u>14,90€</u>
Smoked salmon Homemade hash brown Mustard dill sauce	<u>18,90€</u>
Carpaccio from pasture-fed beef Roasted pine nuts Wild herbs	<u>21,90€</u>

Soups

Coconut curry soup Milk foam	<u>12,90€</u>
Cream of spinach soup Roasted garlic	<u>10,90€</u>
Cream of pumpkin soup Oil Seeds	<u>10,90€</u>

Classics

Wedding soup Westphalian garnish	<u>8,90€</u>
Wiener schnitzel from veal Potato – cucumber salad Lingonberries Lemon	<u>28,90€</u>
Schnitzel from straw fed pigs Fried potatoes Lemon small side salad	<u>24,90€</u>
Surenburger Herrencreme Chocolate Hint of rum	<u>8,90€</u>

Meat

Beef fillet from Argentine Angus cattle Truffled mashed potatoes Wild garlic - broccoli	<u>41,90€</u>
Rib eye steak from Angus beef Herb butter French fries Side salad	<u>34,90€</u>
Boiled fillet of beef Horseradish Buttered potatoes Glazed carrots	<u>28,90€</u>
Braised beef cheeks Creamed pointed cabbage Parsley potatoes	<u>25,90€</u>
Barbary duck breast Herb crêpe Asian-flavored vegetables	<u>25,90€</u>

Fish

Surenburger “ Pan Fish” **24,90€**
Fried potatoes | Cucumber salad | Remoulade

Fillet of north sea turbot **38,90€**
White wine risotto | Fennel vegetables | Carrot purée | Black tiger prawns

Pike perch fillet **26,90€**
Mustard foam | Boiled potatoes | Cauliflower

Veggie / Vegan (V)

Vegetable curry (spicy) (V) **22,90€**
Wild rice | Sprouts | Peanuts

Gnocchi **21,90€**
Goat cheese | Honey | Figs

Tagliatelle **18,90€**
Grilled vegetables | Tomato sugo | Parmesan

Dessert

Chocolate brownie

Vanilla ice cream | Berries

12,90€

Selection of home made sorbets

10,90€

Panna cotta

Preserved plums | Chocolate

10,90€