

Die Gaststube Gothisches Haus

To start with

Fresh baked rye and spelt bread

To share

From our bakery Silberbach

With homemade butter from local cream

Garden cress and rilette from Gut Wasserleben

7/15/19

Six Euro

Heimat Harz - Our Menu

Tapas

Hackus und Knieste - Beef Tatar with Potatoes

Pork jelly with mustard mayonnaise and mix pickles

Kohlroulade - baked pork Dim Sum braised cabbage

5/7/8/12/15/19

Fourteen Euro

Local fish taco

Ceviche of local sweet water fish

Pumpkin guacamole and pumpkin seed oil mayonnaise

5/7/8/12/15/19

Thirteen Euro

Riesling and mustard soup

with eel sausage

7/15/16/17/18

Nine Euro

Braised cheeks of venison a la bourguignone

With bacon, mushrooms shallots and celeriac puree

5/7/9/14

Twenty five Euro

Forest

With spruce, berries, nuts and chocolate

7/8/11/12/13/19

Ten Euro

3 Course – Forty-two Euro per Person

4 Course - Forty-nine Euro pro Person

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Starters

Noodle Soup

With homemade noodles, Duck stock and meat, mushrooms
Roots vegetables and poached organic egg

8/9/14/19

Twelve Euro

Westerhäuser organic goat's cream cheese

with beet root and mustard seed

5/15

Fourteen Euro

Tatar of local beef

Cauliflower, egg, chives and bread

5/7/19

Seventeen Euro

Marinated salmon trout

With cucumber, pepper, sausage chips, soljanka stock

5/7/19

Fifteen Euro

Main Course

Slow cooked and grilled lamb Shoulder – for 2

Served hole

With root vegetables and potatoes Gratin

5/7/19

Thirty one Euro per Person

Cheese dumpling

With pulled mushroom, spinach, cherry tomatoes, cream

5/7/19

Twenty one Euro

Pan-fried filet of local trout

With bacon, beetroot, raspberries, watercress and potatoes

5/7/19

Twenty-two Euro

Escalope of venison

Hazelnut, blueberries, cauliflower, potatoes, bacon

5/7/15/19

Twenty five Euro

Veal in two Courses

Thirty six Euro

Backed Veal cheek praline

Carrot, sesame and teriyaki

Single thirteen Euro

Veal filet

With shallots, mushroom, truffelt cannelloni with peas

single twenty eight Euro

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Harzer Abendbrot

7/8/12/14/15/19

Local cheese from Westerhausen
Sausages from Gut Wasserleben
Sausage from local deer and wild boar
Bread from bakery Silberbach
Mustard and Butter

Seventeen Euro

Burger

7/12/14/15/19

Organic beef
Local Burger Bun
Bacon from Harzer Sattelschwein
Onion marmalade, BBQ Sauce
and Westerhäuser cheese

Sixteen Euro

Homemade crisps

with Sour Cream

7

Four Euro / six Euro

Dessert

Springgarden

Honey, passionfruit, local liqueur

7/8/11/12/13/19

Ten Euro

Flower pot

Raspberries, white chocolate, blood oranges

7/12/14/15/19

Ten Euro

Selection of Organic Cheese

Fruity mustard, grapes compote, black nuts

Bread

5/7/12/19

Five teen Euro

Kennzeichnungspflichtige Zusatzstoffe & Allergene

1 mit Farbstoff

4 mit Antioxidationsmittel

7 enthält Milch/ Milchprodukte

10 enthält Lupine

13 enthält Erdnüsse

16 enthält Fisch

19 enthält glutenhaltiges Getreide

2 koffeinhaltig

5 enthält Sulfide

8 enthält Ei

11 enthält Sesam

14 enthält Sellerie

17 enthält Krustentier

3 Chinin haltig

6 mit Konservierungsstoff

9 enthält Soja

12 enthält Senf

18 enthält Weichtiere