

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

Salmontrout with spruce, blueberries, gin and potatoes

Kohlroulade - baked pork Dim Sum braised cabbage

5/7/8/12/15/19

Fourteen Euro

Egg & Trout

Baked Smoked Trout rilette with Dill Mayonnaise

Stuffed egg with trout kaviar

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, Guinea fowl stock and meet, mushrooms
Roots vegetables and poached organic egg

8/9/14/19

Twelve Euro

Westerhäuser organic goat's cream cheese

With sweet sour cucumber and mustard seed

5/15

Fourteen Euro

Pressé of pork shoulder

Tomatoes, button onions, smoked cream, filo pastry

5/7/19

Fifteen Euro

Warm smoked trout filet

with salads of grapefruit, orange, fennel and curry cream cheese

5/7/19

Fifteen Euro

Main Course

Slow cooked and grilled Venison Shoulder – for 2

Wird nicht tranchiert

With caramelized roots and potatoes- wild garlic mash

5/7/19

Thirty one Euro per Person

Homemade gnocchi

With flavoured stock, girolles, green asparagus and radicchio

5/7/19

Twenty One Euro

Pan fried filet of local trout

With cos lettuce, lemon, capers and steamed new potatoes

5/7/19

Twenty-two Euro

Cordon bleu of boar with Hazelnutcrust

Boar ham, local cheese, girolles, kohlrabi and blackberries

5/7/15/19

Twenty seven Euro

Local guinea fowl

in butter cocked breast, sandwich with liver,

Wild broccoli and sun flower seed

5/7/19

Twenty six Euro

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Harzer Abendbrot

7/8/12/14/15/19

Local cheese from Westerhausen

Sausages from Gut Wasserleben

Sausage from local beef

Bread from bakery Silberbach

Homemade 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

Our Garden

Pear, Cassis, yogurt, lavender

7/8/11/12/13/19

Ten Euro

Creme Brulle of vanilla

strawberries and yogurt woodruff ice cream

7/12/14/15/19

Nine Euro

Selection of Organic Cheese

Fruity mustard, grapes compote, black nuts

Bread

5/7/12/19

Fourteen Euro

Kennzeichnungspflichtige Zusatzstoffe & Allergene

1 mit Farbstoff

2 koffeinhaltig

3 Chinin haltig

4 mit Antioxidationsmittel

5 enthält Sulfide

6 mit Konservierungsstoff

7 enthält Milch/ Milchprodukte

8 enthält Ei

9 enthält Soja

10 enthält Lupine

11 enthält Sesam

12 enthält Senf

13 enthält Erdnüsse

14 enthält Sellerie

18 enthält Weichtiere

16 enthält Fisch

17 enthält Krustentier

19 enthält glutenhaltiges Getreide