

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

seven Euro

Heimat Harz - Our Menu

Local tapas

Caramelised local cheese cream
Strammer Max – walnut bread, ham ice cream, egg
Baked black pudding praline, bacon jam

seventeen Euro

Cream cheese ravioli

Vegetables a la grecque, wild garlic and horseradish

sixteen Euro

Riesling and mustard soup

with smoked eel sausage

twelve Euro

Braised cheeks of venison a la bourguignone

With bacon, mushrooms shallots and celeriac puree

Twenty-nine Euro

Forest

With spruce, berries, nuts and chocolate

Fifteen Euro

3 Course – Forty-nine Euro per Person

4 Course - Fifty-seven Euro pro Person

5 Course - Sixty-nine Euro pro Person

Starters

Noodle Soup

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

Fifteen Euro

Harz cheese cream puff

Harz cheese cream, Cheese Tatar,
Red currents, onions, horseradish and wild herbs

Fifteen Euro

Sweet-sour marinated trout

Chives mayonnaise, pickled onions
Radish, pumpernickel bread

seventeen Euro

Hackus und Knieste

Beef Tatar, Onions, potatoes and mustard

Eighteen Euro

Main Course

All on the table – time to share

We are serving main courses and dessert to share
on the table, starts with 2 person
Stuffed veal breast, morels, vegetables, gratin and side salads
Homemade ice cream

Thirty-five Euro per Person

“Senfei”

Poached eggs crispy baked
Mustard sauce, mashed potatoes and beet root

Twenty-Two Euro

Fried trout fillet from Wendefurth

Spring vegetables, wild garlic- potatoes mash, vegetable crisps

Twenty-seven Euro

Venison Cordon bleu

Local sausage, local cheese, cabbage, blackberries ketchup and roesti fries

Twenty-nine Euro

Pork served in 2 courses

Forty five Euro

Pork belly

with vegetables stew, horseradish and wild garlic

Eighteen Euro

Pork chop

Mustard sauce, apple, backed onions and leek and bacon quiche

Twenty-nine Euro

Harz supper

Local cheese from Westerhausen
Sausages from Gut Wasserleben
Specialities from local Butcher Schlüter
Bread from bakery Silberbach
Pottsuse – a delicious spread made from pork, lard and spices
Homemade Mustard and Butter

Twenty Euro

Regional Burger

Dry aged beef
Local Burger Bun
Bacon from Harzer Strohschwein
Onion marmalade, BBQ Sauce
and Westerhäuser cheese

Eighteen Euro

Homemade crisps

with Sour Cream

six Euro

Dessert

Cheese cake

Local cream cheese, Rhubarb and pistachio ice cream

Thirteen Euro

Brockensplitter

Condensed milk panna cotta, chocolate cream, chocolate crunch, nuts, hazelnut ice cream

Thirteen Euro

Selection of Organic Cheese

Fruity mustard, grapes compote, black nuts
Crisp bread

Seventeen Euro