

Soups & Starters

Münsterländer Wedding Soup € 6,50
with vegetables, noodles, dumplings, etc.

Westphalian Potato Soup € 6,50
with pieces of Mettwurst sausage

Tomato Cream Soup € 6,50
with whipped cream topping

Fried Mushrooms € 8,90
with herb dip and baguette

Fried Prawns in Olive Oil € 10,90
with fresh garlic and baguettes

Portion of Tatar € 12,90
with egg yolk, home-made bread and butter

Münster-Style Töttchen with Home-Made Bread *small* 7,50 € € 10,90

A specialty from the Münsterland mainly consisting of veal, beef, pigs' hearts, veal broth and pork rind. It is similar to a ragout fin, but contains a higher percentage of fat, and it is more heartily and strongly spiced.

Also available to take away from our bar € 6,50

Light Meals

Baked Camembert	€ 9,50
<i>with peach halves, cranberries, Pumpernickel bread and butter</i>	
Mixed Leaf Salads with Potato or Yoghurt Dressing	€ 11,50
<i>...and smoked salmon</i>	€ 14,90
<i>... and chicken breast</i>	€ 14,90
Sugared and sliced pancake	
<i>with raisins and plum compote</i>	€ 10,90
Sandwiches	
<i>with Westphalian ham on the bone potato salad and fried egg</i>	€ 10,90
<i>with roast beef and remoulade sauce</i>	€ 15,50
Smoked Salmon „Country Style “	
<i>with potato pancakes and a dill and mustard sauce</i>	€ 13,90
Münsterländer Snack Plate	
<i>air-dried ham on the bone, Westphalian Mettwurst sausage garnished with boiled egg, pickled cucumber, crackling fat, home-made bread, butte</i>	€ 12,90
for two	€ 16,90
Portion of Roast beef	
<i>Cold slices of roast beef with remoulade sauce and fried potatoes</i>	€ 19,00

Deckenbrock's Classics

Home-Made Aspic <i>with remoulade sauce and fried potatoes</i>	€ 11,90
Lamb's Lettuce with Luke-Warm Potato Dressing <i>with pork sirloin tips and baguettes</i>	€ 14,90
Young Broad Beans <i>with Mettwurst sausage, smoked bacon and boiled potatoes</i>	€ 15,50
Westphalian Roast Pork Chunks <i>Pork escalope with onions, mushrooms and toast, one fried egg and salad plate</i>	€ 14,90
with fried potatoes	€ 16,50
Marinated Pot Roast „Rhineland Style“ <i>with stewed apples and home-made potato dumplings</i>	€ 16,50
Westphalian Cap of Rump <i>with onion sauce, boiled potatoes, beetroot and pickled gherkin</i>	€ 16,50
Gratin à la Maison <i>Medallions of pork with potato gratin and tomato cubes, baked with fresh herbs, bacon slices and cheese accompanied by a salad plate</i>	€ 16,90
Specialty of the House „Kleiner Kiepenkerl“ <i>Medallions of pork and beef loin with seasonal vegetables, fried potatoes and Sauce Bernaise</i>	€ 21,90

Pork

Westphalian Onion Steak

*One pork steak with steamed onions and bacon cubes,
fried potatoes and a salad plate*

€ 16,50

Pork Steak „Madagaskar“

*with a spicy pepper cream sauce and French fries
and a plate of mixed salads*

€ 16,50

Medallions of Pork “Pikante“

*with a colourful pepper cream sauce,
fried potatoes and a side salad*

€ 18,90

Beef

Rump steak

with fresh seasonal vegetables, herb butter and fried potatoes

€ 24,90

Pepper Steak

*Rump steak with a spice pepper sauce,
grilled tomato, green beans wrapped in bacon and French fries*

€ 25,90

Tournedos

*Beef fillet baked with a champignon duxelles sauce,
onion confit, fried potatoes and honey carrots*

€ 33,50

Veal

Viennese Schnitzel

*garnished with cranberries,
fresh seasonal vegetables and fried potatoes*

€ 21,90

Land and Sea

*Veal steak with fried prawns, broccoli, almond butter
and ribbon noodles*

€ 26,50

Lamb

Saddle of Lamb „Provencale“

*marinated in herbs,
with stewed vegetables and rosemary potatoes*

€ 23,90

Pasture Lamb Fillets „Shepherd“

*Whole pasture lamb fillets with a fine herb-cream sauce,
beans wrapped in bacon and potato gratin*

€ 24,50

Poultry

Chicken Breast in Sesame Crust

with penne and pesto and a salad plate

€ 15,50

Chicken Breast Fillet

*baked with tomatoes, herbs and cheese
French fries and a salad plate*

€ 15,90

Two Chicken Breast Fillets

with buttered Spätzle, a herb cream sauce and a side salad

€ 15,90

Fish

Dutch Soused Herring Fillets „Bonne Femme“ <i>with cream sauce and boiled potatoes</i>	€ 13,90
Fried Salmon Steak <i>with ribbon noodles, tomato sauce, fried rucola and cherry tomatoes</i>	€ 15,90
Trout „Meunière“ <i>Trout roasted in melted butter, boiled potatoes and salad plate *(also available as „Trout au bleu“)</i>	€ 16,90
Fried Pike-Perch Fillet <i>with fresh vegetables, garnished with green pesto, buttered potatoes and a side salad</i>	€ 21,90

Vegetarian

Potato Gratin <i>baked with seasonal vegetables and cheese</i>	€ 12,50
Ribbon Noodles <i>with tomato vegetable ragout and Parmesan Cheese</i>	€ 12,50
Selection of Fresh Seasonal Vegetables <i>served with a grilled tomato, sauce Bernaise and butter potatoes</i>	€ 13,50

Desserts

Münsterländer Quark Dish Junket, garnished with fruits	€ 5,50
Fresh, Warm, Homemade Apple Strudel with vanilla ice-cream and cream	€ 5,50
Hot and Icy Vanilla ice-cream with hot sour cherries and cream	€ 5,90
Mixed Ice-Creams Vanilla – strawberry – chocolate ice-cream with cream	€ 5,90
Warm Rhubarb Compote with vanilla ice-cream	€ 5,90
„Herrencreme“ Vanilla cream with rum and chocolate chips	€ 5,90
Small sugared and sliced pancake <i>with raisins and plum compote</i>	€ 6,90
Icy Surprise for Kiddies Ice figurines made from vanilla ice-cream covered with chocolate glaze	€ 4,00
Selection of Desserts „Kleiner Kiepenkerl“	€ 9,00

A menu including a list of ingredients which are subject to special labeling requirements is available at the bar.