

SEASONAL RECOMMENDATIONS

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PASTA PASTA

Chanterelles à la crème	12,80
with sliced vegetables Tagliatelle and crusty bacon	
Roasted calamari	16,00
on spaghetti with chili, onions and melted tomatoes, basil	
Rabbit ravioli	
in Butter with shaved autumn truffles	16,50
or with cheese from Belp	12,50

BLUE MUSSELS – 700 G –

in white wine sauce	21,00
with vegetables, dill tips, French fries	
in tomato sauce	21,00
with spring onions and parsley crunchy garlic bread	

MAINDISH RECOMMENDATIONS

FRESH FROM THE OVEN

Duck leg	22,50
with lots of gravy, red cabbage and potato dumpling	
Deer ragout	26,00
with mushrooms à la crème, cranberries savoy and spaetzle	
Poached cod	28,00
on leaf spinach, chanterelles à la crème mashed potatoes	
Haunch of venison steaks	34,50
served with red wine sauce, steamed apple with cranberries red cabbage, flour dumplings with fried bacon bits	

SOUPS

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Leek cream soup	7,80
the recipe of great grandma Katharina	
Potato soup	7,80
with lots of vegetables and smoked bacon	
Tomato soup	7,80
topped with whipped cream and basil	
Beef consommé	8,80
with marrow dumplings	

SOUPS

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Hokkaido pumpkin soup

8,50

with oriental spices, toasted pumpkin seeds
and pumpkin oil

French onion soup

8,80

with cognac, bread croutons, gratinated with cheese

Goulash soup

8,80

diced beef with fresh pepper

Lobster soup

9,90

whipped cream, cognac and lobster

STARTERS

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“Marktfrauen” salad

8,80

lettuce of the season
balsamic vinegar and thistle oil dressing
roasted pumpkin seeds and pine nuts

Greenland Shrimps Capt´n Cook

11,00

in cocktail sauce

Six vineyard snails

12,60

in herb butter, white bread

Beef Carpaccio

13,50

shaved parmesan, basil and olive oil

Tatar of Scottish smoked salmon

16,00

on a potato fritter
with crème fraîche

FISH

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Sole in almond butter French fries and lettuce with yoghurt-dressing	daily price
Breaded cod filet fried in butter, served with Tatar sauce parsley potatoes and cucumber salad	22,00
Salmon Steak tagliatelle with orange- rosemary-sauce wild broccoli	24,50
Pike-perch fillet fried on skin with a sauce of saffron sugar snaps with mango and chili, basmati rice	26,00

WHICH WAY DO YOU PREFER?

BRETON king prawns sautéed in butter

with dices of tomatoes	3 pieces	16,00
onions, garlic, herbs and rice	6 pieces	29,95

PORTUGUESE king prawns roasted with the shell

with olive oil, peperoni and spring onions	3 pieces	16,00
with garlic-bread and a fancy salad	6 pieces	29,95

SALADS

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Lamb's Lettuce

8,80

in a creamy dressing with fried bacon
bread croûtons

"Eurener Hof" salad

14,80

lettuces with balsamic vinegar and olive oil
with crispy fried poulard breast in breading

Our Salad Hit

starter 16,50

Fancy leaf salads

main course 23,00

in curry-mango-vinaigrette
with pan-fried scampi
poulard stripes, melon, papaya
chili-lemon-mayonnaise
pomegranate syrup

"Forstmeisters"

Lamb's Lettuce in red wine vinegar
panfried strips of Venison, grapes, walnuts,
fried bacon and apple slices

MEATLESS HAPPY

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The green thing from the mountain

14,50

spinach spaetzle with mountain cheese,
fried onions, spinach and tomato salad

Potato gnocchi

14,80

in yellow paprika sauce, fried zucchini and chanterelles

Firepot "veggie"

16,50

lots of vegetables with chickpeas
shiitake and sprouts in creamy curry sauce with chili
fresh pineapple, black rice

Beyond Burger

120gr. Beyond beef with autumn-mushrooms, regional, caramelized
goat cheese, cranberries, beetroot and lamb's lettuce

EURENER HOF CLASSICS

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“Züricher Geschnetzeltes“	21,00
in white wine sauce, fresh mushrooms homemade roesti and salad	
Homemade spaetzle with strips of veal and ham	21,00
light cream cheese sauce, salad	
Wiener Schnitzel	22,00
Veal schnitzel with buttered peas and fried potatoes	
Piccata Milanese	25,50
two veal steaks in cheese and egg coating spaghetti in a rustic tomato sauce with bacon, onion and oregano	
Cordon bleu of veal	29,00
stuffed with ham and cheese melted butter, peas and carrots, French fries	

EURENER HOF CLASSICS

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Beef roulades 19,80

in a spicy cognac-pepper-cream-sauce
with savoy and homemade potato tarte

„Birma“ for garlic friends 24,00

fried strips of tenderloin
with a lot of garlic in pepper cream sauce
white tagliatelle, lettuce and garlic bread

Pepper steaks “a la maison” 26,00

we call it „ADH“

two medallions of tenderloin
in green pepper cream sauce
fried pineapple , French fries and salad

Beef “Stroganoff” 26,00

Filet tips of beef with mushrooms and
pickles in sour cream, croquettes and salad

Pepper steaks „Van Dyck“ 27,50

two medallions of beef tenderloin
with creamy mushrooms
gratinated with pepper hollandaise
French fries and salad

“The house crown” 26,50

medallions of pork, veal and beef
with creamy mushrooms
cauliflower, peas, carrots and French fries

INDIAN FIREPOT

Beef strips in spicy curry sauce

sprouts, lots of vegetables

mushrooms and cashews

black rice, lettuce

26,80 €



FROM THE BEECH WOOD GRILL

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Pork steak – approx. 300 g marbled marinated in herbs, French fries and salad	16,80
Lamb sausage “French style” with a spicy tomato-sauerkraut mashed potatoes	14,80
Well-hung rump steak with herb butter, French fries and salad	23,80
Mexican pepper steak kidney beans, corn, paprika and bacon roasted potatoes, salad	28,50
Beef tenderloin spicy beans with braised tomatoes, fried mushrooms and peppers, fried potatoes	32,00
Serbian farmers’ treat beef and pork, fresh mushrooms onions and peppers on a skewer, French fries and salad	19,00
The „Orient-Express“ diced veal, poulard breast and fresh pineapple on a skewer, curry cream sauce, rice and salad	26,00

BEEF CHOP "BUFFALO BILL" 500G

plenty of green beans
with smoked bacon and bread

42,00€



SWEET HEART

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Black forest	6,90
two scoops of vanilla ice cream Morello cherries and whipped cream	
Nut cracker	7,90
walnut and chocolate ice cream roasted nuts and almonds in creamy caramel sauce	
Crème Brûlée	8,00
caramelized vanilla cream	
Coupe Denmark	8,50
vanilla ice cream tepid sauce of valrhona chocolate	
Semolina dumpling	9,00
on apricot roaster, vanilla sauce and vanilla ice cream	
Sorbet plate "Susmita"	8,80
homemade strawberry-ginger-, passion fruit- and raspberry sorbet served on their fruits	
Chocolate Variation	9,80
chocolate lava cake, mousse au chocolat chocolate parfait, vanilla sauce Amarena cherries	
Raspberry – Panna Cotta	7,50
with wild berries and vanilla ice cream	

Fine cheese from local goat farm in Mannebach

12,00

A selection of soft and hard cheese
with tomato chutney and fruit bread



<u>MINERAL WATER</u>	Liter	Euro
Gerolsteiner, Sparkling	0,25	2,75
Gerolsteiner, Naturell	0,25	2,75
Gerolsteiner , Sparkling	0,50	4,60
Gerolsteiner Naturell	0,50	4,60
Gerolsteiner, Medium	0,50	4,60

<u>ITALIEN MINERAL WATER</u>	Liter	Euro
San Pellegrino	0,25	2,75
San Pellegrino	0,75	6,90
Acqua Panna	0,75	6,90

<u>LIMONADE</u>	Liter	Euro
Coca Cola ^{1 2}	0,20	2,80
Cola Zero ^{1 2}	0,20	2,80
Coca Cola Light ^{1 2}	0,20	2,80
Orangenlimonade Gerolsteiner	0,25	2,80
Tonic Water Schweppes ³	0,20	3,00
Bitter Lemon ³ Schweppes	0,20	3,00
Ginger Ale, Schweppes	0,20	3,00

<u>JUICE</u>	Liter	Euro
apple juice	0,20	3,00
apple juice with carbonated water	0,20	3,00
apple juice with carbonated water	0,40	5,50
orange juice	0,25	4,00
crape juice	0,25	4,00
currant nectar	0,25	4,00
tomatoe juice	0,25	4,00

<u>DRAFT BEER</u>	Liter	Euro
Veltins Pokal	0,25	2,90
Veltins Steinkrug	0,40	4,20
Hacker-Pschorr Weißbier	0,30	3,50
Hacker-Pschorr Weißbier	0,50	5,50
Gevensteiner Landbier	0,50	5,50

<u>BOTTLED BEER</u>	Liter	Euro
Veltins non-alcoholic	0,33	2,90
Erdinger Weißbier non-alcoholic	0,30	3,50
Erdinger Weißbier non-alcoholic	0,50	5,50
Gutmann Hefeweizen	0,50	5,50
<u>LIQUEURS</u>	Cl	Euro
Amaretto	4 cl	5,00
Bailey's Irish Cream	4 cl	5,00
Cointreau	4 cl	7,00
Grand Marnier rouge	4 cl	7,00
<u>BITTERS</u>	Cl	Euro
Fernet Branca	2 cl	4,00
Fernet Branca Mentha	2 cl	4,00
Underberg	2 cl	4,00
Ramazotti	4 cl	4,50
Jägermeister	4 cl	4,50
Averna	4 cl	4,50
<u>HOT DRINKS</u>	cup	Euro
Cup of coffee		2,20
Espresso		2,00
Cappuccino		3,80
Latte Macchiato		3,80
Irish Coffee		9,50
Hot chocolate with cream		4,50
Glass of tea		3,00

1 koffeinhaltig /2 mit Farbstoff /3 chininhaltig

Sehr geehrte Eurener Hof Gäste, wir verwenden ausschließlich frische Produkte in unserer Küche. In den Gerichten die mit * gekennzeichnet sind, können Farbstoffe oder Konservierungsstoffe enthalten sein! Alle Preise verstehen sich in Euro inklusive Bedienungsgeld und Mehrwertsteuer. Sollten Sie allergisch auf Lebensmittel reagieren, teilen Sie dies bitte vor der Bestellung der Restaurantleitung mit.