

A warm welcome to you!

Vitality and Hospitality!

Our regionally well know kitchen is popular for an inspiring mix of traditional and modern cooking.

Fresh local products, quality and most of all seasonal dishes have the greatest priority for our kitchen team.

Enjoy an excellent wine or a refreshing „Schnuckenbräu“ beer from our in-house brewery to your meal.

Family Fuhrhop and the Forellenhof team wish you a pleasant stay.

You will find a summary of the allergens on the last page of the menu.

3 – Course Menu „Regional Specialities“

Schnuckenbräu 0,2 l^A

Pumpkin Cream Soup with Chili and Ginger ^{G,16,17}
with styria oil and pumpkin seeds

Frying sausage from our home-owned Hünzinger Welsh Black ^{G,16,17,I,J,L}
with red wine-pepper sauce, glazed cabbage
and mashed potatoes

Hot Plums ^{16,L}
with walnut ice cream and brittle cream

€ 34,50

Starter

Smoked Salmon Trout J,D,L,G,16

with honey-mustard sauce, a fresh salad

dark bread and butter

€ 12,50

Lamb's Lettuce marinated in Chervil-Vinaigrette A,G,16

served with caramelized walnuts

baguette and butter

€ 10,50

Optionally including:

Chicken breast stripes € 6,00

Deer back stripes € 8,00

Beef fillet stripes € 9,00

Smoked Venison ham A,G,1,2,16

with sauce cumberland, pumpkin-chili-chutney, marinated lamb's lettuce

baguette and butter

€ 14,50

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Soups

Hünzinger „Wedding Soup“ ^{5,2,1,3,C,G,A}

with chicken stock, tiny meatballs, asparagus
egg garnish and fine noodles

€ 7,50

Chestnut-celery root Cream soup ^{16,17,G,I,J,L}

with caramelized apple stripes

€ 7,00

Pumpkin cream soup with chili and ginger ^{G,B,16,17}

with styria oil, pumpkin seeds

chili, ginger

and fried king prawn

€ 8,50

Hearty and Classical Dishes

Homemade Pickled Pork ^{1,3,6,G,D}

served with remoulade sauce, salad garnish
and pan-fried potatoes

€ 14,50

Whole Smoked Trout ^{3,6,4,1,C,A,G,D}

served with honey-horseradish, herbed scrambled egg
dark bread and butter

€ 16,50

„Heathland Supper“ ^{A,G,3,6,16}

selection of different cheeses and cold cuts
served with pickled gherkin, bread and butter

small € 11,50

large € 14,50

for two € 25,00

Fish

Local Rainbow Trout „Boiled“ or „Trout Meunière“ A,G,D,3,6,4,1

served with melted butter, honey-horseradish
parsley potatoes and carrot salad

€ 21,50

Fried salmon filet L,I,J,D,16,17,18

with white wine sauce, almond-broccoli
und potatoes

€ 22,50

Fried pike perch filet

served tarragon-mustard sauce, French parsley vegetables
and potatoes dredged with dill seeds

€ 25,90

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Main Dishes

Our „Forellenhof Pan“^G

beef medallions, chicken breast and pork
served with fried mushrooms, green beans
and pan-fried potatoes

€ 24,50

Pork Escalope^{A,G,C}

served with creamy mushrooms, potato croquettes
and a small side salad

€ 18,50

Steak from the Mahabu ostrich^{G,L,I,J,7,16,17}

with red wine-pepper sauce, glazed cabbage
and pumpkin-mashes potatoes

€ 34,50

Spaghetti Bolognese^{L,A,C}

from our own Welsh Black
besides Parmesan

€ 16,50

As a kids portion € 6,50

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Vegetarian

Pumpkin-Potato Pan ^{G,16,17}

served with goat cream cheese, thyme honey
caramelized pumpkin, potatoes and carrots

€ 15,50

As vegan version without cheese and honey

€ 13,50

Fried dumpling balls ^{G,A,C,16,17}

served with mushroom ragout, cherry tomatoes
leek, fried rocket and parmesan

€ 14,50

Vegan

Veggie-Spaghetti ^E

zucchini, celery und carrot spaghetti
with olive oil, melted tomatoes and peanuts

€ 14,50

Pumpkin-chickpea curry

served with rice

-slightly spicy-

€ 14,50

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Venison Dishes

Medallions from the Deer Daddle ^{I,J,L,16,17,18, G}

served with cranberry sauce, truffled cream savoy cabbage
and potato pie

€ 31,50 €

Fallow Deer Saddle Escalope ^{G,A,C,I,J,L,16,17,18}

battered in cornflake-cranberry breading
with venison jus, glazed cabbage
and sweet potato fried

€ 29,50

Braised Roast from the Veal ^{A,G,I,J,18}

with juniper jus, pear filled with cranberries, sautéed mushrooms
red cabbage with apple and croquettes

€ 23,50

Fried breast from the pheasant ^{A,G,I,C,J,16,17,18}

with morel sauce, herb mushrooms
glazed pumpkin and potato noodles

€ 29,50

Steaks

Rumpsteak	200g	€ 22,90	Rosemary Potatoes ^G	€ 3,50
	300g	€ 29,90	Pommes Frites ^A	€ 3,20
Filetsteak	200g	€ 32,90	Pan fried Potatoes ^G	€ 3,90
	300g	€ 38,90	Seasonal Vegetables ^{G,16}	€ 4,90
Chickensteak	200g	€ 16,90	Green Beans ^{G,16}	€ 4,90
			Champignons ^{G,16}	€ 3,90
			Braised Onions ^{G,16}	€ 3,90
			Side Salad ^{3,6}	€ 4,50
			Fried Chanterelle	€ 8,50

Served with:

herb butter ^{G,16}, roasted bread, ^{G,16}
und grilled tomatoes ^{G,16}

Dessert

Dessert Variety ^{H,C,G,4}

flamed, whipped, frozen

€ 8,90

Hot plums ^{G,A,C,16,18}

with walnut ice cream and brittle cream

€ 6,90

Crème brûlée ^{C,G,16}

with marinated blueberries und ice cream

€ 7,50

Chocolate soufflé ^{C,A,G,16,}

-with liquid core-

served with vanilla ice cream

€ 6,90

Cheese Selection ^{G,A}

with dried fruit, bread and fig mustard

small € 12,50

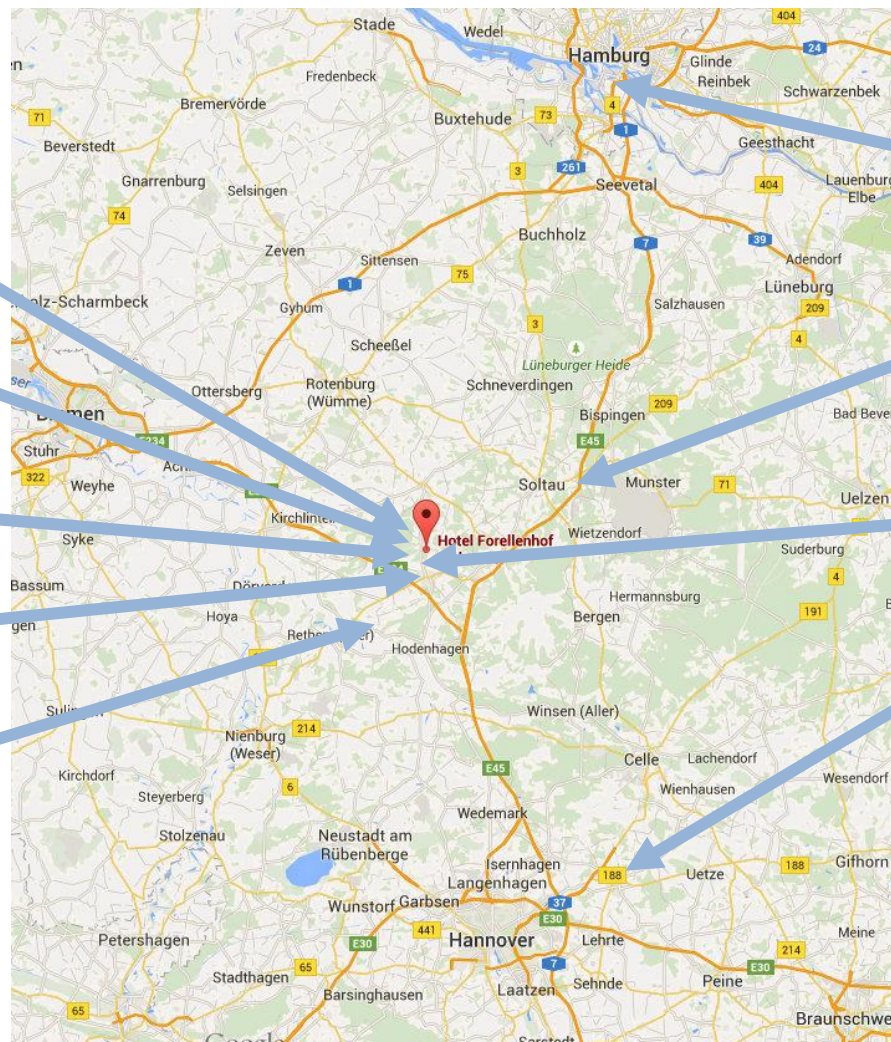
big € 16,50

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Our Partners

Dear guests,

When it comes to freshness, quality and most of all, seasonal products,
we rely on our strong partners in the region.



Schneeheide
Hof Brandt → Seasonal vegetables
and fruit, country eggs

Walsrode
Imkerei M. Ostermann → Honey

Walsrode, OT Benzen
Spargelhof Bostel → Asparagus

Walsrode
Bäckerei Stadtländer → Bread

Ahlden, OT Eilte
Biokäserei → Cheese

Hamburg
Marker → Vegetables
Deutsche See → Fish
Delta → Meat

Soltau
Mios Großhandel

Walsrode, OT Bockhorn
Gelato Michele → Ice Cream

Burgdorf
Lahmann → Potatoes

14 main ingredients that can cause allergies and intolerance

14 major allergens



Crustaceans



Eggs



Fish



Peanuts



Soya



Milk



Tree Nuts



Celery



Mustard



Sesame



Sulphites



Lupin



Molluscs



Gluten

You will find a summary of the allergens on the last page of the menu.

Table Allergens and Ingredients

A	Gluten	1	Preservatives
B	Crustaceans	2	Coloring
C	Egg	3	Antioxidant
D	Fish	4	Sweetener Saccharin
E	Peanut	5	Sweetener Cyclamate
F	Soya	6	Sweetener Aspartame
G	Milk (lactose)	7	Phosphate
H	Edible nuts	8	Sulphur
I	Celery	9	Including quinin
J	Mustard	11	Including caffeine
K	Sesame	12	Flavor enhancers
L	Sulphur dioxide and sulfites	13	Blackened
M	Lupine	14	Waxed
N	Mollusks	15	Genetically modified
		16	Milk protein
		17	Starch
		18	Alcohol

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