

HUITRES

ONE SYLTER ROYAL
€ 3,-

½ DOZEN SYLTER ROYAL
€ 17,-

ONE GILLARDEAU
€ 4,-

½ DOZEN GILLARDEAU
€ 23,-

CAVIAR

10G PRUNIER CAVIAR ST. JAMES
THREE POTATO-PANCAKES AND CREME CRU

€ 40,-

10G PRUNIER CAVIAR PARIS
MASHED POTATO WITH CHIVE AND HERBED SCRAMBLED EGGS

€ 55,-

IMPERIAL CAVIAR MALOSSOL
CHIVES, CHOPPED EGG, POTATO-PANCAKE AND CREME CRU

PER GRAMM € 6,-

DESSERT

LEMON SORBET WITH VODKA € 8,-

APPLE PANCAKES WITH HOMEMADE VANILLA ICE-CREAM € 13,-

CRÈME BRÛLÉE WITH CHOCOLATE SORBET € 12,-

INTERNATIONAL CHEESE SELECTION OF MAITRE AFFINEUR WALTMANN
WITH GRAPES, CHUTNEYS AND COMPOTES

SMALL SELECTION € 14,-

LARGE SELECTION € 17,-

IDENTIFICATION OF THE



SIGNATURE DISHES OF BREIDENBACHER HOF



VEGETARIAN DISHES

PLAT DU JOUR

*Monday to Saturday from 12:00 PM till 2:30 PM
is your time for lunch in the Brasserie 1806*

*Menu for the week of
March 15th through March 20th – 2010*

MONDAY

“DÜSSELDORFER” BLACK PUDDING
WITH MASHED POTATOES AND SUGAR-BEET-SAUCE

TUESDAY

POACHED CODFISH
WITH BRAISED CUCUMBERS AND “DÜSSELDORFER” MUSTARD-SAUCE

WEDNESDAY

NOTH SEA SLAB
WITH CUCUMBER-POTATOSALAD AND KRISPY BACON

THURSDAY

“DUCK-ROAST”
WITH POINTED CABBAGE AND RISOLEE-POATOES

FRIDAY

BOUILLABAISSE OF BLUE AND WHITE FISH AND CRUSTACEAN
WITH SAUCE AIOLI AND TOASTINI

SAMSTAG

„WIENER SCHNITZEL“
TWO SMALL BREADED ESCALOPE OF VEAL WITH LUKEWARM POTATO-SALAD

€ 19,- PER PERSON

INCLUDING A SMALL DESSERT FROM THE TROLLEY

LUNCH-MENU IN MARCH

MONDAY TO SATURDAY 12.00PM TILL 2.30PM
OUR WELCOMING AND ATTENTIVE TEAM
ENSURES YOUR LUNCH WILL BE SERVED WITHIN ONE HOUR

**ROASTED TUNA FILET
AND "VITELLO TONNATO" WITH BAKED CALF'S HEAD
BOUILLABAISSEGELEE WITH SAUCE GRIBICHE**

OR

SORREL CREME WITH GREEN PEPPER

**LOUP DE MER WITH LAUREL,
MANGO-CHAMPAGNEKRAUT AND RIESLING SAUCE**

OR

**ROAST SADDLE OF VENISON
WITH TURNIP GREENS AND SOUR CHERRY-PEPPERSAUCE**

DESSERT FROM THE TROLLEY

OR

CHEESE PLATE

€ 32,- PER PERSON

SUNDAY'S WINTER ROAST

SUNDAYS FROM 12PM TILL 2.30PM AND 6.30PM TILL 11.00PM

GRILLED LOBSTER WITH GRAPEFRUITGELEE, THAI ASPARAGUS AND BASILCREME

**"RHEINISCHER SAUERBRATEN" OF ROAST BEEF
WITH CRANBERRY RED CABBAGE AND MUSHROOM GALETTE**

**SEMI-LIQUID CHOCOLATE CAKE
WITH FLAMBEED ORANGES AND ORANGE ICE CREAM**

€ 35,- PER PERSON

INCLUDES A GLASS OF RED WINE

STARTERS

WINTER LEAF SALAD WITH RAW VEGETABLES, CORES AND NUTS



€11,-

MEDAILLIONS OF SPICED SALMON
WITH CUCUMBER, HORSERADISH, FIG MUSTARD AND COTTAGE CHEESE WITH BASIL



€16,-

MARINATED ARTICHOKES AND GREEN ASPARAGUS
WITH CUCUMBER, HORSERADISH, FIG MUSTARD AND COTTAGE CHEESE WITH BASIL



€14,-

BEEF CARPACCIO
WITH ARTICHOKES AND PARMIGIANO REGGIANO

€18,-

PATA NEGRA – BELOTTA QUALITY – WITH LAMB'S LETTUCE

€18,-

SOUPS

SORREL CREME WITH GREEN PEPPER



€ 9,-

CREAM-SOUP OF MAIN LOBSTER
WITH RAVIOLI AND VANILLA-LIQUEUR

€16,-

WARM STARTERS & VEGETARIAN DISHES

ROASTED DÜSSELDORFER BLACK PUDDING "BREIDENBACHER STYLE"
WITH "HIMMEL & ÄÄD" AND SUGAR BEET SYRUP



€18,-

ARBORIO – RISOTTO WITH BASIL PESTO
SPINACH AND PERIGORD TRUFFEL



€24,-

BORSCHTSCH VEGETABLE WITH POTATO-OLIVE PUREE
AND HERBED OIL



€16,-

MAIN COURSES

CRISPY ROASTED PIKEPERCH FILET ON LOBSTER LENTILS

€29,-

NORTH SEA FILET OF PLAICE ON BORSCHTSCH VEGETABLES
AND SAUCE CHÂTEAU CHALON

€26,-

"BREIDENBACHER MEATBALL" OF NEBRASKA BEEF
TURNIP GREENS, BEANS AND TRUFFLE JUS



€19,-

"WIENER SCHNITZEL"
TWO BREADED VEAL ESCALOPE
WITH WARM POTATO SALAD AND CRESS
CRANBERRIES AND ANCHOVY TOASTINI

€26,-

CRISPY FRIED "BREIDENBACHER OXTAIL"
À LA MAÎTRE D'HOTEL
WITH WILD WHITE MUSHROOMS AND SPINACH



€26,-

TORNEDO OF NEBRASKA BEEF FILET "ROSSINI"
WILD MUSHROOM GALETTE UND GLAZED VEGETABLES

€ 45,-