

Zur Laterne

Indulgence and Culinary Diversity



Our Aperitifs

Whether for a toast, to get in the mood or simply to enjoy

Prosecco	0.10 l – 5.00	Campari Soda / Orange	7.90
Aperol Spritz	7.90	Moscow Mule	7.90
Lillet Wildberry	7.90	Martini Dry or Bianco	6.90
Hugo	7.90	Ramazzotti Amaro	2 cl 3.50 / 4 cl 6.90

Our Weekly Highlights

Special Days at the Laterne! From Monday to Friday, we offer a daily special, always freshly prepared, homemade and typically Laterne.

Monday – Potato Pancake Day

Crispy fried potato pancakes...

- with apple sauce – A 10.50
- with garlic cream – A, C, G 11.50
- with smoked salmon and creamy horseradish sauce – A, C, G 18.90

Tuesday – Brauhaus Bratwurst (180 g) - 17.50

Juicy pan-fried bratwurst with authentic Ruhr-style curry sauce, crispy fried onions, golden fries, mayonnaise and fresh coleslaw - A, C, G, L, M, 1, 3, 9

Wednesday – Hochfeld Cutlet 16.90

Golden-fried breaded pork belly, served with parsley potatoes and traditional broad beans – a classic Ruhr district comfort dish - A, C, G, L, 3

Thursday – Pork Knuckle Burger Day – 15.50

Tender pulled pork knuckle, slowly braised in a rich Altbier gravy, served in a burger bun with garlic cream, cucumber, coleslaw, crispy fried onions and golden fries – A, G, L, M, 1, 3

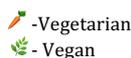
Friday – Fish & Chips – 15.50

Pollock in a crispy beer batter, served with remoulade sauce & French fries – A, C, D, G, L, M, 1, 3

On request, we serve a small side salad with the above-mentioned dishes for 3.50

Available on the respective promotion days only. Subject to change and while stocks last – coming early is worth it! Reservations and pre-orders are recommended, especially for larger groups.

Whether for lunch, after work or a relaxed moment in between, we are delighted to welcome you.
We wish you a delicious meal and a pleasant, relaxing time at the Latern



-Vegetarian

- Vegan

All prices are in euros and include VAT at the statutory rate

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Our Homemade Soups

Finely seasoned and cooked with love, just like you remember from the good old days.

Beef Consommé 7.50
with Pancake Strips and fine vegetables
with bread , C, G, L, O

Goulash Soup 9.90 / 13.90
beef | peppers | onions | potatoes
served with bread – A, L

We also serve a selection of changing house-made seasonal soups, featured on our daily specials board.

Breadtime & Companions

Dips, butter & Mediterranean bites and more...

Homemade Herb Butter  4.90
Our herb butter is homemade from real butter and fresh herbs, served with bread – G, L

Garlic Cream  4.90
Smooth & aromatic – made with creamy Greek yogurt, fresh garlic and Mediterranean herbs, served with bread – G, L

Beetroot & Horseradish Cream  4.90
Creamy beetroot with delicate horseradish, lightly tangy and finished with a hint of chilli, served with bread – A, G

Dips & Bread - 9.90

Three fine spreads: homemade herb butter, Beetroot & Horseradish Cream and garlic cream, served with bread - Perfect for sharing! – A, G, L

For spooning, sharing or simply arriving, small delights full of flavour.

The table explaining allergens and additives is available from our service staff upon request. Please do not hesitate to ask our team if you have any questions regarding ingredients or dietary requirements.

Seafood, Fish & Cheese Starters

Perfect as a light bite or to start your meal.

Smoked Salmon small – 12.90
with Horseradish served with large – 15.90
potato rösti, savoury & hearty – D, G, L

Chili Prawns from the Pan 4 pcs - 15.90
Sautéed in olive oil with garlic, 5 pcs - 18.90
chili and a splash of white wine 6 pcs - 22.50
– spicy - B, L, M

Baked Goat's Cheese 11.90
Cranberries | wild herb salad | balsamic dressing. (A , G, H, J, O)

Salads & Toppings

Fresh, colourful & versatile, for everyone who prefers it light. Seasonal salads meet creative toppings and hearty extras.

“Zur Laterne” Salad Bowl 13.90
Seasonal leaf and mixed salads, marinated raw vegetables, beetroot, kidney beans, corn, tomatoes, cucumber, radishes, seed mix, served with bread and dressing of your choice – A, L, N

 *Vegan with balsamic vinaigrette*

Dressings of your choice:

-  House dressing (mayonnaise-based)
-  Balsamic vinaigrette – delicately seasoned with olive oil – A, C, G, L, M

Toppings to refine & combine:

Oyster mushroom schnitzel with lingonberries 6.00
Baked goat's cheese with lingonberries 6.00
Sliced chicken breast “grilled or breaded” 6.00
Smoked salmon 8.90
Three pan-fried chili prawns 11.50

Toppings may contain the following allergens: A, B, C, D, G, L, M, N

All salads are freshly prepared to order, made with carefully selected ingredients and individually finished to your taste.

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Vegetarian Dishes

Endive with Fried Eggs 16.50

Mashed potatoes mixed with endive, delicately seasoned with a splash of vinegar, served with a fried egg and crispy onions – C, G, L

- Also available as a hearty version with fried blood sausage - (see our classics).

Pan-Fried Potatoes 15.50

Crispy pan-fried potatoes served with three fried eggs and a colourful seasonal side salad

Spätzle with Wild Mushrooms 17.90

in Cream - Traditional spätzle with wild mushrooms in a creamy sauce, served with crispy fried onions – A , C, G, L

Baked Cheese Spätzle 17.90

Oven-baked spätzle with two types of melting cheese, caramelised & crispy onions, served with three fresh market salad – A , C, G, O

Spaghetti Aglio e Olio 13.90

Peperoncino  - Spaghetti with fine garlic, chili and cherry tomatoes, tossed in the finest olive oil & finished with shaved Grana Padano
A, G, L

Vegan version 11.90 without Grana Padano – A, L

Schnitzel Love...

...crispy, classic, creative

Our schnitzels are thinly pounded, coated in a house-made blend of breadcrumbs and pretzel crumbs, and fried to golden perfection in clarified butter. The vegetarian version is prepared in vegetable fat – crispy, juicy and honest, just the way it's loved in the Ruhr area.

Schnitzels

Oyster Mushroom Schnitzel 17.50

"Viennese style", golden fried, served with lingonberries, lemon wedge & crispy French fries – A, C, G, L

Pork Schnitzel (Young Pig) 17.90

Viennese style, golden fried, served with lemon wedge and French fries – A, C, G, L

Chicken Schnitzel 19.90

Viennese style, golden fried, served with lemon wedge and French fries – A, C, G, L

Original Viennese Schnitzel 27.90

Veal schnitzel, golden fried, served with lingonberries, lemon wedge and crispy French fries – A, C, G, L

Munich-Style Schnitzel 18.20

Pork schnitzel marinated with mustard and horseradish, golden fried, served with crispy French fries – A, C, G, L, M

"Zur Laterne" Schnitzel 22.50

Breaded pork schnitzel, golden fried, topped with fried onions, bacon, served with crispy pan-fried potatoes and a fried egg – A, C, G

Hunter's Schnitzel 19.90

Golden fried pork schnitzel, served with wild mushroom cream sauce and crispy French fries – A, C, G, L

Pepper Cream Schnitzel 19.90

Crispy breaded young pork schnitzel with rich pepper cream sauce, served with golden fries – A, C, G

Cordon Bleu 21.90

Tender chicken breast filled with turkey ham and Gouda, breaded and golden fried, served with crispy French fries – A, C, G, L

Sustainability Note: For sustainability reasons, our schnitzels are served without salad, as the former portion size was often not fully consumed. A small side salad is available upon request for 3.50

Extras & Upgrades

Side swap to pan-fried potatoes 2.00

Upgrade your pork schnitzel to chicken or veal for an additional charge

To Go With It – Our Little Add-ons

- Small mixed side salad  3.50
- Gravy boat of hunter's sauce  3.50
- Gravy boat pepper cream sauce 3.50
- Gravy boat of roast gravy 3.50
- Gravy boat of dark ale sauce 3.50
- Portion mayonnaise or ketchup 1.00

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Home-Style Cooking with Soul

Our timeless classics

"Heaven & Earth" 18.90
Crispy fried blood sausage with braised onions and caramelised apple slices, served with rustic mashed potatoes and a rich gravy - G, L

Endive & Potatoes with Blood Sausage 18.90

Mashed potatoes mixed with endive, seasoned with a splash of vinegar, served with crispy fried blood sausage and onions - G, L

Pork Tenderloin Medallions in Creamy Pepper Sauce 24.50

Tender pork tenderloin medallions wrapped in crispy bacon, served with a rich pepper cream sauce, golden potato rösti and fine bacon green beans - A, G

Brewery Plate with Dark Ale Sauce 22.90

Tender, boneless pork knuckle meat served on savoury sauerkraut, with rustic mashed potatoes and a strong dark ale sauce - A, G, L, 9

Oven-Roasted Pork Knuckle 24.50

Our generous Brauhaus pork knuckle

Approx. 1.1 kg raw weight, grilled on the bone – crispy on the outside, juicy on the inside, served with rustic mashed potatoes, seasoned sauerkraut and a rich Altbier gravy - A, G, L, 9

Beer Recommendations

Bolten Alt – draught

Malty, full-bodied & rustic – an ideal match for pork knuckle, roulades & dark ale sauces
0.3 l – 3.90 | 0.4 l – 4.80 | 0.5 l – 5.80

TH König – bottled

Unfiltered, full-bodied, smooth and mild – especially well suited to hearty, rustic dishes.
0.33 l – 4.00

Benediktiner Hell – draught

Delicately spiced, smooth and easy-drinking- an ideal companion to schnitzel, poultry and our classic dishes
0.3 l – 3.90 | 0.5 l – 5.80

Our Wirtshaus Favourites

Loved by guests & often ordered

Calf's Liver "Berlin Style" 25.50
Butter-tender fried calf's liver with caramelised apple slices and golden fried onions, served with rustic mashed potatoes and a small mixed salad with dressing - G, L

 *Recommendation: König Pilsener (draught) or TH König Zwickl*

Sliced Beef 26.90

Tender sliced beef with wild mushrooms in a creamy sauce, served with buttered spätzle and a mixed salad - A, C, G, L

 *Recommendation: Benediktiner Hell on draught*

Onion Roast Beef 34.90

from Black Angus beef Sirloin steak (200 g), brushed with mustard and seared, served with golden fried onions, rich dark ale sauce, crispy pan-fried potatoes and bacon-wrapped green beans - A, G, L, M

 *Recommendation: Bolten Alt (draught) or Köstritzer Schwarzbier*

Slowly Braised & Lovingly Prepared

Beef Roulade "Zur Laterne" 28.90

Hand-rolled and filled with care
Tender beef filled with mustard, bacon, onions and pickles, slowly braised in a rich sauce, served with *mashed potatoes and braised red cabbage with apple - A, G, L, M

Rhenish Sauerbraten 24.90

Traditionally marinated and slowly braised, served with raisin sauce, mashed potatoes and braised red cabbage with apple - A, G, L, M, 9

**Our braised specialties are seasonally served with traditional potato dumplings.*

Wine Recommendation for Our Home-Style Dishes

Merlot - our house wine

Dry, smooth red wine with aromas of cherry, blackberry & raspberry.
Glass 0.1 l - 4.50
Carafe 0.2 l - 7.40

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Black, Strong & Delicious

Coffee	3.40
Decaffeinated Coffee	3.40
Espresso	3.20
Double Espresso	4.70
Espresso Macchiato	3.50
Double Espresso Macchiato	5.00
Cappuccino	4.00
Café Latte	4.50
Latte Macchiato	4.50
• with plant-based milk	+ 0.40

For Connoisseurs – Our Gedecke

Ladies' Gedeck 1

Espresso with vanilla ice cream, <i>Affogato</i> style	
• Plain	5.00
with 2 cl Baileys or Amaretto - A, G	7.90

Ladies' Gedeck 2

A cappuccino and two fine pralines	
• plain	5.00
with 2 cl Baileys or Amaretto - A, G, H	7.90

Gentlemen's Gedeck 1 6.80

A strong espresso & 2 cl Pircher Williams pear brandy - A

Gentlemen's Gedeck 2

An espresso and two pralines	
• plain	4.50
with 2 cl grappa - A, G, H	8.50

Sorbet Creations - with & without Alcohol

Berry Sorbet Spritz – non-alcoholic 8.90

Wild berry sorbet with rhubarb spritzer and lime – bright, vibrant & refreshing

Lemon Sorbet Spritz - non-alcoholic 8.90

Lemon sorbet with bitter lemon, fresh citrus and mint – crisp, light & invigorating.

Berry Sorbet Wildberry Style 10.90

Wild berry sorbet with Lillet Blanc, Schweppes Wild Berry, mixed berries and fresh mint – fruity, elegant & celebratory.

Limoncello Sorbet Spritz 10.50

Lemon sorbet with Limoncello, prosecco and fresh mint – zesty, fresh & uplifting.

Berry Gin Sorbet 10.90

Wild berry sorbet with dry gin, lime and tonic – berry-forward, refined & slightly bitter

Sinfully Good – Our Crowning Finales

Especially Popular – Our Kaiserschmarrn

Kaiserschmarrn  small 8.90 | large 14.50
Fluffy shredded pancake, lightly caramelised in butter and sugar, with raisins and almonds, served in a pan with apple purée - A, C, G, H

Optional with:

- strawberry-rhubarb compote instead of apple purée ----
- one scoop of vanilla ice cream C, G +2.00
- bourbon vanilla sauce - C, G +2.00

Bourbon Vanilla Ice Cream 6.90

Creamy bourbon vanilla ice cream served with strawberry-rhubarb compote - C, G
Fruity, smooth & aromatic.

Chocolate Lava Cake 9.90

Warm chocolate cake with a molten centre, served with creamy bourbon vanilla ice cream and our house-made strawberry-rhubarb compote - A, C, F, G

Sorbet Trilogy 8.90

Three refreshing flavours: mango, blackcurrant and lemon sorbet - O
Vegan, lactose-free & wonderfully refreshing.

Each flavour also available individually – perfect for a light sweet finish

Single scoop 3.90

One Last Thing...

If you enjoyed it, tell the world, if not, please tell us!

 For your honest review via the QR code on our business card, we'll treat you on your next visit (upon presentation of your review) with

10% off your next bill

And if everything was just right: Tips won't fill you up, but they make our team happy.

Thank you for thinking of us! 