# Z u r  L a t e r n e

Enjoyment & Variety

# Lunch time at Laterne!

**Monday to Friday from 12:00 p.m. to 4:00 p.m.**
**we offer a daily changing delicacy,**
**always fresh, always homemade & typical Laterne.**

## Monday - Potato pancake day

Crispy baked, with apple sauce or homemade garlic cream

- Potato pancakes with applesauce - A — 9.90
- Potato pancakes with garlic cream - A, C, G — 9.90
- Extra portion of smoked salmon - A, C, G — + 8.90

## Tuesday - Schnitzel Day

All schnitzel dishes on our menu
are €2.00 cheaper on Tuesdays until 4 p.m.

## Wednesday – Pancake Day

Whether sweet or savory – our oven-fresh pancakes:

- With apple & powdered sugar - A, C, G — 9.90
- with bacon - A, C, G, L — 11.90
- with black pudding - A, C, G, L — 11.90

## Thursday – Haxenburger Day

Pulled pork knuckle in an Altbier sauce in a burger bun with a dollop of garlic cream, cucumber, coleslaw, fried onions, and crispy French fries A, C, G, L, M, 1, 3
12.90

## Friday - Fish & Chips

Pollock in a crispy beer batter,
with remoulade sauce & French fries A, C, G, D, L, M, 1, 3
14.90

👉 A bowl of market-fresh side salad for only 3.50

Only available on promotion days, subject to change and only while stocks last, so it's worth coming early! Reservations & advance orders recommended.

**🍂 Look forward to our seasonal specialties – lovingly prepared and freshly cooked for you. Enjoy our traditional goose season 🪶 along with delicious braised and game dishes, perfectly suited to the season.**

🥕 – Vegetarian
🌿 – Vegan

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## Our aperitifs & refreshments

Whether for toasting, getting in the mood, or simply enjoying

| | |
|---|---|
| Prosecco | 0.10 l - 5.00 |
| Limoncello Spritz | 7.50 |
| Lillet Wildberry | 7.80 |
| Hugo | 7.80 |
| Aperol Spritz | 7.80 |
| Campari Soda / Orange | 7.80 |
| Moscow Mule | 7.80 |
| Martini Dry or Bianco | 6.80 |
| Ramazotti Amaro | 2 cl 3.50 / 4 cl 6.50 |

### Non-alcoholic refreshments

| | |
|---|---|
| Rhubarb spritzer | 0.33 l bottle - 4.80 |
| Blackcurrant | 0.25 l bottle - 3.70 |
| Elephant Bay iced tea -Peach or lemon | 0.33 l - 4.00 |
| Orangina | 0.25 l - 3.50 |

### 🎄 Winter Sorbet Drinks

Delicately fruity, light & with an festive twist
available with or without a boozy touch

**Golden Winter – 8.50**
Mango sorbet with apple juice, a hint of cinnamon & fresh mint
fruity, wintery & gently warming *L, H, O

**Berry Dream – 8.50**
Wild berry sorbet with sparkling rhubarb and lime
berry-fresh, tangy & refreshing *L, H, O

**Lemon Spritz – 8.50**
Lemon sorbet with ginger ale, lemon & fresh mint
sparkling, uplifting & refreshing *L, H, O

**Mango Prosecco – 9.90**
Mango sorbet topped with chilled Prosecco & fresh mint
fruity & sparkling *L, H, O

**Festive Berry Prosecco – 9.90**
Wild berry sorbet in Prosecco with fresh mint
refreshing, fruity & celebratory *L, H, O

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## Goose season at Zur Laterne

Our festive goose menu combines traditional cuisine with modern preparation. Our goose is gently cooked sous-vide for several hours, keeping them wonderful tender and allowing their full flavor to unfold – a true delight for the colder days. Welcome to goose season at *Zur Laterne*!

## Goose & Delight – our festive 3-course menu

*A piece of winter tradition – lovingly prepared and joyfully served. Available as a main course, or as a 2- or 3-course menu.*

### Starter

Beef consommé with pancake strips and fine vegetables – strong, clear and aromatic – *A, C, G, L, O

### Main Course

Goose breast or goose leg (approx. 550 g raw weight) served with its own sauce, refined with chestnuts. Accompanied by a marzipan-baked apple, homemade potato dumplings and classic apple red cabbage *A, C, G, H, I, L, O

### Dessert

Mulled-wine plums with creamy vanilla ice cream – warm plums in an aromatic mulled wine broth with cinnamon, clove and orange, served with Bourbon vanilla ice cream – *G, O

Prices:

| | |
|---|---|
| - Breast or leg with sides: | 37.90 |
| - 3-course menu with starter and Dessert | 49.00 |
| - 2-course menu with starter or Dessert | 43,50 |

*That's how winter tastes – with heart, flavour and a touch of anticipation.*

## Goose to go – festive delight at home

Again this year we are offering our geese "to go" – including finishing instructions for home. Please speak to our service staff.

## Our festive 3-course goose menu for 4 people

*Whole goose, by pre-order only – minimum 5 days notice required!*

### Starter

Beef consommé with pancake strips and fine vegetables – the ideal start to our festive menu – *A, C, G, L, O

### Main Course

Whole goose (approx. 4.8 kg raw weight) served with its own sauce, refined with chestnuts. Accompanied by marzipan-baked apples, homemade potato dumplings, classic apple red cabbage and creamed savoy cabbage – *A, C, G, I, L, O

### Dessert

Mulled-wine plums with creamy vanilla ice cream – a wintry sweet finish with refined spice, the perfect finale – *G, O

### Prices:

| | |
|---|---|
| - Whole goose for 4 people | 169.00 |
| - 3-course menu with starter and dessert for 4 people | 209.00 |
| - 2-course menu with starter or dessert for 4 people | 187.00 |

*The goose will be carved at the table upon request!*

## Wine recommendation to accompany the goose

Mandus Primitivo di Manduria
Winery Pietra Pura, Apulia

Full-bodied and velvety with aromas of ripe cherries, plums and fine roasted notes.
Bottle: 34.90 / 0.2 L carafe: 9.50

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## Our soups

*Homemade, finely seasoned and cooked with love - just like in the old days.*

**Beef consommé** 7.90
**with pancake strips** and fine vegetables - A, C, G, L, O

**Hokkaido pumpkin soup** 🌿 7.90
Williams pear | Ginger | Seeds | Pumpkin seed oil
H, O, L

**Goulash Soup** 9.90 / 13.90
Beef | bell pepper | onions | potatoes |
served with bread – A, L

## Snacks & accompaniments

Dips, butter, Mediterranean appetizers, & more...

**Homemade herb butter** 5.50
with bread 🥕 We prepare our herb butter ourselves using real butter and fresh herbs G, L -

**Garlic cream** 🥕 4.90
Mild & aromatic – with the finest creamy Greek yogurt, fresh garlic, and Mediterranean herbs, served with bread - G, L -

**Pork crackling lard** 4.90
Homemade lard with crispy cracklings, finely seasoned, served with pumpernickel G

**Dips & bread** 9.90
Three delicious spreads, homemade herb butter, garlic cream, Obazda, served with bread - Perfect for sharing! A, G, L

## Delicious starters from our appetizer menu

**Smoked salmon with** 14.90
cream horseradish
with potato rösti - spicy & hearty - D, G, L

**Pan-fried shrimp** 14.90
in olive oil with garlic, chili, and a dash of white wine - spicy - B, L, M

**Baked goat cheese** 13.90
Wild herb salad | Cranberries
Walnuts | Balsamic dressing - A, G, H, O, J

## Salad and toppings

Fresh, colorful, and versatile, for those who like it light.

**Salad plate "Zur Laterne"** 13.90
Seasonal leaf salad with marinated vegetables, beetroot, kidney beans, corn, tomatoes, cucumbers, radishes and a mix of seeds, served with bread and a dressing of your choice.- A, L, N

## Dressing of your choice:

- 🥕 House dressing based on mayonnaise - C, G, J
- 🌿 Balsamic vinegar with olive oil - O

**Toppings:**
Baked goat cheese with cranberries A, C, G, L, O 5.00
Celery root schnitzel A, C, G, I 5.00

## Vegetarian main courses

**Pasta truffle** 🥕 23.90
with a truffle - Parmesan velouté & shavings of black truffle - A, C, G

**Spaghetti AOP** 🥕 13.90
Spaghetti with fine garlic, chili, and cherry tomatoes, tossed in the finest olive oil, finished with shavings of Grana Padano - A, G, L
- Vegan 🌿 without Grana Padano A, L 11.90

**Cheese spaetzle au gratin** 🥕 17.90
**in the oven**
with two types of melt-in-the-mouth cheese, melted & roasted onions, served with a market-fresh salad - A, C, G, O

## Main courses from river and sea

**Fresh mussels* "Rhenish style"** 21.90
in a spicy vegetable broth, finely seasoned with white wine, served with brown bread and real butter - A, B, G, M (+ possible traces of F, H, N )
*Only while stocks last!

**Pike-perch fillet** 25.50
Pike-perch fillet fried on the skin with mashed potatoes and truffled savoy cabbage in cream - D, G, L

**Pasta with fried shrimp** 26.90
Garlic, extra virgin olive oil, cherry tomatoes, peperoncini, and shaved Grana Padano cheese - A, B, C, G

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## Our pub favorites – loved by guests & often ordered

Tenderly braised & prepared with love

**Rhenish Sauerbraten** 24.90
Traditionally marinated & braised, with raisin sauce, potato dumplings & red cabbage with apples - A, G, L, M, 9

**Beef roulade "Zur Laterne"** 27.90
Classically stuffed with mustard, bacon, onions & cucumber, served with a rich red wine sauce, potato dumplings & red cabbage with apples
A, C, G, M, O, 2

## Homestyle cooking with soul – our classics

**Himmel und Ääd** 18.90
Black pudding, crispy fried with fried onions, caramelized apple slices, mashed potatoes & hearty gravy - G, L

**Endive with Flönz** 18.90
Mashed potatoes & endive layered with a dash of vinegar for flavor, crispy fried blood sausage & braised onions - G, L
- Vegetarian - with three fried eggs 14.90

**Our brewery platter** 22.90
Tender knuckle of pork in a rich dark beer sauce on spicy sauerkraut with rustic mashed potatoes
A, G, L, 9

**Veal liver "Berlin style"** 25.50
Butter-tender fried veal liver with caramelized apple slices, fried onions, rustic mashed potatoes and a small colorful side salad with dressing
G, L

**Oven-fresh pork knuckle*** 23.90
Grilled on the bone – crispy on the outside, juicy on the inside, served with rustic mashed potatoes and spicy sauerkraut - A, G, L
*Only while supplies last

**Black Angus onion roast** 32.90
200g rump steak coated with mustard, served with fried onions, rich gravy, crispy fried potatoes, and green beans with bacon — A, G, L, M

## Our game dishes. . . .

. . .from local forests. We only serve game that has been hunted by our own hunter. Depending on the hunt's success, you can enjoy venison, deer, or wild boar fresh, regional & with respect for nature.

👉 Please ask our service staff about the game currently available.

**Game ragout** 23.90
with wild mushrooms, cranberry pear, butter spaetzle, and market-fresh salad - A, C, G, M, O, 2

**Tender roast game** 25.90
with its own sauce, cranberry pear, potato dumplings, & red cabbage with apples - A, C, G, O

## Schnitzel love, crispy & classic

Our schnitzels are thinly sliced, coated in our own mixture of breadcrumbs and pretzel crumbs, and then fried in clarified butter until golden brown.

**Original Wiener Schnitzel** 29.90
Veal schnitzel with cranberries, *French fries & market-fresh salad – A, C, G, L

**Young pork schnitzel** 21.50
"Viennese-style" schnitzel with lemon wedge, *French fries & market- fresh salad A, C, G, L

**Celery schnitzel** 20.90
Viennese-style schnitzel with lemon wedge made from celery root, *French fries & market-fresh salad - A, C, I, (F), G ,J, O

*Side dish swap to fried potatoes 2.00

**Schnitzel "Zur Laterne"** 22.50
Made from young pork, breaded and fried until golden brown, with fried onions, bacon, crispy fried potatoes and a fried egg A, C, G
**Schnitzel "Zur Laterne"** made from veal 31.00

- Market-fresh side salad - A, C, G, J 3.50
- Gravy boat with gravy - A, L, O 3.50
- Gravy boat with old beer sauce - A, L, O 3.50
- Portion of mayonnaise or ketchup C, J 1.00

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## Sinfully good, the crowning glory

**Kaiserschmarrn** small 9.50/ large 14.50
with raisins, almonds, and fruity red fruit jelly
A, C, G, H

**Optional extras:**
- Cranberries instead of red fruit jelly A, C, G, H ---
- with vanilla ice cream per scoop A, C, G 2.00
- with vanilla sauce - A, C, G, 2.00

**Oven-fresh apple strudel** 8.90
Served warm from the oven with sultanas and dusted with cinnamon powder, served with a scoop of bourbon vanilla ice cream
A, C, G

**Mulled-Wine Plums with Vanilla Ice Cream** 8.90
Warm plums served in an aromatic mulled-wine reduction with cinnamon, clove and orange – accompanied by creamy Bourbon vanilla ice cream. Fruity, fragrant & irresistibly wintery.
C, G, O

**Sorbet trilogy** 8.90
Three refreshing flavours: mango, blackcurrant and lemon.
Vegan - without dairy products, purely plant-based

Each flavour also available individually – as a large gourmet ball at 3.90
L, H, O

**Chocolate cake with a liquid centre** 9.90
Warm chocolate delight with a liquid centre, served with creamy bourbon vanilla ice cream and mulled – wine plums

If you liked it, tell us online - if not, tell us!

For your honest review via the QR code on our business card, we will give you as a gift on your next visit against presentation of your review on your next bill. . .

**10 % discount**

And if everything went well:
Tipping doesn't make anyone full - but makes our team happy.

Thank you for thinking of us!

## 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 | 3.90 |
| Latte | 4.10 |
| Latte macchiato | 4.30 |
| ▪ with plant-based milk | 0.40 |

**'Whether it's coffee, a small cake or a chat -the best ending comes at the end.'**

## For connoisseurs - our place settings

**Ladies' place setting 1**
Espresso with vanilla ice cream 'Affogato Style'
- pure 5.00
- with 2cl. Baileys or Amaretto 7.90
A, G

**Ladies' set 2**
One cappuccino and two fine chocolates
- pure 5,00
- with 2cl. Baileys or Amaretto 7.90
A, G, H

**Gentlemen's set 1** 6.80
A strong espresso
& 2cl. Pircher Williamsgeist A

**Gentlemen's set 2**
**One espresso and two chocolates**
- plain 4.50
- with 0.2cl grappa A, G, H, 2, 9 8.50

Thank you for joining us. Laterne is a place to enjoy yourself, laugh, and be together. We hope you have a wonderful time and bon appétit!

For a complete overview of all allergens and additives, please ask our service staff.

– Vegetarian
– Vegan

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