

# FOREWORD

---

## L'AMUSE-BOUCHE



WELCOME TO THE FLEHER HOF.

WE HAVE BEEN HERE FOR NINE YEARS NOW AND HAVE FINALLY FOUND A NEW HOME. THIS HOUSE HAS A LONG HISTORY AND WE ARE VERY GRATEFUL THAT WE COULD BREATHE NEW LIFE INTO THE "FLEHER HOF" IN 2017.

WITH OUR COOKING STYLE, WE USE ELEMENTS OF BOTH: THE FRENCH CUISINE AND THE TRADITIONAL RHENISH CULTURE. SOME OF OUR DISHES ARE DOWN-TO-EARTH, OTHERS MORE MODERN.

WE COMBINE THE AROMAS OF FRENCH BRASSERIES WITH THE KNOWLEDGE AND TECHNIQUES OF MODERN CUISINE.

ON THE VARIOUS STATIONS OF MY CAREER AND DURING MY TRAVELS AS A CHEF, I GOT TO KNOW AND APPRECIATE VARIOUS CUISINES AND COOKING STYLES, BUT I NEVER FORGOT MY ROOTS. MY TEAM AND I WISH YOU A PLEASANT EVENING HERE, AT THE FLEHER HOF AND HOPE THAT YOU WILL FEEL AS MUCH AT HOME AS WE DO.

YOURS SINCERELY,  
DENNIS SCHÜRMANN & TEAM

# DRINKS

---

## COLD BEVERAGES

MILK 0,3L	
GEROLSTEINER MEDIUM, 0,25 L / 0,75 L	3 / 8
GEROLSTEINER NATURELL, 0,25 L / 0,75 L	3 / 8
COCA COLA* / ZERO*, 0,2 L	
FANTA* / SPRITE / MEZZO MIX*, 0,2 L	
VAN NAHMEN APPLE / RHUBARB SPRITZER 0,33 L	4,50
THOMAS HENRY TONIC WATER / GINGER BEER 0,2 L	4,50
ORANGE JUICE / APPLE JUICE, 0,2 L	

## BIERE ON TAP

<b>SCHLÜSSEL ALT 0,25L</b>	3,40	
A DÜSSELDORF ORIGINAL FROM THE "HAUSBRAUEREI ZUM SCHLÜSSEL" BREWERY. MALTY AND TART.		
<b>KÖNIG PILSENER 0,3L</b>	3,40	
"THE KING OF BEERS" - CLASSIC BEER BREWED IN THE PILSEN STYLE. AROMATIC, DELICATELY BITTER WITH A FINE HOP FLAVOUR		
		<b>SALONBIER, JACOB STAUDER</b>
		0,1L / 0,3L 1,80 / 4,50
		A DARK, SMOOTH, BOTTOM-FERMENTED SPECIALTY BEER FROM ESSEN-BORBECK – MILD IN TASTE.

## BOTTLED / CANNED BEER

KÖNIG PILSENER NON-ALCOHOLIC, 0,33 L	3,40
MAHOU 0,0%, 0,33 L	5,50
BITBURGER 0,0% / RADLER 0,0, 0,33 L	3,50
BENEDIKTINER WEISSBIER NATURALLY CLOUDY / NON-ALCOHOLIC, 0,5 L	5,50
"DER SCHÖNE UND DAS BIEST", CORMA BREWERY, 0,33 L	6,50

# APERITIFS

<b>OLIVIA OYLE</b> OLIVE OIL INFUSED GIN / TONIC / OLIVE	12,50	<b>DEBBIE, DON'T</b> REPOSADO TEQUILA / AVERNA / AHORN SIRUP / LEMON	12,50
<b>FLEHERMUT</b> WORMWOOD HERB FLAVOURED SHERRY OLOROSO AND PEDRO XIMENEZ / TONIC WATER THOMAS HENRY	12,50	<b>SATI SPRITZ</b> SATI / SECCO / SODA	12,50
<b>VERMOUTH BY DR. LOOSEN</b> NEAT, ON THE ROCKS OR WITH LEMON	6,50	<b>PICON CITRON</b> KÖNIG PILSENER	5,50

WE ARE ALSO HAPPY TO SERVE YOU CLASSICS LIKE APEROL SPRITZ AND CAMPARI ORANGE!

## RECOMMENDATION OF THE HOUSE

### PASSIONFRUIT SPRITZ

HOMEMADE PASSIONFRUIT SAKE,

SERVED WITH A SPLASH OF REFRESHING SECCO AND SODA

0,15L / 12,50

## SPARKLING WINE

WINERY SCHÄTZLE FROM  
BADEN / KAISERSTUHL

**PINOT ROSÉ 0,1L / 14,50**

## CHAMPAGNER

**VEUVE PELLETIER, BRUT, 0,1L / 18,50**

## ALCOHOLFREE APERITIFS

<b>FLEHER FREIGEIST</b> NON-ALCOHOLIC GIN / TONIC WATER	9,50	<b>MANFAKTUR JÖRG GEIGER</b>	
<b>GINGER - LEMON BALM - SPRITZ</b> GINGER - LEMON BALM - EXTRACT WITH LEMON AND SODA	8,50	<b>AECHT BITTER, PRISECCO 0,2L</b>	9,50

# STARTERS

<b>ONION SOUP OF ATLANTIC LOBSTER</b> RYE BREAD / COMTÉ CHEESE	16,50	<b>FOIE GRAS DE CANARD</b> PEACH / VANILLA / CHIPOLTE / CAPER / BRIOCHE	22,50
<b>HERB SALAD</b> MIXED LEAF SALAD / CRUNCHY TOPPINGS / PUMPKIN SEED DRESSING	9,50	<b>ORIGINAL GRAFSCHAFT VINEYARD SNAILS</b> GRATINATED / 6 PIECES	17,50
<b>DUCK COUNTRY PÂTÉ</b> WALNUT / PICKLES / LAMB'S LETTUCE / BURGUNDY MUSTARD	14,50	<b>FROG LEGS</b> PASTIS / TARRAGON	18,50
<b>BURRATA</b> TOMATO / LAMB'S LETTUCE / GREMOLATA	16,50	<b>TRIO OF OYSTERS</b> PLAIN / SHALLOT / APPLE	12,50
		<b>SCALLOP TASTADA</b> CORN / AVACADO / LIME / BEAN / TOMATO	18,50
		<b>STEAMED WHOLE ARTICHOKE</b> SAUCE ROUILLE / LIME MAYONAISE	15,50

# FLAMMKUCHEN - ALSATIAN TART

... THE PERFECT STARTER FOR SHARING!

<b>CLASSIQUE</b> BACON / SPRING ONIONS / CRÈME FRAÎCHE	15,50	<b>KORSIKA</b> TOMATO / BURRATA / LAMB'S LETTUCE / GREMOLATA / CRÈME FRAÎCHE	19,50
<b>MUNSTER</b> MUNSTER / BACON / SPRING ONIONS / CRÈME FRAÎCHE	15,50		

## !PLEASE NOTE!

DUE TO CURRENT STAFFING CONSTRAINTS, WE ARE UNFORTUNATELY UNABLE TO ACCOMMODATE MODIFICATIONS TO OUR DISHES.

# MAIN COURSES

## GRILLED ON CHARCOAL

### STEAK & FRITES

NY STRIP LOIN FROM THE WESTERWALD DAIRY COW, APPROX. 250 G | 39,50  
OUR CLASSIC! HEARTY STEAK CUT FROM THE NY STRIP LOIN, INTENSE FLAVOUR, JUICY, TENDER, BUT WITH THE TYPICAL ROAST BEEF BITE.

### CHOP OF WESTERWALD FREE-RANGE PORK DRY-AGED, APPROX. 350 G | 36,50

DRY-AGED, CA. 350 G | 36,50

GISBERTS FINEST: CHOPS FROM OUR TRUSTED VILLAGE BUTCHER. JUICY, SPICY AND BUT TERY IN FLAVOUR.

WE SERVE OUR GRILLED DISHES WITH:  
HERB SALAD / FRENCH FRIES / CREOLE BERNAISE

PREPARATION TIME APPROX. 35 MINUTES.

**CORDON BLEU FROM FREE - RANGE PORK** 36,50  
COMTÉ / CHORIZO / BEAN - MUSHROOM - CASSOULET / FRENCH FRIES

**POT AU FEU** 38,50  
WILD SALMON SERVED IN STAUB COCOTTE / TIGER PRAWN / CRUSHED POTATOES / SEASONAL MARKET VEGETABLES

**OX CHEEK PASTRAMI** 36,50  
ASPARAGUS - KIMCHI / SESAME / COCOA / ALMOND / BACON / POTATO

**FETA & CHICKPEAS** 29,50  
HUMMUS / FALAFEL / BELLPEPPER / EGGPLANT / CAPERS

### FOR LITTLE GOURMETS

(UP TO 10 YEARS OLD)

**CHICKEN NUGGETS** 6 PIECES / 12,50  
FROM FRENCH FARM CHICKEN / FRENCH FRIES / SWEET AND SOUR SAUCE

YOU LOVE OUR BREAD?

FOR €3.50 WE LOVE TO SERVE YOU ANOTHER PORTION!

# DESSERT

## CHOCOLAT BLANC

WHITE CHOCOLAT / APRICOT / COFFEE / CARAMEL

15,50

<b>STRAWBERRY SORBET</b>	9,50
CHAMPAGNE FOAM	
<b>LEMON SORBET</b>	7,50
ABSOLUT VODKA / AMALFI LEMON	
<b>DAME NOIRE</b>	9,50
CHOCOLATE ICE CREAM / DULCE / CHOCOLATE SAUCE	
<b>SELECTION OF CHEESES FROM FROMAGERIE</b>	10
<b>TOURETTE IN STRASBOURG</b>	
2 PIECES / FRUIT BREAD / CRISP BREAD	
EACH ADDITIONAL PIECE OF CHEESE	5
<b>HOMEMADE ICE CREAM / SORBET, PER SCOOP</b>	4

# COFFEE SPECIALTIES

JULIUS MEINL IS KNOWN AROUND THE WORLD FOR VIENNESE COFFEE HOUSE CULTURE AND COMBINES TRADITION WITH A SPIRIT OF INNOVATION. FOR OVER 160 YEARS, THIS FAMILY BUSINESS HAS BEEN SYNONYMOUS WITH THE HIGHEST QUALITY COFFEE!

<b>CAFÉ CRÉME BY JULIUS MEINL</b>	3,50
<b>ESPRESSO / DOPPIO BY JULIUS MEINL</b>	3,50/5,50
<b>ESPRESSO MACCHIATO<sup>1</sup> BY JULIUS MEINL</b>	4
<b>CAPPUCCINO<sup>1</sup> BY JULIUS MEINL</b>	4,50
<b>LATTE MACCHIATO<sup>1</sup> BY JULIUS MEINL</b>	5,50
<b>HOT CHOCOLATE<sup>1</sup></b>	4,50
<b>RONNEFELDT TEA, DIFFERENT VARIETIES</b>	6,50

# BISTROMENU

---

## DUCK COUNTRY PÂTÉ

WALNUT / PICKLES / LAMB'S LETTUCE /  
BURGUNDY MUSTARD

## STEAK & FRITES

NY STRIP LOIN FROM THE WESTERWALD DAIRY COW (APPROX. 250 G) / CREOLE BERNAISE /  
FRENCH FRIES / HERB SALAD

## DAME NOIRE

CHOCOLATE ICE CREAM / DULCE / CHOCOLATE SAUCE

3-COURSE / 59

# VEGETARIAN MENU

---

## BURRATA

TOMATO / LAMB'S LETTUCE / GREMOLATA

## FETA & CHICKPEAS

HUMMUS / FALAFEL / BELLPEPPER / EGGPLANT / CAPERS

## SELECTION OF CHEESES FROM FROMAGERIE TOURETTE IN STRASBOURG

2 PIECES / FRUIT BREAD / CRISPBREAD

EACH ADDITIONAL PIECE OF CHEESE 5

OR

## CHOCOLAT BLANC

WHITE CHOCOLAT / APRICOT / COFFEE / CARAMEL

3-GANG / 55

## PLEASE NOTE

DUE TO CURRENT STAFFING CONSTRAINTS, WE ARE UNFORTUNATELY UNABLE TO  
ACCOMMODATE MODIFICATIONS TO OUR DISHES.

# HOF MENÜ

---

## FOIE GRAS DE CANARD

PEACH / VANILLA / CHIPOLTE / CAPER / BRIOCHE

## SCALLOP TASTADA

CORN / AVACADO / LIME / BEAN / TOMATO

## OX CHEEK PASTRAMI

ASPARAGUS - KIMCHI / SESAME / COCOA / ALMOND / BACON / POTATO

## KÄSEAUSWAHL DER FROMAGERIE TOURETTE AUS STRASSBOURG

2 PIECES / FRUIT BREAD / CRISPBREAD

EACH ADDITIONAL PIECE OF CHEESE 5

OR

## CHOCOLAT BLANC

WHITE CHOCOLAT / APRICOT / COFFEE / CARAMEL

3-COURSE / 69

(FOIE GRAS / OX CHEEK PASTRAMI / CHEESE OR DESSERT)

4-COURSE / 79

(FOIE GRAS / SCALLOP TASTADA / OX CHEEK PASTRAMI / CHEESE OR DESSERT)

5-COURSE / 89

## NEED AN ACCOMPANIMENT?

WE OFFER AN ALCOHOLIC ACCOMPANIMENT FOR OUR "HOF MENU".