

DRINKS

COLD BEVERAGES

Milk 0,3l	2
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	3
Fanta* / Sprite / Mezzo Mix*, 0,2 l	3
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	3

BIERE ON TAP

Schlüssel Alt 0,25l 3,40	König Pilsener 0,3l 3,40
A Düsseldorf original from the "Hausbrauerei zum Schlüssel" brew ery. Malty and tart.	"The king of beers" - classic beer brewed in the Pilsen style. Aromatic, delicately bitter with a fine hop flavour
Sion Kölsch 0,2l 2,80	Salonbier, Jacob Stauder 0,1l / 0,3l 1,80 / 4,50
Mild, fresh Kölsch with a fine hops flavour and a slight malt sweetness. Tangy, easy-drinking and typically Rhenish!	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
Corona, 0,33 l	4,50
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

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

STARTERS

Cream Soup of Roscoff Onion 12,50 Puff Pastry / Comté Cheese	Foie Gras de Canard 22,50 Plantain / Date / Pear / Brioche
Herb Salad 9,50 Mixed Leaf Salad / Crunchy Toppings / Pumpkin Seed Dressing	Original Grafschaft Vineyard Snails 17,50 Gratinated / 6 pieces
Duck Country Pâté 14,50 Walnut / Pickles / Lamb's Lettuce / Burgundy Mustard	Frog Legs 18,50 Pastis / Tarragon
Burrata 16,50 Mushroom / Lamb's Lettuce	Panhas & Iced Lobster 18,50 Potato Rösti / Romanesco / Pickled Onion / Lobster Ice Cream

!PLEASE NOTE!
**Due to current staffing constraints, we
are unfortunately unable to
accommodate modifications to our
dishes.**

APERITIFS

FLEHER CLASSICS

Olivia Oyle 12,50 Olive oil infused Gin / Tonic / Olive
Flehermut 12,50 Wormwood herb flavoured Sherry Oloroso and Pedro Ximenez / Tonic Water Thomas Henry
Vermouth by Dr . Loosen 6,50 Neat, on the rocks or with Lemon

HERBAL OR TANGY

Meadow fruit Cider 0,33l 9,50 Manufaktur Jörg Geiger
Debbie, Don't 12,50 Reposado Tequila / Avena / Ahornsirup / lemon
Moulin Rouge 12,50 Cocoa butter-infused rum / Vanilla / Amarena cherry / Apple cider vinegar

We are also happy to serve you classics like Aperol Spritz and Campari Orange!

RECOMMENDATION OF THE HOUSE

Lady in Red

Homemade cherry liqueur,
"Alte Kirsch" from Birkenhof,
served with a splash of refreshing Secco!

0,15l / 9,50

SPARKLING WINE

Winery Schätzle from
Baden / Kaiserstuhl

Blanc de Blancs 0,1l / 12,50

Pinot Rosé 0,1l / 14,50

ALKOHOLFREIE APERITIFS

Fleher Freigeist 9,50 non-alcoholic gin / tonic water	Manufaktur Jörg Geiger
Pepper Pear 8,50 Homemade peach punch / Sarawak pepper	Cider Rosé, 0,33l 9,50 Aecht Bitter, Prissecco 0,2l 9,50

DESSERT

CHOCOLAT NOIR

Dark chocolate mousse / Wild blueberries / Pepper / Yuzu

15,50

Mango sorbet	9,50
coconut rum foam	
Lemon sorbet	7,50
Absolut vodka / Amalfi lemon	
Dame Noire	9,50
Chocolate ice cream / dulce / chocolate sauce	
Selection of cheeses from Fromagerie Tourette in Strasbourg	10
2 pieces / fruit bread / crispbread	
each additional piece of cheese	5
Homemade Ice cream / sorbet, per scoop	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!

Café Crème by Julius Meinl	3,50
Espresso / Doppio by Julius Meinl	3,50/5,50
Espresso Macchiato¹ by Julius Meinl	4
Cappuccino¹ by Julius Meinl	4,50
Latte Macchiato¹ by Julius Meinl	5,50
Hot Chocolate¹	4,50
Ronnefeldt Tea, different varieties	6,50

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, ten der, but with the typical roast beef bite.

Chop of Westerwald free-range pork Dry-Aged, approx. 300 g | 36,50

Dry-Aged, ca. 300 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.

Fleher Hof Braten 36,50

Braised ox cheek / Sauerkraut / Cornbread / Chorizo / Paprika foam / Chipotle

Flambéed veal kidneys 29,50

Mashed potatoes / Burgundy mustard / Herb salad

Pot au feu 38,50

Wild salmon served in Staub cocotte / Tiger prawn / Crushed potatoes / Sauerkraut / Creole shellfish jus

Mediterranean vegetable quiche 28,50

Goat cheese / Balsamic shallots / Herb salad

CANARD AU PINOT NOIR

Half duck served in two courses
2-Course / 59

Confit duck leg

Beluga lentils / Kalamansi / Chipotle / Roscoff onion / Almond / Lamb's lettuce
à la carte 29,50

Alsatian duck breast

Parsley root / Carrot / Potato pancake / Green olive / Hazelnut
à la carte 36,50

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!

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

Mushroom / Lamb's Lettuce

Mediterranean vegetable quiche

Goat cheese / Balsamic shallots / Herb salad

Selection of cheeses from Fromagerie Tourette in Strasbourg

2 pieces / fruit bread / crispbread
each additional piece of cheese 5

oder

Chocolat Noir

Dark chocolate mousse / Wild blueberries /
Pepper / Yuzu

3-Gang / 55

PLEASE NOTE

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HOF MENÜ

Foie Gras de Canard

Plantain / Date / Pear / Brioche

Confit duck leg

Beluga lentils / Kalamansi / Chipotle
/ Roscoff onion / Almond / Lamb's
lettuce

Alsatian duck breast

Parsley root / Carrot / Potato pancake / Green olive /
Hazelnut

Käseauswahl der Fromagerie Tourette aus Straßbourg

2 pieces / fruit bread / crispbread
each additional piece of cheese 5

oder

Chocolat Noir

Dark chocolate mousse / Wild blueberries /
Pepper / Yuzu

2-Course / 59

(Confit of Alsatian duck leg / Roasted Alsatian duck breast)

3-Course / 69

(Foie Gras / Roasted Alsatian duck breast / cheese or Tarte au chocolate)

4-Course / 79

(Foie Gras / Confit of Alsatian duck leg / Roasted Alsatian duck breast /
cheese or Tarte au chocolate)

5-Course / 89

Need an accompaniment?

We offer an alcoholic accompaniment for our "Hof Menu".