

# FOREWORD

## L'AMUSE-BOUCHE



Welcome to the Fleher Hof. We have been here for six 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*



# APÉRITIFS

Yuzu Spritz ..... 9,50  
*Yuzu Sake / Secco from winery  
J.Bettenheimer, Rheinhessen / Soda*

G-Tau ..... 9,50  
*Tanqueray Gin / „Morgentau“ Tea  
from "Ronnefeld" / Tonic Water  
Thomas Henry*

Flehermut ..... 9,50  
*Wormwood herb flavoured Sherry  
Oloroso and Pedro Ximenez / Tonic  
Water Thomas Henry*

Bitter Berry ..... 9,50  
*Currant / Absolut Vodka / Thomas  
Henry Bitter Lemon*

Vermouth by Dr. Loosen ..... 6,50  
*Neat, on the rocks or with Lemon*

3 Guys Premium Craft Cider. . . 9,50  
*Fruity-tart apple cider from  
Rheinhessen*

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

## RECOMMENDATION OF THE HOUSE

Pumpkin-Spritz 9,50

*Sounds crazy - but it's delicious! Homemade  
pumpkin spice, secco and mineral water. Tart,  
fruity, spicy!*

## SPARKLING WINE

*Winery Schätzle from  
Baden / Kaiserstuhl*

Blanc de Blanc 9,50

Pinot Rosé 12,50

## NON ALCOHOLIC APERITIFS

Cider Rosé ..... 9,50  
*Manufaktur Jörg Geiger*

Siegfried Wonderleaf ..... 9,50  
*non alcoholic Gin / Tonic Water  
Thomas Henry*

Pumpkin Bitter ..... 9,50  
*Homemade Pumpkin-Spice-Syrup /  
Crodino / Soda*

San Bitter ..... 9,50  
*Orange / Sprite*

## NON-ALCOHOLIC & SPARKLING

Prickelnde Traube ..... 9,50  
*0,33l, rosé, Winery Schätzle*

OPEN WINES CAN BE FOUND ON THE PENULTIMATE PAGE!

# STARTERS & MAIN COURSES

## STARTERS

Herb Salad ..... 9,50  
*Mixed Salad / Croutons / French Dressing*

Frog's Legs ..... 15,50  
*Pernod / Tarragon*

### OOSTERSCHIEDER OYSTER TRIO

*1x plain,  
1x with shallot vinaigrette,  
1x with apple and chives*

12

Original "Grafschafter"  
Escargots ..... 15,00  
*Gratinated / 6 pieces*

Foie Gras de Canard ..... 22,50  
*Homemade duckliver / Plum / Peanut / Serrano brioche*

Smoked cream of  
Pumpkin soup ..... 11,50  
*Goose Praline*

French Onion soup ..... 13,50  
*Rye bread / Comté*

## MAIN COURSES

"Sauerbraten" ..... 32,50  
*Ox cheek & pulled "Tafelspitz" praline / Cassis cabbage / Baked potato dumpling / Almond / Sultana / "Printe"*

Braised Red Cabbage ..... 26,50  
*Broccoli / cashews / fermented blackberry*

Monkfish & Lobster ..... 39,50  
*Mango / Jalapeño / Pico de Gallo / Sponge "Rouennaise" / Mashed potato / Black Pudding*

Herb salad with Munster . . . . 18,50  
*Mixed salad / Croutons / Munster cheese / Walnut / French Dressing*

"Wiener Schnitzel" ..... 25,50  
*Escalop of veal / Cranberry / Lemon with Potatosalad or French Fries*

Steak au poivre ..... 39,50  
*Buffalo Fillet / Peppersauce / French Fries / Herb salad*

### ROASTED GOOSE

Breast & leg of Goose  
*Cassis-red-cabbage / Chestnuts / Baked apple / Dumpling / Goose sauce*

39,50

*Only on pre-order!*

### EXTRAS

*Dumpling ..... 3,50  
Red Cabbage ..... 5,50  
Sauce ..... 7,50  
Chestnuts ..... 4,50*

# GOOSE MENU

Goose rilette | 16,50  
*Smoked duck breast / Chestnut / Rapunzel salad / Potato and bacon dressing*

Roasted Goose | 39,50  
*Breast & Leg / Cassis-red-cabbage / Chestnuts / Baked apple / Dumpling / Goose sauce*

Dame Noire | 7,50  
*Homemade chocolate ice cream / Chocolate sauce / Sea salt*

3-Course / 59

ONLY ON PRE-ORDER!

# VEGETARIAN MENU

Burrata | 16,50  
*Pumpkin / Grape / Mushroom / Peanut / Rapunzel salad / Gremolata*

Braised Red Cabbage | 26,50  
*Broccoli / cashews / fermented blackberry*

Dame Noire | 7,50  
*Homemade chocolate ice cream / Chocolate sauce / Sea salt*

3-Course / 49

FOR LITTLE GOURMETS (up to 10 years)

"Geschnetzeltes" of Veal  
with mashed potatoes ..... 9,50

YOU LOVE OUR BREAD? FOR €3.50 WE LOVE TO SERVE YOU ANOTHER PORTION!

# PAIRING

## ALCOHOLIC PAIRING

Choya Kokuto  
*Choya Umesbu, Japan, 0,05l*

\*\*\*

2017 Hundertgulden, weißer  
Riesling  
*J. Bettenheimer, Rheinhessen, 0,1l*

\*\*\*

Assemblage Unfiltered  
*Peth-Wetz, Rheinhessen, 0,15l*

\*\*\*

2021 Muskat Ottonel  
*Winery Völcker, Pfalz, 0,1l*

\*\*\*

Golden Eight Pear Liqueur  
with sparkling wine  
*Massenez, France /  
Winery Schätzle from Baden /  
Kaiserstuhl, 0,1l*

3-Course / 29,50

4-Course / 39,50

5-Course / 49,50

## DRIVERS BEST

Fermented dried plum  
*homemade, 0,1l*

\*\*\*

Orange-Water-Kefir  
*homemade, 0,1l*

\*\*\*

Leffe Brune, 0,0 %  
*Abdij van Leffe, 0,33l*

\*\*\*

Ursprung  
*Gerolsteiner, 0,33l*

\*\*\*

Pear-Pop  
*homemade, 0,1l*

3-Course / 25,50

4-Course / 35,50

5-Course / 45,50

# HOF MENU

Foie Gras de Canard | 22,50  
*Homemade duckliver / Plum / Peanut / Serrano brioche*

Oxtail & Norway Lobster | 22,50  
*Beignet / Broccoli / Salted orange / Quinoa / Walnut*

“Sauerbraten” | 32,50  
*Ox cheek & pulled “Tafelspitz” praline / Cassis cabbage / Baked potato dumpling /  
Almond / Sultana / “Printe”*

Selection of “Waltmann” Cheese from Erlangen | 16,50  
*Fruitbread / Knäckebrot*

Chocolat Noir | 13,50  
*Oaxaca-Chocolate / Santa-Maria-Pear / Ancho*

3-Course / 59  
*(Foie Gras / “Sauerbraten” / Chocolat Noir)*

4-Course / 69  
*(Foie Gras / Oxtail & Norway Lobster / “Sauerbraten” / Chocolat Noir)*

5-Course / 79

*Cheese instead of Dessert 5*

*The menu price applies exclusively to the above menu composition. In case of changes  
in the menu sequence, all courses will be charged at the à la carte prices. We ask for your  
understanding!*

## UPGRADE

Wolfgang's Tsar's Egg | 25

10 g PRUNIER Caviar / Pickled egg / Beef jerky / Gherkin

The Tsar's Egg — an old family recipe — is served after the Foie Gras!

# DESSERTS

Dame noire ..... 7,50  
*Homemade chocolate ice cream /  
 Chocolate sauce / Sea salt*

Chocolat Noir ..... 13,50  
*Oaxaca-Chocolate / Santa-Maria-  
 Pear / Ancho*

Selection of "Waltmann" Cheese  
 from Erlangen ..... 16,50  
*Fruitbread / Knäckebröt*

Lemon sorbet ..... 6,50  
*Absolut vodka / Amalfi lemon*

Roasted Apple sorbet ..... 9,50  
*Vanilla / Sparkling wine*

## OUR FAMOUS "BABA AU RHUM"

We have been making our own rum pot since the year we opened. A variation of the classic "Baba au Rhum" has been on our menu since the very beginning.

Over the years, the selected fruits mature in the rum. The taste changes noticeably from year to year, the mouthfeel is velvety, the taste becomes more balanced and is simply heavenly.

This year, we are pleased to offer the last rum fruits from our year of opening!

### Baba au Rhum

*Yeast cake, soaked in rum / vintage "Rumtopf" / Vanilla ice cream*

Vintage	2023	.....	11,50
	2022	.....	13,50
	2021	.....	16,50
	2020	.....	25,50
	2019	.....	40
	2018	.....	55
	2017	.....	125

*If you have any questions, please do not hesitate to contact us!*

# WINES BY THE GLASS

## J. BETTENHEIMER, RHEINHESSEN

### WHITE WINE, 0,15 L

2021 Riesling ..... 8  
*tangy, mineral, easy drinking*

2022 Grauburgunder ..... 9,50  
*floral, fruity scent, crispy and  
 minerally*

2022 Chardonnay ..... 9  
*yellow fruits with tangy herbs, creamy  
 and elegant aftertaste*

2018 Sauvignon Blanc ..... 9,50  
*slight taste of gooseberry with a hint  
 of tropical fruits. Fresh and slightly  
 fruity finish*

### ROSÉ & RED WINE, 0,15 L

2019 Rosé, *feinherb* ..... 8  
*Portugieser / Dornfelder / Regent*

2017 Rotweincuvées, *medium-dry* .8  
*Portugieser / Dornfelder*

2018 Regent ..... 9,50  
*dark fruits, a hint of tobacco and  
 leather*

2019 Rouge ..... 9,50  
*Cabernet Sauvignon / Merlot /  
 Spätburgunder*

2018 Ingl. Spätburgunder .... 9,50  
*slightly tannic, fine red fruit bouquet*

## OUR RECOMMENDATION FOR ROASTED GOOSE

Assemblage Unfiltered, Peth-Wetz, 0,15 l. .... 12,50

*An opulent red wine cuvée made from Cabernet Sauvignon, Cabernet Mitos  
 and Dornfelder. Red fruity, berry notes, dark in the glass. Perfect with goose  
 or sauerbraten!*

## SPARKLING WINE FROM WINERY SCHÄTZLE, BADEN

Blanc de Blanc ..... 9,50

*Strictly produced according to  
 "méthode champenoise", this  
 sensational sparkling wine does not  
 need to hide behind any champagne.  
 Fruity with a wonderful perlage.*

Pinot Rosé ..... 12,50

*This sparkling wine is made from  
 100% Pinot Noir grapes and has a  
 wonderful berry aroma. A perfect  
 companion for warm summer  
 evenings!*

DISCOVER OUR WINE MENU WITH OVER 250 POSITIONS!

# DRINKS

## COLD BEVERAGES

Gerolsteiner Medium, 0,25 l / 0,75 l	3 / 8
Gerolsteiner Naturell, 0,25 l / 0,75 l	3 / 8
Coca Cola* / Light* / Zero*, 0,2 l	3
Fanta* / Sprite* / Mezzo Mix*, 0,33 l	4,50
VIO naturally cloudy Apple Spritzer Organic / Rhubarb Spritzer, 0,3 l	4
VIO Blackcurrant Spritzer, 0,3 l	4
Thomas Henry Tonic Water / Bitter Lemon / Ginger Ale, 0,2 l	4
Granini Orange Juice / Apple Juice, 0,2 l	3
Vita Malz, 0,33 l	3,50

## BEER ON TAP

Schlüssel Alt / Krefelder, 0,25 l	3,00
König Pilsener, 0,2 l / 0,3 l	2,60 / 3,40
Alsterwasser, 0,2 l / 0,3 l	2,60 / 3,40
Th. König Zwickl Kellerbier, 0,3 l	4
Corma Pale Ale, 0,2 l	3,50

## BOTTLED BEER

König Pilsener, non-alcoholic, 0,33 l	3,40
Leffe Brune, 0,33 l	4,50
Leffe Brune 0,0, non-alcoholic, 0,33 l	5
Benediktiner Weissbier naturally cloudy / non-alcoholic, 0,5 l	5
Dr. Loosen Bräu Kellerbier, 0,5 l	9,50

## HOT DRINKS

Café Crème by Julius Meinl	2,90
Espresso / Doppio by Julius Meinl	2,90 / 3,90
Espresso Macchiato <sup>1</sup> by Julius Meinl	3
Cappuccino <sup>1</sup> by Julius Meinl	3,60
Latte Macchiato <sup>1</sup> by Julius Meinl	4,90
Hot Chocolate <sup>1</sup>	3,90
Ronnefeldt Tea, different varieties	3,90

\* contains colorant | <sup>1</sup> contains milk

# DIGESTIFS

## LIQUOR & BRANDYS (2 CL)

Die kleine Fleherin <sup>1</sup> / Der kleine Fleher	3
Westerwälder Korn / Kümmel / Obstler / Aquavit	3
Various Fruit Brandys by Birkenhof (Barrel)	4
Fruit Brandy by Birkenhof <i>Exclusive</i> (Barrel)	9,50
Eau de Vie by Bott Frères (Barrel)	9,50
Basaltfeuer	4
Christians Tropfen - Herb Liqueur	3,50
Herbliqueur	3,50
Jubiläums- Aquavit / Linie Aquavit	3,50
Killepitsch	3,50
Cognac 1 <sup>ER</sup> Cru de Cognac Pierre Ferrand	12,50
Grappa Riserva Nonino, Barrique, Prosecco	9,50

## SPIRITS (4 CL)

Tanqueray	7
Gin Sul	8,50
Gentle 66 Gin, <i>Birkenhof, barrel-aged</i>	8,50
Absolut Vodka	6,50
Kilchoman Machir Bay, <i>Scotland, Whisky</i>	9,50
Fading Hill Single Rye Whisky, <i>Birkenhof</i>	9,50
Aperol* / Campari*	6,50
Martini Bianco / Noilly Prat	6,50
Würzgarten Vermouth Dr. Loosen	8,50
Ramazotti	6,50
Bailey's	6,50
Grand Marnier	6,50
Pastis	6,50
QRM Ron Quorhum 15 years	12,50
Dos Maderas 5+5 Rum	9,50
JON Birkenhof Master Edition, <i>Handcrafted Rum</i>	9,50