

FOREWORD

L'AMUSE-BOUCHE



Welcome to the Fleher Hof. We have been here for eight 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

FLEHER CLASSICS

Olivia Oyle 12,50
Olive oil infused Gin / Tonic / Olive

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

Meadow fruit Cider 0,33l 9,50
Manufaktur Jörg Geiger

HERBAL OR TANGY

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

La Diabla 12,50
*Rooster Rojo Tequila Reposado/
Grapefruitlemonade*

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

RECOMMENDATION OF THE HOUSE

Kalamansi Spritz 9,50

*Homemade Kalamansi Sake, fizzy Secco and a
dash of soda. Simply refreshing!*

SPARKLING WINE

*Winery Schätzle from
Baden / Kaiserstuhl*

Blanc de Blancs 10,50

Pinot Rosé 12,50

Fleher Freigeist 9,50
non-alcoholic gin / tonic water

Pepper Peach 7,50
*Homemade peach punch / Sarawak
pepper*

Cider Rosé, 0,33l 9,50

Manufaktur Jörg Geiger

Aecht Bitter, Priseco 0,2l 9,50
*Manufaktur Jörg Geiger
Pear / Vermouth*

STARTERS

Breton onion soup
of Atlantic lobster 15,50
rye bread / Comté

Country pâté 14,50
*Walnut / pickles / lamb's lettuce /
Burgundy mustard*

Frog's legs 17,50
Pastis / tarragon

Original "Grafschafter"
snails 17,50
Gratinated / 6 pieces

Cured wild salmon 15,50
*Potato rösti / honey mustard sauce /
lamb's lettuce*

Foie Gras de Canard 22,50
*Homemade duck foie gras terrine / blood
orange / ceylon cinnamon / kimchi /
pumpkin seed*

Herb salad 9,50
*Mixed salad / "Kracherle" / pumpkin
seed dressing*

Burrata 16,50
*Broccoli / baharat / lamb's lettuce / nut
granola*

Creole pot au feu 14,50
*Sautéed chicken hearts / mushrooms /
southern French charcoal bread*

PLEASE NOTE

*In order to offer you the best possible service and an all-round enjoyable evening, we
ask for your understanding that changes to our dishes or menu sequences are not
possible.*

MAIN COURSES

GRILLED ON CHARCOAL

Roast beef from the Westerwald dairy cow, approx. 250 g | 39,50

Our classic! Hearty steak cut from the roast beef, intense flavour, juicy, tender, but with the typical roast beef bite.

Chop of Westerwald free-range pork

Dry-Aged, approx. 300 g | 36,50

Gisberts finest: Chops from our trusted village butcher. Juicy, spicy and buttery in flavour.

We serve our grilled dishes with:

Herb salad / French fries / Creole Bernaise

Preparation time approx. 35 minutes.

Skrei from the Cocotte 38,50

*Winter Cod / wild shrimp / kale / bacon
/ potato / norway lobster sauce*

Mille feuille of mushrooms . . 29,50

*Puff pastry / creamy polenta / radicchio
/ salted lime*

Confit of Alsatian duck leg . . 29,50

*Creamy polenta / pickled broccoli /
lamb's lettuce*

Roasted Alsatian duck breast 36,50

*Creamy sweetheard cabbage / peppers /
heart strudel / potato waffle*

Sautéed veal kidneys 29,50

*mashed potato / burgundy mustard /
herb salad*

**FOR LITTLE
GOURMETS**

(up to 10 years)

**Chicken nuggets of french duck
with french fries 12,50**

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

BISTRO

Country pâté
Walnut/ pickles / lamb's lettuce / Burgundy mustard

Steak & Frites
*Roast beef 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 | 16,50
Broccoli / baharat / lamb's lettuce / nut granola

Mille feuille of mushrooms
Puff pastry / creamy polenta / radicchio / salted lime

Selection of cheeses from Fromagerie Tourette from Strasbourg
Homemade fruit bread / homemade crispbread

OR

Tarte au chocolat
*Oaxaca chocolate /
Spiced lime/ Saled caramel / caramelized ancho chili ice cream*

3-Course / 55

(Burrata / Mille feuille / cheese or Tarte au chocolat)

PLEASE NOTE

*The menu prices apply exclusively to the specified menu sequences. Changes to the menu
sequences / the menu composition are not possible.*

Thank you for your understanding!

HOF MENU

Foie Gras de Canard

*Homemade duck foie gras terrine / blood orange / ceylon cinnamon / kimchi /
pumpkin seed*

Confit of Alsatian duck leg

Creamy polenta / pickled broccoli / lamb's lettuce

Roasted Alsatian duck breast

Creamy sweetheard cabbage / peppers / heart strudel / potato waffle

Selection of cheeses from Fromagerie Tourette from Strasbourg

Homemade fruit bread / homemade crispbread

Tarte au chocolat

Oaxaca chocolate /

Spiced lime/ Saled caramel / caramelized ancho chili ice cream

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".*

Please contact us or scan the QR code!

DESSERT

DESSERT RECOMMENDATION

Tarte au chocolat
*Oaxaca chocolate /
Spiced lime/ Saled caramel /
caramelized ancho chili ice cream*

14,50

Lemon sorbet 7,50

Absolut vodka / Amalfi lemon

Dame Noire 9,50

Chocolate ice cream / dulce / chocolate sauce

Mango sorbet 9,50

coconut rum foam

Selection of cheeses from Fromagerie

Tourette in Strasbourg 16,50

2 pieces / fruit bread / crispbread

each additional piece of cheese 4

Crisp-/Fruitbread extra 3,50

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 / 4,10

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

¹ contains milk

DRINKS

COLD BEVERAGES

Milk, 0,3 l	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 / Blackcurrant / Rhubarb Spritzer 0,33 l	4,50
Thomas Henry Tonic Water / Bitter Lemon, 0,2 l	4
Granini Orange Juice / Apple Juice, 0,2 l	3
Vita Malz, 0,33 l	3,50

BIERE ON TAP

Schlüssel Alt, 0,25 l 3,20
*A Düsseldorf original from the
 "Hausbrauerei zum Schlüssel" brew-
 ery. Malty and tart.*

Sion Kölsch, 0,2 l 2,80
*Mild, fresh Kölsch with a fine hops
 flavour and a slight malt sweetness.
 Tangy, easy-drinking and typically
 Rhenish!*

König Pilsener, 0,3 l 3,40
*"The king of beers" – classic beer
 brewed in the Pilsen style. Aromatic,
 delicately bitter with a fine hop fla-
 vour*
 Salonbier, Jacob Stauder

0,1 l / 0,3 l 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
Corona 0,0%, 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

LOOKING FOR WINES BY THE GLASS?

*Take a look at our wine list, where you will find our regularly updated selection
 of wines by the glass!*

** contains colorant*