

## Welcome to the „Wachtelei“

The quail is the smallest chicken bird in Europe. In the wild, quail nest preferably in dry meadows and farmland, steppe or scrubland. As a fairly inconspicuous bird, it is active at dawn and dusk when its vocal quail, or call, can be heard.

Our restaurant captures the open and inviting atmosphere of the quail's nest through its colours and furnishings and it just might become for you, too, your new 'favorite nesting place'.

Our ingredients come from all over the world and yet a large proportion is produced regionally. Our bread is baked in Rotenburg, our deer grows up in local forests, our eggs are laid in the north and our vegetables are seasonally fresh. We refine our sweet dishes with real Wachtelhof honey from our own bee colonies and in summer many herbs come from our garden.

We wish you a wonderful time and bon appétit.

## We recommend

### **3 course surprise menu**

chefs choice

**EUR 70.00**

## Our wine recommendation

### **White wine**

#### **2022 Trittenheimer Apotheke**

#### **"THE FINEST"**

Riesling, late harvest

Dry

Winery Paul Basten

Moselle

**EUR 58.00**

### **Rosé**

#### **2023 Cuvée M Rosé**

Minuty

Côtes de provence, France

**EUR 56.00**

### **Red wine**

#### **2019 Legende R (Medoc)**

Cabernet Sauvignon & Merlot

Domaines Barons de Rothschild (Lafite)

Bordeaux, France

**EUR 37.00**

## Starters

### **Quail breast & quail egg**

Fregola Tostata • Lemon • Spring leek

**EUR 26.00**

### **Ceviche of loup de mer**

Lime • chili coriander • red onion

**EUR 22.00**

### **Baked green asparagus**

Goat cheese cream • Ibérico ham  
Pomegranate seeds

**EUR 28.00**

## Vegan & Vegetarian

### **Seasonal lettuce**

buffalo mozzarella • avocado  
papaya

**EUR 24.00**

### **Baked eggplant & misocrème**

Wild broccoli • pickled onion  
Artichoke

**EUR 18.00**

### **Pasta from the Parmesan loaf**

Cream Sauce • Truffle

**Main: EUR 24.00**

**Starter: EUR 18.00**

## Soup

### **Chanterelle cream soup**

Duck ham

**EUR 16.00**

### **Red lentil soup**

Mint sour cream • Crustacean praline

**EUR 16.00**

### **Oxtail Consommé**

Oxtail praline

**EUR 16.00**

## From the sea

### **Monkfish cheeks & anchovy**

Sweet potato puree • sesame pak choi  
Watermelon

**EUR 32.00**

### **Saltimbocca of cod**

Gnocchi • baby spinach • cherry tomato  
pesto

**EUR 36.00**

## barn & meadow

### **Brisket & Basic Beer Mop**

Mashed potatoes and mustard • Turnips  
fried onions

**EUR 28.00**

### **Caille au Vin**

Bean and celery puree • Finger carrots  
Port wine shallots

**EUR 34.00**

### **Saddle of suckling pig under herb breading**

Lentil sauté • red cabbage  
jus

**EUR 34.00**

### **Fillet of beef & ox cheeks**

Chanterelles • broad bean puree  
Carrot tartare • fondant potatoes

**EUR 42.00**

For two

**Whole turbot with herbs  
and garlic**

Approx 1,2 kg of turbot, whole roastet  
Filleted and served at your table

**Served with**

Mashed potatoes • Sesame pak choi • Carrot tartare

Please note that the service time for this entrée ist 30 minutes and  
availability is limited.

**EUR 54.00 per person**

## Wachtelhof Classics

**Original Wiener Schnitzel**

cranberry • lemon • cucumber salad  
fried potatoes

**EUR 31.00**

## Dessert & Cheese

### **Citrus tart**

White chocolate ice cream • Marinated berries

**EUR 16.00**

### **Classic crème brûlée**

Peach compote • raspberry sorbet

**EUR 16.00**

### **Champagne orange parfait**

Strawberries

**EUR 16.00**

### **Selection of french cheese**

nuts • grapes • fig mustard • bread selection

**EUR 24.00**

## Our regional partners

A bunch of chickens to fall in love with - The Stein family and their feathered fowl bring fresh eggs from Lütens Hof to the Wachtelhof. We just love it regional, authentic and also somehow happy. At least free-range chickens are said to have a happy life.

In the magazine "nordwärts" of our tourism association Tourrow, Lütens Hof is described as the home of a very sympathetic extended family with "flocks" connection.

More about the Lütenshof and nordwärts under the following QR code.



We are happy about the fresh products of the Stein family, which you as a guest can test in perfect form, especially at our breakfast buffet.

We are often asked about our bread and rolls - these come from the bakery Freitag in about 200m distance. You can hardly get more regional or local than that. The rolls in the evening are freshly baked by our kitchen team according to a recipe from the baker.

The rolls in the morning come directly from the bakery and have a special Wachtelhof size. You can also buy these slightly smaller rolls directly from the bakery as so-called "Wachtelhof rolls". You are welcome to let the reception know if you would like to purchase breads or rolls for home.