

# 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 68.00**

## Our wine recommendation

### **White wine**

#### **2022 Grauburgunder -S-**

Pinot Gris

V. D. P., dry

Kruger Rumpf

Nahe

**EUR 60.00**

### **Red wine**

#### **2021 Cabernet Sauvignon**

Joel Gott

California

**EUR 39.00**

## Starters & between

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

pumpkin purée • lentil vegetables

**EUR 22.00**

### **Iberico ham with Pumpkin Compote & Goat cheese**

berry gel • affilla • bread chip

**EUR 18.00**

### **seasonal leaf salad**

buffalo mozzarella • papaya  
avocado

**EUR 18.00**

### **Vitello „Wachtelhof-style“**

calf back • tuna-tataki  
capers • bread chip

**EUR 18.00**

## Vegetarian

### **Spinach dumplings**

porcini mushrooms • mountain cheese  
yellow beets

**EUR 24.00**

### **Pasta from the parmesan loaf**

cream sauce • truffel

**EUR 24.00**

## Soups

### **Game Consommé**

Game dumplings

**EUR 12.00**

## From the sea

### **Saltimbocca from the Cod and shrimp**

pesto • potato pureé  
roasted paprika

**EUR 32.00**

## Wachtelhof Classics

### **Original „Wiener Schnitzel“**

cranberries • lemon  
cucumber salad • dill  
fried potatoes

**EUR 31.00**

## Barn & meadow

### **Brisket from the US Beef & Basic Beer Mop**

potato-mustard-pureé • yellow beets  
roasted onions

**EUR 29.00**

### **“Soltauer” Saddle of venison**

port wine cherries • wild Broccoli  
pumpkin pureé • walnut crunch • juniper sauce  
mushrooms

**EUR 40.00**

### **Angus Beef fillet & baked oxtail**

topinambur • gnocchi

**EUR 42.00**

### **“Königsmoorer” roast goose**

Stuffed braised apple • red cabbage  
Brussels sprout leaves • dumplings

**EUR 38.00**

## Dessert & Cheese

### **Espresso - Crème Brûlée**

plums

**EUR 14.00**

### **Walnut cake**

white chocolate mousse • apricot compote

**EUR 14.00**

### **Cheese selection**

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.