

WERKSTATTMENU

Grill kitchen in the

With us, you'll experience a taste experience that will make you think differently right away. The team led by head chef Hannes Langlotz creates new dishes daily, using mostly regional and seasonal products, combined with international influences and flavors. These are authentic, just like FREIgeist. and creative.

We think big about grill cuisine and we think it's new. So, you can enjoy our grilled meat, fresh fish & vegetables as well as a completely vegan menu with flavors from the grill. For the preparation method, there are always aspects of barbecue cuisine - from roasted cauliflower to grilled steak and smoky flavors in dessert.

GENUSSWERKSTATT

The enjoyment of crafted regional and seasonal dishes from the grill not only provides a taste explosion in your mouth but also supports our local farmers and protects the environment. Our GENUSSHANDWERKERS invent and constantly tinker so that our grill cuisine lands on your plate anew in every season.



Starter

Wild garlic mousse *VEGAN*

grilled rhubarb | ice barley
potato crunch | avocado oil

€ 14,0

Pickled straw pig from Lauenberg

smoked mayonnaise | bacon capern oil
marinated cucumbers

€ 16,0



Spelt-Quinoa-Bowl *VEGAN*

edamame | pinkled asparagus
wild herbs | cherry tomatos
Einbecker mustard

Starter: € 14,0




Main course: € 19,5




Cream of asparagus soup *VEGAN*



Kaffir-limes | roasted hazelnut



€ 9,0

 grilled
 international
 regional
 Signature Dish

 grilled rhubarb
 organic-potato from Ellensen
& organic-ice barley
 avocado oil

 smoked mayonnaise
 organic cucumbers
 capern

 asparagus from asparagus farm Heuer
& organic mustard from Einbeck
 Quinoa

 roasted hazelnut
 asparagus from asparagus farm Heuer



Main course

Edesheim salmon trout, fried

chard | chervil potatoes
Einbecker mustard foam

€ 25,0

Involtini from the Harzer Höhenvieh

ham from Moringen | Fregola Sarda
parmesan | tomato | peas

€ 34,0

Wiener Schnitzel from veal loin

roasted potatoes | salad |
lingonberries

€ 34,0

Roasted Spelt pasta *VEGAN*



wild garlic | confit tomatoes
lettuce | chives foam




€ 22,0


Organic potato-dumpling *VEGAN*



asparagus salad | roasted bread
smoked blueberry jus



€ 21,0

 Edesheim salmon trout
 organic potatoes from Ellensen
& organic mustard from Einbeck

 organic Beef from the organic farm Düna
 home-brewed ham
 Fregola Sarda

 organic potatoes & organic onions

 lettuce
 organic spelt pasta from Moringen
& wild garlic

 smoked blueberry & roasted bread
 organic potatoes from Ellensen
& asparagus from asparagus farm Heuer



Dessert

Tiramisu

raspberry | baisier | organic coffee
basilsorbet

€ 12,0

Panna Cotta | Caramel popcorn *VEGAN*



lemon sorbet | vanilla crumble



€ 11,0


Ice

vanilla | chocolate
caramel | hazelnut
pear sorbet | yoghurt raspberry

Kugel € 3,0

 flammed baisier
 organic coffee

 caramelised popcorn
 vanilla

 from the milk farm Lutze, Hollenstedt



OUR SUPPLIERS

Biolandbetrieb Penk

eggs | spelt pasta | carrots

The Penk organic farm is a certified organic farm that specializes in growing regional and seasonal vegetables. Using sustainable farming methods, a high quality and intense flavor of the products is achieved.

Biolandbetrieb Schaper

potatoes | onions

The Schaper organic farm is a family-owned business that has been practicing organic farming for over 30 years and specializes in growing potatoes, grains, and vegetables. The products are sold directly in the farm shop or offered at markets in the region.

Leinetaler Räucherforellen

Salmon trout

We source our trout and char fillets regionally from the Leinetal Fish Smokehouse near Einbeck.

Einbecker Senfmühle

mustard

The Einbecker Senfmühle is a traditional manufacturer that has been producing the finest mustard specialties since 1923. The mustard mill relies on carefully selected ingredients and craftsmanship. The various types of mustard are perfect as a side dish for sausage, cheese, or as an ingredient in sauces and dressings.

Milchhof Lutze

ice

The Lutze family runs their family-owned farm between Einbeck and Northeim. The family makes our milk ice cream from the milk of more than 60 cows in Hollenstedt. To match the season, they provide us with a changing selection.

Mikrowunder Göttingen

cress | Microgreens

We source our cress and microgreens from the startup Mikrowunder in Göttingen.

Our organic products at a glance:



