

# WORKSHOP MENU

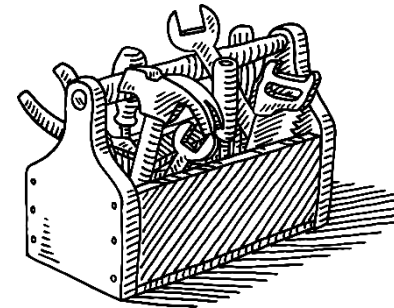
## Grill Kitchen in

With us you will experience a taste explosion that will change your culinary thinking. The team around head chef Hannes Langlotz create new dishes daily using mostly regional products, coupled with international influences and flavours. In the spirit à la FREIgeist they are authentic and creative.

We are rethinking the grill kitchen big and we are rethinking it new. So in addition to our grill menu with juicy meat, fresh fish and vegetables, you can enjoy a completely vegan menu with grill aroma. Because in the preparation, aspects of the grill kitchen are found again and again, from flamed cauliflower to grilled steaks and desserts with a smoke aroma.

## the GENUSSWERKSTATT

The enjoyment of our sophisticated dishes from the grill will not only ensure an explosion for your taste buds, but also supports our local farmers and helps protect the environment. Our Culinary Artisans are constantly inventing and tinkering so that our barbecue cuisine lands on your plate in a new way every season.



## STARTER

### Beetroot salad *VEGAN*

Smoked walnut cream | Organic apple  
Horseradish | Sour sorrel

€ 14,00

### Flamed char filet

Kale salad | Radish  
Buckwheat focaccia

€ 18,00

### Spelt-Rice-Bowl *VEGAN*




Avocado | Edamame | Marinated pumpkin  
Wild herbs | Curry | Einbecker mustard




Starter € 14,00  
Main Dish € 19,50



### Ellenser potato soup *VEGAN*




Parsley froth | Truffle oil  
Homemade pretzelcrunch





€ 9,00

 Walnut cream  
 Apple and Beetroot from Moringen  
 Walnut

 Char from Edesheim  
 Char and Kale  
 Focaccia

 Einbecker organic mustard & organic spelt  
& organic cucumber  
 Curry

 Pretzelcrunch  
 Organic potato  
 Truffle

 From Grill  
 International  
 Regional  
 Sigtire Dish



## MAIN MENU

### Edesheimer trout fillet

Riesling froth | Herb dumplings  
Sauted white cabbage

€ 25,00

### Pink roasted duck breast

Root vegetables | Rice dumplings  
Wild mushrooms | Umeboshijus

€ 34,00

### Cutlet from veal saddle

Fried potatoes | Salad | Cranberries

€ 34,00

### Grilled spelt pasta VEGAN



Marinated pumpkin | Brussels sprouts  
Parsley root




€ 21,00


### Three kinds of wild mushrooms VEGAN



- Roasted | Mousse | Ragout -  
Beetroot | Wild herbs



€ 21,00

 Edesheimer trout  
 Ellsener organic white cabbage

 Organic duck from Moringen  
 Organic duck, Root vegetables  
 Umeboshi (japanese plum)

 Organic potatoes & Organic onions

 Grilled organic spelt pasta  
 Moringen organic spelt pasta, Ellenser organic pumpkin

 Braised mushroom ragout  
 Organic beetroot from Moringen



## FROM THE GRILL



### PS.SPEICHER-Burger

200g Organic-Beef | BBQ-Sauce  
Cabbage | Bacon | Cheddar  
Braised onions | Einbecker  
mustard mayonnaise | Fries

€ 24,00

### Duroc Tomahawk 300g

€ 32,00

### Moringer chicken breast 250g

€ 29,00

### Veal boiled beef 300g

€ 39,00

### Rib Eye 350g

€ 45,00

### Norwegian Salmon fillet 200g

€ 26,00

#### Choose Your Sauce:

Organic herb butter

BBQ-Sauce **VEGAN**

Guacamole **VEGAN**

#### Choose Your Side Dish:

Grilled vegetables **VEGAN**

€ 7,00

Small mixed salad **VEGAN**

€ 6,00

Fried potatoes with bacon

€ 7,00

French fries **VEGAN**

€ 6,00

Organic-truffel-wedges **VEGAN**

€ 7,00



Organic beef from Ellensen,  
Einbecker organic mustard  
& organic onion



Regional meat



Organic chicken from Moringen



Regional meat



Regional meat



Norwegian salmon



## DESSERT

### Potato cake *VEGAN*

Marinated raspberries  
Cinnamon ice cream | Baiser

€ 12,00

### Chocolate-Crème-Brûlée

Spiced mandarins | Coffee

€ 10,00

### Ice Cream

Vanilla | Chocolate  
Peanut-caramel | Coffee  
Mandarin-Speculoos | Walnut

scoop € 3,00

🔥 Baiser  
🌿 Ellenser organic potato  
🌍 Cinnamon

🔥 Organic fairtrade coffee  
🌿 Crème brûlée  
🌍 Organic fairtrade coffee & chocolate

🌿 Ice cream from Wiebkes dairy house



# OUR SUPPLIERS

## **Biolandbetrieb Penk**

Eggs | Onions | Pasta | Duck  
Tomatoes | Carrots | Beetroot

*The organic farm Penk is a certified organic business that has specialized in the cultivation of regional and seasonal vegetables. Through the use of sustained cultivation, a high quality and intensive taste of the product is achieved.*

## **Biolandbetrieb Schaper**

Potatoes | Onions | Pumpkin  
Plums | Beef

*The Organic business Schaper is a family run company, that has been organically farming for over 30 years and have specialized in the cultivation of potatoes, grain and vegetables. The products are sold directly in the farm shop or on regional markets.*

## **Leinetaler Smoked trout**

Char fillet & Salmon trout

*We source our char regionally from the Leinetaler fish smokehouse near Einbeck.*

*All prices are in € and include VAT.*

*Organic certification: DE-ÖKO-039*

## **Einbecker Senfmühle**

Mustard

*The Einbecker mustard mill is a traditional manufacture, that has been producing fine mustard speciality since 1923. To achieve that the mustard mill relies on carefully chosen ingredients and craftsmanship. The many varieties of mustard are ideal as a dressing to sausage, cheese or as an ingredient in various sauces and dressings.*

## **Wiebkes Hofcafé**

Ice cream

*In her cafe in Fredelsloh, Wiebke conjures up homemade cakes and ice cream from her own production, which, appropriate to the season, supplies our Genusswerkstatt with ice cream and sorbet.*

## **Mikrowunder**

Microgreens

*We source our microgreens from the startup Mikrowunder from Göttingen.*

*Learn more about our organic products:*

