

# WORKSHOP MENU

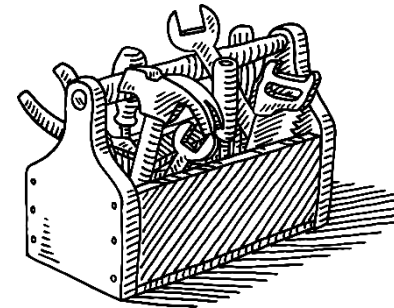
## Grill Kitchen in

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

### Flamed Radish-Ravioli *VEGAN*

Cream of peas | boletus oil  
Smoked almond

€ 15,00

### Tataki from Salmon Trout

Potted pineapple | yuzu-mayonnaise  
Lye crunch | roasted sesame

€ 19,00

### Spelt-Rice-Bowl *VEGAN*




Red beetroot | edam cheese | pomegranate  
Wild herbs | curry | Einbecker mustard




Starter € 14,00  
Main Dish € 19,00



### Moringer Onion Soup *VEGAN*



Beverbach whiskey  
Roasted spelt-focaccio





€ 9,00

 Ravioli & Smoked almond  
 Organic radish  
 Boletus oil

 Salmon trout & sesame  
 Salmon trout from Edesheim  
 Pineapple & yuzu

 Einbecker organic mustard & organic spelt  
& organic red beetroot  
 Curry

 Whiskey  
 Organic spelt, organic onions &  
Beverbach whiskey

 From Grill  
 International  
 Regional  
 Signature Dish



## MAIN MENU

### Roasted Country Egg

Smoked eel | Einbecker mustard cream  
Apple-celery cream

€ 29,00

### Boeuf bourguignon

Mashed potato | pearl onions  
Carrots | forest fungi

€ 32,00

### Cutlet from Veal Saddle

Fried potatoes | salad | cranberries

€ 34,00

### Spelt Pasta VEGAN



Wild mushroom ragout | black salsify  
Smoked olive oil



€ 21,00


### Braised Cabbage Turnip VEGAN




Wild garlic puree | amaranth  
Pepper sauce



€ 24,00

 Edesheimer eel  
 Moringer organic eggs, Einbecker mustard,  
Organic celery & Edesheimer eel

 Smoked bacon  
 Ellenser organic beef, organic potatoes  
& Moringer organic carrots

 Organic potatoes & Organic onions

 Grilled Salsify  
 Moringer spelt pasta  
 Smoked olive oil

 Flambierter pepper  
 Organic amaranth & Organic cabbage turnip  
& Göttinger amaranth cress



## FROM THE GRILL



**PS.SPEICHER-Burger** € 24,00

200g Limousine-Beef | BBQ-Sauce  
Cabbage | Braised onions  
Cheddar | Einbecker mustard  
Mayonnaise | French fries

**Duroc Tomahawk 300g** € 29,00

**Moringer Chicken Breast 180g** € 22,00

**Beef fillet steak 200g** € 45,00

**Rib Eye 350g** € 45,00

**Norwegian Salmon fillet 200g** € 28,00

**Green asparagus 200g** *VEGAN* € 12,00

### **Choose Your Sauce:**

Herb-Chimichurri *VEGAN*

BBQ-Sauce

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

Sweet potatoe fries *VEGAN* € 7,00



Einbecker organic mustard  
& organic onion



Regional meat



Organic chicken from Moringen



Regional meat



Regional meat



Norwegian salmon



## DESSERT

### Carrot and spelt pie VEGAN

Rhubarb | lemon melisse  
Chocolate cream

€ 12,00

### Yoghurt Panna Cotta

Ginger-olive oil | Raspberry sorbet

€ 12,00

### Eis

Vanilla | Chocolate |  
Peanut-caramel | Coffee  
Buttermilk | Walnut

scoop € 3,0

🔥 Flamed tart  
🌿 Organic carrot & organic spelt  
🌍 Vegan Valrhona chocolate

🌿 Organic joghurt  
🌍 Organic olive oil

🌿 Ice cream from Wiebkes dairy house



# OUR SUPPLIERS

## **Biolandbetrieb Penk**

Potatoes | Root vegetables  
Eggs | Pumpkin | Onion

*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  
Garlic | 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.*

## **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.*

## **Saline Luisenhall**

Salt

*The salt refinery Luisenhall is a former salt work in Göttingen, which now serves as a mine that is open to the public and a museum. The plant is considered an outstanding technical monument and is an important testimony to the salt production in Germany.*

## **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.*

## **Leinetaler Smoked trout**

Smoked eel & 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

