

## OUR APERITIF RECOMMENDATION

GLASS OF PROSECCO WITH WHEAT BEER	0,2 L	€ 6,50
GLASS OF TIEMANN'S APERITIF	0,1 L	€ 5,00
GLASS OF PROSECCO WITH APRICOT JUICE	0,1 L	€ 5,50
GLASS OF FRUIT COCKTAIL (WITHOUT ALCOHOL)	0,2 L	€ 5,00

## MENU

COLD CUTS OF "TAFELSPITZ" (BOILED BEEF)  
WITH PUMPKIN SEED MARINADE,  
HORSERADISH, CAPERS AND RADISH

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PEARL BARLEY SOUP  
WITH CRÈME FRAÎCHE  
AND "BÜNDNERFLEISCH" (CURED BEEF)

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CHAR (FISH) ON WHITE WINE SAUCE  
WITH CHAR CAVIAR, STEWED CUCUMBERS  
AND BUTTERED POTATOES

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"PALATSCHINKEN" (PANCAKE)  
WITH APRICOT JAM  
AND HOMEMADE SOUR CREAM ICE CREAM

3 COURSE MEAL € 35,50

4 COURSE MEAL € 39,50

## OUR WHITE WINE RECOMMENDATION

2017ER GRÜNER VELTLINER „LOIS“  
QUALITÄTSWEIN TROCKEN  
WINERY LOINER  
KAMPTAL, AUSTRIA

0,2L € 8,50  
BOTTLE 0,75L € 26,50

## OUR RED WINE RECOMMENDATION

2015ER HEINRICH RED  
REDWINE CUVÉE DRY  
WINERY HEINRICH  
BURGENLAND, AUSTRIA

0,2L € 8,50  
BOTTLE 0,75L € 26,50

## STARTERS

<b>SMALL DUMPLINGS WITH MUSHROOMS À LA CRÈME</b> (VEGETARIAN)	€ 9,50
<b>BAKED BALL OF GOAT CHEESE LETTUCE, PINE NUTS AND FIG CRÈME</b> (VEGETARIAN)	€ 10,50
<b>BAKED CHICKEN WITH LAMB'S LETTUCE AND PUMPKIN SEED OIL VINAIGRETTE</b>	€ 12,50
<b>COLD CUTS OF "TAFELSPITZ" (BOILED BEEF) WITH PUMPKIN SEED MARINADE, HORSERADISH, CAPERS AND RADISH</b>	€ 13,50
<b>TARTAR OF CHAR (FISH) ON CUCUMBER LIQUID ESPUMA</b>	€ 14,00

## SOUPS

<b>"TAFELSPITZ" (BOILED BEEF) BOUILLON WITH PANCAKE STRIPS AND MARROW BALLS</b>	€ 6,50
<b>PEARL BARLEY SOUP WITH CRÈME FRAÎCHE AND "BÜNDNERFLEISCH" (CURED BEEF)</b>	€ 7,50

**TIEMANN's  
Restaurant**

**Alpenglück!**

TIEMANN's Wiener Schnitzel,  
Kaiserschmarrn, Marillenknödel:  
**Alpenländische Spezialitäten  
bei uns im Norden  
1. bis 28. 2.**

★ ★ TIEMANN's Hotel ★ ★  
Vor der Brücke 9 · Lemförde/Stemshorn  
Tischreservierung 05443 999-0  
Schon mal vormerken:  
TIEMANN's BURGER-SPECIALS  
selbstgemacht, den ganzen März!  
[www.tiemanns-hotel.de](http://www.tiemanns-hotel.de)

## MAIN COURSES

1/2 BAKED CHICKEN WITH LEMON-MUSTARD-MAYONNAISE, POTATO SALAD WITH BACON AND PUMPKIN SEED OIL	€ 18,50
“TAFELSPITZ” (BOILED BEEF) WITH APPLE-HORSERADISH SAUCE, BOUILLON POTATOES AND WARM BEETROOT SALAD	€ 19,50
WIENER SCHNITZEL OF BIO VEAL WITH POTATO- CUCUMBER-LAMB'S LETTUCE SALAD	€ 21,50
“VORALBERG” SCHNITZEL OF VEAL „CORDON BLEU“ STUFFED WITH MOUNTAIN CHEESE, SERVED WITH POTATO- CUCUMBER-LAMB'S LETTUCE SALAD	€ 24,50
DEER MEDALLIONS IN TYROLEAN BACON WITH WILD ALMOND-BROCCOLI, CRANBERRY SAUCE AND DUMPLINGS	€ 29,50
CHAR (FISH) ON WHITE WINE SAUCE WITH CHAR CAVIAR, STEWED CUCUMBERS AND BUTTERED POTATOES	€ 24,50
CHEESE SPAETZLE WITH ROASTED ONIONS AND HOMEMADE PICKLED CABBAGE WITH CARAWAY (VEGERATIAN)	€ 12,50

## DESSERT

“PALATSCHINKEN” (PANCAKE) WITH APRICOT JAM AND HOMEMADE SOUR CREAM ICE CREAM	€ 8,50
“KAISERSCHMARRN” WITH PLUM COMPOTE AND BOURBON VANILLA SAUCE	€ 8,50
WARM APPLE STRUDEL WITH BOURBON VANILLA ICE CREAM	€ 8,50
SMALL PORTION TO TRY BOURBON VANILLA ICE CREAM WITH ROASTED PUMPKIN SEEDS AND PUMPKIN SEED OIL	€ 5,50