

◆ **A delightful start** ◆
(to choose in advance)

Stiefel Pasti (for 2 persons) *(The Classic Beginning)* **19.50 €**

Fresh minced onion spread, cheese cubes, small meatballs, Rhenish bruschetta, onions, olives and Stiefelbread, served with butter and mustard ^{1,3,7,9,10}

Beethovens favourite dish **9.50 €**

Creamy potato soup with Viennese sausages and bacon served in a lions head tureen ^{1,9,10}

Vegetarian potato soup **8.90 €**

in a lions head tureen ^{1,9,10}

◆ **Specialities – Hearty, Substantial, Regional** ◆
(to choose in advance)

Schnitzel Bowl *(Light & Fresh)* **22.50 €**

Colorful leaf salads with Stiefel dressing, antipasti vegetables and breaded pork schnitzel strips ^{1,3,9,10}

(also available as a vegetarian bowl)

A True Taste of the Rhineland **27.50 €**

Original Rhenish marinated horse, served with raisin sauce, almonds, red cabbage, potato dumplings and apple compote ^{1,7,8,9,10}

¹ Gluten-containing cereals, ² crustaceans, ³ eggs, ⁴ fish, ⁵ peanuts, ⁶ soy, ⁷ milk, ⁸ tree nuts, ⁹ celery, ¹⁰ mustard, ¹¹ sesame, ¹² sulphur dioxide / sulphites [>10mg/kg], ¹³ lupin, ¹⁴ molluscs



Stiefelschnitzel *(The Stiefel Power)*

24.90 €

Pork schnitzel with slices of bacon, melted onions, mushrooms, fried egg and French fries ^{1,3,7,9}

Zander fillet meets Sweet Potato Mousse

28.50 €

Zanderfillet on sweet potato mousse, accompanied by antipasti vegetables ^{1,4,7,9}

Himmel un Ääd *(the most typical dish of town)*

19.50 €

Fried blood and liver sausage with melted onions, mashed apple - potatoes and medium - spicy mustard ^{7,9,10}

◆ **Vegan Moments of Delight** ◆

(to choose in advance)

Golden Treasures of the Earth

17.90 €

Potato goulash with celery, carrots, mushrooms, peppers and onions ^{9,10}

◆ **Vegetarian Delicacies** ◆

(to choose in advance)

Spaetzle Love

18.50 €

Swabian egg noodles with Emmental and Gouda cheese, refined with fresh herbs and melted onions ^{1,3,7,9,10}

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◆ Sweet Finale – Desserts from the Stiefel ◆

(to choose in advance)

Viennese Dream

9.80 €

Warm strudel with apples, raisins and cinnamon, served with creamy vanilla sauce ^{1,3,7,8,12}

(also available as a vegan dessert)

Thank you for visiting Gasthaus im Stiefel in Bonn.

#StiefelMoments

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@gasthausimstiefel - maybe your photo will appear on our page!

We also truly appreciate it if you share your impressions on **Google**.

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