



DREESEN
Gasthaus im Stiefel

◆ A delightful start ◆

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}

Hearty Goulash Pot - House Style _____ **12.50 €**
Beef goulash soup served in a bread bowl ^{1,9}

Beethovens Laiberl _____ **12.50 €**
Creamy potato soup with Viennese sausages and bacon, served in a bread
bowl ^{1,9,10}

Nordic Greeting _____ **15.50 €**
Matjes herring filets with red onions on hearty rye bread and butter ^{1,4,7}

Little Garden View _____ **7.50 €**
Small mixed salad with housemade Stiefel dressing ^{3,10}

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



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◆ Schnitzel dreams ◆

Stiefelschnitzel - The Stiefel Power Package _____ **24.90 €**

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

Golden Cordon Bleu - Homemade _____ **21.10 €**

Stuffed pork schnitzel with cheese & ham, served with French fries and a small salad with Stiefel dressing ^{1,3,7,10}

From the Hunter's Forest _____ **21.10 €**

Pork schnitzel accompanied by a fine mushroom sauce and spaetzle ^{1,3,7,9}

Viennese Masterpiece _____ **28.60 €**

Veal schnitzel with lingonberries, potato - cucumber - salad with passion fruit dressing and Viennese garnish - *a lemon slice topped with anchovy fillets and capers* ^{1,3,4,9,10}

Rhenish Delight _____ **21.10 €**

Pork schnitzel with Rhenish blood pudding marmalade, apple slices, melted onions, mustard sauce and croquettes ^{1,7,9,10}

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◆ Specialities - Hearty, Substantial, Regional ◆

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}

Himmel un Ääd _____ **19.50 €**

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

Berlin - Style Liver Delight _____ **24.50 €**

Beef liver with melted onions, gravy and mashed apple - potatoes ^{1,7,9}

From Neptune's Kitchen _____ **28.50 €**

Red mullet fillets on pea risotto with basil - sauce ^{1,4,7,9}

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Beef Roulade - House Speciality _____ **28.90 €**

Beef roulade filled with bacon, onions, cucumber, served with red cabbage, red wine - mustard - sauce and spaetzle ^{1,7,9,10}

Currywurst Duo _____ **18.50 €**

Currywurst made from veal and pork, with sauce from the house's original recipe and chili - cheese - French fries ^{1,7,10}

Fried Leberkäse Pan _____ **19.50 €**

Fried Bavarian meatloaf with sweet potato mousse, fried egg and medium - spicy mustard ^{3,7,9,10}

Schnitzel Bowl - Light & Fresh _____ **22.50 €**

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

Evening Pork Knuckle Feast (from 6 p.m.) _____ **26.90 €**

Crispy roasted pork knuckle with hearty beer sauce, mashed apple - potatoes and coleslaw ^{7,9,10}

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◆ Vegetarian Delicacies ◆

Spaetzle Love _____ **18.50 €**

Swabian egg noodles with Emmental and Gouda cheese, refined with fresh herbs and melted onions, served with a small salad and Stiefel dressing ^{1,3,7,9,10}

Forest & Meadow - Hearty and Fine _____ **18.50 €**

Gnocchi in a creamy mushroom and herb sauce, topped with sunflower seeds ^{1,7,8,9}

◆ Vegan Moments of Delight ◆

Flavours of 1001 Nights _____ **16.50 €**

Homemade lentil curry with vegetables and Stiefelbread ^{1,9,10}

Golden Treasures of the Earth _____ **17.90 €**

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

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◆ **Sweet Finale – Desserts from the Stiefel** ◆

Viennese Dream _____ **9.80 €**

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

White Temptation _____ **10.50 €**

White chocolate mousse with a hint of our housemade herbal liqueur *Stiefelmeister*, harmoniously complemented by fresh wild berries ^{3,7}

Thank you for visiting Gasthaus im Stiefel in Bonn.

Our seasonal recommendations can be found on a separate menu.

#StiefelMoments

Share your most beautiful moments with us on **instagram**

@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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