

# WELCOME!

Enjoy the philosophy of Tütsberg „Vitalized rurality“  
in our restaurant: modern, creative country cuisine  
based on regional and VNP produced groceries  
convince with freshness and quality.

Down to earth and charming – we will make your stay  
a memorable one.

Take a deep breath and enjoy time.

Dear Guest,  
legal provisions on consumer protection require the  
labeling of all dishes that contain so-called allergens.  
These include, for example, gluten, crustaceans, nuts,  
soy, lupins, and others.

1 Cereals containing gluten	8 Milk and products thereof
2 Crustaceans and products thereof	9 Celery and products thereof
3 Eggs and products thereof	10 Mustard and products thereof
4 Fish and products thereof	11 Sesame seeds and products thereof
5 Peanuts and products thereof	12 Lupin and products thereof
6 Soybeans and products thereof	13 Molluscs (such as snails, mussels, squid) and products thereof
7 Nuts (tree nuts) and products thereof	14 Sulphur dioxide and sulphites



## HEIDLÄNDER – THE PRODUCT LINE OF THE VNP

For more than 115 years, the VNP has been dedicated to the preservation and care of its land in the Lüneburg Heath nature reserve and also operates several hospitality businesses here through its GmbH.

Whether it's rooms, restaurants, or food products – we place great value on regional origin, seasonality, and quality, so that you can fully enjoy your stay with us. Try our Heidländer products in our establishments and take a little supply home with you.

### HEIDSCHNUCKE PRODUCTS

Our Heidschnucke meat comes exclusively from the VNP's own flocks. In the nature reserve, six herds graze the heathlands, covering an average of 12 kilometers each day. This gives the meat its particularly tender texture and makes it low in fat and cholesterol. The animals are slaughtered just a few kilometers from their barns, in a small traditional country butchery

### GAME PRODUCTS

Our venison, red deer, and wild boar products come from local hunting grounds. The animals are transported immediately after being hunted to a specialized game processing facility. After being professionally butchered, the VNP receives the products back ready for kitchen use.

### BUCKWHEAT FLOUR

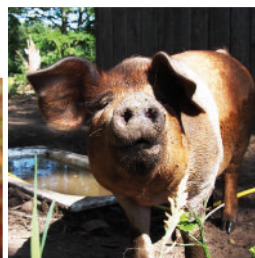
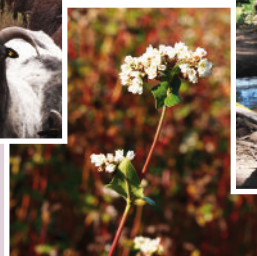
Buckwheat is a regional crop grown on the VNP's own fields.

Since we do not use pesticides, our land provides a habitat not only for the cultivated crops themselves but also for rare and endangered arable wild plants such as Lämmersalat (Lamb's Lettuce) and Saathohlzahn (Toothed Medick).

### PORK SPECIALTIES

At our „Schulabauernhof“ in Wilsede, we keep a small herd of happy pigs – a cross between Edelschwein and Duroc breeds.

They are free to root around in the soil and wallow in the mud to their hearts' content. Seasonally, we offer products made from their meat, which is finely marbled and especially flavorful thanks to their active lifestyle.



# YOUR HOSTS

## DEPARTMENT HEAD

Tjark Röhrs

## OUR SERVICETEAM

Kerstin Knüttel (Restaurant Manager)

Jan Dohrmann (Assistant Restaurant Manager)

Diana Kribus und Sabine Lawrenz

Stephan Jungemann und Bianca Lyß

Petra Scheller und Ferreschteh Razawi

Kina Hagemann (Trainee)

## OUR KITCHENCREW

Nils Henning (Head Chef)

Christoph Garus und Axel Hardt

Roman Donhauser und Fernandec Kleinschmidt

## FRONT OFFICE

Mandy Brauner, Michaela Witt

und Julia Fricke

## OUR BUSY HANDS BEHIND THE SCENES

Ines Tockhorn und Stefanie Wahlers

Jessica Timm und Barbara Lorenzyk





## STARTERS & SOUPS

### **Clear beef broth (from Wilseder Roten cattle)** <sup>1, 8, 9, 11</sup>

with small vegetables / buckwheat spaetzle / herbs

8,90 €

### **Cauliflower cream soup** <sup>1, 9</sup>

tahini / marinated apple / sesame crisp

8,50 €

### **Crunchy garden salad** <sup>1, 7, 10</sup>

homemade balsamic dressing / cucumber and tomato /  
seeds and croutons

8,50 €

### **Pan-fried scallops** <sup>10, 13</sup>

pickled yellow beetroot / arugula with yuzu vinaigrette /  
puffed buckwheat

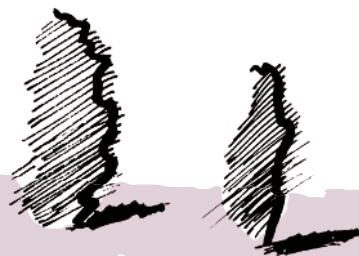
17,50 €

### **Homemade antipasti of grilled marinated vegetables** <sup>1, 10</sup>

salami and ham / cheese from farmer Lahde / marinated leaf salads

for 1 person: 15,90 €

for 2 people: 19,90 €



## CLASSICS FROM TÜTSBERG

### **“Brotzeit” (bread meal / rustic platter)** <sup>1, 3, 10, 14</sup>

freshly toasted wood-fired bread / country ham / 2 fried eggs

17,50 €

### **Large salad plate** <sup>1, 6, 10, 11</sup>

mixed leaf salads / balsamic dressing / tomatoes /  
cucumber / seeds / croutons

optional with:

- grilled chicken breast
- fried falafel (4 pieces)

18,90 €

### **Pork schnitzel** <sup>1, 3, 9, 10, 14</sup>

potato-bacon salad / mixed leaf salad / cranberry dressing

22,90 €

### **Sous-vide corn-fed chicken leg** <sup>8, 9, 10</sup>

creamy lime polenta / peas / marinated arugula

25,90 €

### **Crispy fried pike-perch fillet** <sup>1, 3, 4, 7, 8, 9</sup>

tomato-based fish broth with roasted almonds /  
sea asparagus / orzo / lovage oil

28,50 €

### **Braised game ragout (from local hunting)** <sup>1, 8, 9, 14</sup>

glazed root vegetables / potato-thyme terrine / cranberry sour cream

27,90 €



## HEIDLAND SPECIALTIES



### Heidschnucken “knipp” (fried sausage dish) <sup>1, 9, 14</sup>

fried potatoes / pickled cucumber / salad

19,50 €

“Heidschnucke” = a local  
heathland **sheep breed**



### Nature park platter <sup>9, 14</sup>

Heidschnucken bratwurst / mashed potatoes /  
onion-mushroom vegetables

small portion: 18,90 €

large portion: 20,90 €



### Pink-roasted saddle of Heidschnucken lamb <sup>1, 8, 9</sup>

kohlrabi (raw & buttered) / potato-thyme terrine / red wine sauce

36,50 €



### Braised Heidschnucken leg <sup>1, 8, 9, 14</sup>

bacon-green beans / heath potatoes / red wine sauce

29,80 €



### Tender braised beef (“Wilseder Roten”) <sup>1, 7, 8, 9</sup>

glazed root vegetables / braising sauce / sourdough bread chip

27,90 €

Our Heidschnucken meat comes exclusively from the herds of the VNP. In the nature reserve 6 herds graze on the heathland and walk each day up to 12 km. That is why they have a very delicate, low fat and low cholesterol meat.



## MEAT-FREE HAPPINESS

### **Warm Mediterranean orzo pan** <sup>1, 3, 7, 8, 10</sup>

spinach salad / passion fruit balsamic

20,50 €

### **Vegan colorful lentil curry** <sup>5, 6, 9, 11</sup>

coconut milk / tandoori / fresh herbs / fried lentil bread

20,90 €

## SWEET FINALE

### **Homemade mousse in a jar with fruits** <sup>8</sup>

6,00 €

### **Red berry compote (“Rote Grütze”) with vanilla ice cream** <sup>8</sup>

7,50 €

### **Strawberry yogurt parfait** <sup>1, 7, 8</sup>

vanilla quark gnocchi

11,50 €

### **North German cheese selection** <sup>1, 7, 8</sup>

with passion fruit chutney

14,50 €



## FOR OUR YOUNG GUESTS

**I don't know**

„Schnitzel“ with french fries  
and vegetables including  
ketchup or mayo <sup>1,5</sup>  
7,30€

**something**

Pasta with  
tomato sauce <sup>1</sup>  
5,50€

**I don't like that**

2 potato hash  
browns with  
apple puree <sup>5</sup>  
6,90€

**I don't care**

French fries  
with ketchup or mayonnaise  
3,50 €

**I am olaf**

Scoop of ice cream of your choice  
with whipped cream, chocolate sauce,  
and smarties <sup>1, 5, 8</sup>  
€2,30

Vanilla, Chocolate, Strawberry,  
Walnut, Stracciatella or Lemon

**I do not want that**

6 chicken nuggets with  
french fries including  
ketchup or mayo <sup>1, 3</sup>

7,50€