



Menu



Hospitality is our priority!



Welcome to our house in the Niestetal district Heiligenrode.

We are at your disposal all week without a day off. You celebrate and we take care of everything else!

We fulfill your individual wishes and offer you a unique hospitable atmosphere. Comfortably furnished and lovingly decorated rooms promise a pleasant stay. Our house offers enough space for up to 285 people spread over several rooms.

We attach great importance to freshness, quality and regionality in the selection of ingredients for our dishes. Many of our suppliers come from the north of Hessen.

We have also given a lot of thought to the topic of allergen labeling. Our service staff will be happy to provide you with an overview of the allergens and additives contained in the dishes.

We wish you a pleasant stay in our house.

Manuela & Stefan Wambach

Aperitifs and other sparkling drinks

Aperol Spritz	7,50 €
Fruity-bitter liqueur from Italy mixed with Prosecco and water served on ice	
Lillet Wild Berry	7,50 €
Lillet Blanc with Schweppes Wild Berry, iced berries and ice cubes	
Grüne Wiese	7,00 €
Exotic blend of non-alcoholic Blue Curacao and orange juice served on ice	
Hugo	7,50 €
Refreshing drink with elderflower syrup, prosecco and water served on ice	
Martini	7,50 €
Perfect mixture of gin and vermouth served on ice	
Prosecco Valdobbiadene	4,50 €
Glass 0,1l / Bottle 0,75l	25,00 €
Sparkling wine	4,00 €
Schlossberg Sparkling wine cellar Breisach/Rhein - Glass 0,1l / Bottle 0,75l	21,00 €
Les Premiers Rosé Sec	27,50 €
Geldermann Private sparkling wine cellar Breisach/Rhein - Bottle 0,75l	
Veuve Cliquot Brut	65,00 €
Champagne - dry - bottle 0,75l	



Soups

Carrot-Ginger Soup

with coconut milk and curry cashews



5,50 €

Goulash soup house style

with bread

5,50 €

Clear beef cabbage soup

with noodles, egg bite, vegetable strips and fresh parsley

4,50 €

Cream soup of fresh tomatoes

with basil cream

4,50 €

Starters

Shrimp à la Ernesto

Five fried shrimps in garlic-chili rosemary-thyme oil
with toasted baguette and garlic dip

12,90 €

Tomato with mozzarella

and housemade basil pesto

9,90 €

Two housemade spring rolls

Roasted duck with princess beans and mung bean sprouts
fried in a filo dough roll, served with sweet chili dip

9,50 €

Our bruschetta

Toasted baguette slices with cubes of tomato and mozzarella,
red onions and basil pesto

6,90 €



Vegetarian delights

Broccoli curry

Delicious broccoli curry with coconut milk and fragrant rice



12,90 €

Tomatoized linguine with basil pesto

Linguine with roasted vegetable assortment of zucchini, mushrooms, onions, peppers and tomato

14,50 €

Spinach dumplings

Three spinach dumplings stuffed with mountain cheese, served with melted butter and shaved Grana Padano, served with side salad

15,90 €

Chef-style Pasta

Ribbon noodles with broccoli florets in garlic cream and shaved Grana Padano, served with a side salad

13,50 €

Ribbon noodles alla Lampe

Spicy ribbon noodles with steamed bell pepper strips, pepperoni, garlic and Grana Padano, served with side salad

12,50 €

Cheese spaetzle

Spaetzle with Emmental cheese, fried onions and side salad

14,90 €

Baked potato

with mediterranean pan-fried vegetables and herb dip

10,90 €

Baked camembert

with baked parsley, cranberries, toast and butter

8,90 €



From river and sea

Fried salmon fillet	21,50 €
on warm cucumber-ginger ragout with rosemary potatoes	
Scampi diavolo	15,50 €
Fried scampi with tomatized linguine and mediterranean vegetables	
Baked fillet of redfish	14,90 €
in crispy breading with remoulade, boiled potatoes and side salad	

Our classics

„Niestetaler Fetzen“	23,90 €
Strips of Argentinean Maredo beef tenderloin in a fiery mushroom sauce with a dash of crème fraîche, potato croquettes and side salad	
Stefans Heiligenröder Grill plate	19,90 €
Pink roasted medallion of pork, small rump steak and small steak from turkey with creamed mushrooms with fresh vegetables and bacon fried potatoes	
Men's toast	19,90 €
Small Argentinean Maredo rump steak (approx. 200g) with fried bacon and fried onions on toast and salad garnish	
Hesse plate	17,50 €
Duet north hessian style of small schnitzel and housemade bratwurst with bacon fried potatoes, fresh vegetables and fried egg	
„Mühlenberg-Kröstchen“	16,50 €
Cutlet of pork on toasted brown bread with herb curd, with fried onions and fried egg and salad bouquet	



Our Schnitzel Variations

Schnitzel „Wiener Art“ **14,50 €**

Breaded cutlet of pork
with lemon, French fries and side salad

„Jägerschnitzel“ **15,90 €**

Breaded cutlet of pork
with hunter sauce, french fries and side salad

Schnitzel „Madagaskar“ **17,90 €**

Breaded cutlet of pork
with fiery cognac pepper cream sauce, French fries and side salad

„Marktschnitzel“ **17,90 €**

Breaded pork cutlet with mushrooms à la creme
gratinated with grated Gouda, with potato croquettes and side salad

„Hessisches Schmandschnitzel“ **17,90 €**

Breaded cutlet of pork
with hot sour cream sauce with bacon cubes and onions
with bacon fried potatoes and side salad

Cordon bleu **19,50 €**

Breaded pork cutlet stuffed with cooked ham and cheese
served with potato croquettes and buttered vegetables

All cutlets are optionally available from turkey or/and natural.

Delicious from the duck

Crispy strips of duck breast **15,90 €**

on spicy Asian vegetables, with fragrant rice and soy sauce



Delicacies from beef and pork

The fiery **34,50 €**

Argentinean Maredo beef fillet (approx. 250g raw weight)
on cognac pepper cream, with potato croquettes and side salad

The classic **28,90 €**

Argentinean Maredo rump steak (approx. 250g raw weight)
with herb butter, bacon fried potatoes and side salad

Lumberjack steak **15,90 €**

Pork neck steak (approx. 250g raw) with braised onions,
spicy herb butter, French fries and homemade coleslaw

Pork tenderloin house style **18,90 €**

Three pink roasted medallions of pork with mushroom cream
with potato croquettes and side salad

Cognac pork loin "Fiery style" **18,90 €**

Three pink roasted medallions of pork with cognac-pepper cream
with potato croquettes and side salad

Beef roulade according to grandma's recipe **16,90 €**

stuffed with lean bacon, sour cucumber, onions and minced pork,
with boiled potatoes and side salad

Spare Ribs **16,90 €**

A large pork belly rib in our own marinade
with baked potato, herb curd cheese and choice of dip, served with side salad

Housemade cheeseburger **15,90 €**

Housemade US beef patty (approx. 200g raw weight) in a hamburger bun topped with crisp lettuce, fresh tomatoes, onions and cucumbers, with tangy Chester cheese, fries and side salad

Vegetarian burger **15,90 €**

Vegetable patty in hamburger bun with crisp lettuce, fresh tomatoes, red onions and tomato salsa, served with roastitaler and side salad



Rustic from the homeland

Housemade curry sausage 12,50 €

Housemade bratwurst with spicy sauce and curry powder,
served with french fries and side salad

Housemade sausage 11,50 €

with bacon fried potatoes, mustard and side salad

Pork knuckle aspic from our own production 12,90 €

with spicy remoulade, pickle, bacon fried potatoes and side salad

North Hessian "Ahle Wurst" from our house butcher 10,90 €

colorfully garnished with pickle, country bread and butter

Salad bar

Large mixed salad with baguette slices 8,90 €

Vary the salad with ... **Total price**

... tuna, cooked ham, cheese and boiled egg 13,50 €

... roasted strips of turkey breast 14,90 €

... Tuna, olives and shepherd cheese 15,90 €

... four fried shrimps 17,90 €

These salads are accompanied by the following dressings: sour cream, balsamic or lime dressing

Delicious to finish

Housemade sour cream mousse 8,50 €

Mousse of sour cream and cream with a dash of amaretto and lemon
served with a garnish of strawberries

Fresh strawberry cup 8,00 €

Three scoops of bourbon vanilla with delicious strawberries and cream topping



Draft beer

Krombacher 0,3l 0,5l

Pils	3,00 €	4,60 €
Brewing tradition cellar beer	3,00 €	4,60 €
Hefeweizen Light	3,00 €	4,60 €

Starnberger 0,3l 0,5l

Light	3,00 €	4,60 €
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Bottled beer

Krombacher 0,33l 0,5l

Hefeweizen Dark		4,60 €
Hefeweizen non-alcoholic		4,60 €
Pils non-alcoholic	3,00 €	
Radler non-alcoholic	3,00 €	

Schöffelhofer 0,5l

Kristallweizen		4,60 €
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Vitamalz 0,5l

Malt beer		4,60 €
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Water

Apollinaris 0,25l 0,75l

Medium	2,60 €	5,80 €
ViO still	2,60 €	5,80 €

Table water 1,0l

Carafe		5,30 €
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Soft drinks

Coca-Cola 0,3l 0,5l

Cola	3,00 €	4,60 €
Zero Sugar	3,00 €	4,60 €
Fanta	3,00 €	4,60 €
Sprite	3,00 €	4,60 €

Schweppes 0,25l

Original Bitter Lemon		3,00 €
American Ginger Ale		3,00 €
Indian Tonic Water		3,00 €

Juices

Vaihinger 0,3l 0,5l

Apple juice	3,50 €	4,90 €
Banana juice	3,50 €	4,90 €
Cherry juice	3,50 €	4,90 €
Orange juice	3,50 €	4,90 €
Grape juice	3,50 €	4,90 €

Juice spritzer	3,00 €	4,60 €
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Coffee

Coffee Creme	Cup	2,50 €
	Pot	3,00 €
	Jug	4,20 €

Espresso	Cup	2,30 €
Double Espresso	Cup	3,20 €
Espresso Macchiato	Cup	2,50 €
Cappuccino	Cup	3,10 €
Latte Macchiato	Glass	3,60 €
Latte	Cup	3,60 €
Hot chocolate	Pot	3,50 €
Tea	Glass	2,50 €



Open red wines

Cantina di Custoza 0,2l 1,0l

Merlot - dry 5,80 € 22,00 €
Wine spritzer 4,50 €

Helmut Best 0,2l 0,75l

Cuvée - mild 5,80 € 16,50 €

Braunewell 0,2l 1,0l

Spätburgunder - dry 5,80 € 22,00 €

Tierra de Castilla 0,2l 0,75l

Tempranillo - dry 6,50 € 20,00 €

Conte di Campiano 0,2l 0,75l

Primitivo - dry 7,20 € 26,00 €

Red bottled wines

Zenato 0,75l

Amarone - dry 57,50 €

Argiolas 0,75l

Turriga - dry 89,00 €

Open rosé wines

Braunewell 0,2l 1,0l

Weißherbst - medium dry 5,80 € 22,00 €

Open white wines

Cantina di Custoza 0,2l 1,0l

Pinot Grigio - dry 5,80 € 22,00 €

Helmut Best 0,2l 1,0l

Grauer Burgunder - dry 5,80 € 22,00 €
Wine spritzer 4,50 €

Braunewell 0,2l 1,0l

Riesling - dry 5,80 € 22,00 €
Scheurebe - medium dry 5,50 € 22,00 €

Braunewell 0,2l 0,75l

Kerner - Spätlese 7,00 € 22,00 €

White bottled wines

Wirsching 0,75l

Fränkischer Silvaner - dry 27,50 €
Fränkischer Silvaner GG - dry 59,50 €

Aldinger 0,75l

Sauvignon Blanc - dry 55,00 €

Principato 0,75l

Pinot Grigio - dry 17,90 €



Delicacies from fruit

Guggenbichler

2cl

Fine pear	5,50 €
Haselnussgeist Gold	5,50 €
Raspberry	5,50 €
Apricot	5,50 €
Mirabelle	5,50 €

Rochelt

2cl

Wachauer Marille	12,00 €
Williams Christ Birne	12,00 €

Faude

2cl

Blood Orange	6,50 €
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Ziegler

2cl

Williams Christ Pear	7,00 €
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Whisky, Rum & Cognac

Whisky

4cl

Jim Beam - 40%	4,00 €
Tullamore Dew - 40%	4,00 €
Chivas Regal - 12 Years - 40%	5,00 €
Bushmills Malt - 10 Years - 40%	5,00 €
Glen Morangie - 10 Years - 40%	5,50 €
Glenfarclas - 12 Years - 43%	5,50 €
Talisker - 10 Years - 45,8%	6,00 €
Ardbeg - 10 Years - 46%	7,00 €

Rum

4cl

Don Papa - 40%	7,00 €
Ron Zacapa - Sistema 23 - 40%	7,00 €
Botucal - 40%	6,00 €

Cognac

2cl

Remy Martin - 40%	6,00 €
Hennessy XO - 40%	12,00 €

More spirits

2cl

Prinz Marille Hausschnaps	2,50 €
Pircher Williams Christ Birne	2,50 €
Jägermeister	2,50 €
Fernet Branca	3,00 €
Underberg	3,00 €
Malteser	3,00 €
Linie Aquavit	3,50 €
Scheibel Obstler	2,70 €
Grappa	4,50 €
Cherry liqueur	2,00 €

2cl

Ouzo	3,00 €
Amaretto	3,00 €
Sambuca	2,70 €
Asbach Uralt	3,00 €

4cl

Ramazotti	4,00 €
Averna	4,00 €
Baileys	4,00 €
Longdrinks	7,00 €





Niestetalstraße 16 - 34266 Niestetal-Heiligenrode
Phone 0561 95226-0 - Fax 0561 95226-34
Email: info@landhotel-niestetal.de
Website: www.landhotel-niestetal.de



Die Online-Druckerei in unserer Region.

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