

Dear Guests,

we are pleased to welcome you back at the Gravenberg.

We wish you pleasant hours at our restaurant.

*Enjoy your time and have a little vacation from everyday life
which demands so much from all of us.*

Our Team in the Restaurant

Service staff:

Jan Schorn

Emin Çam

Miri Glavas

Marc Graß

Sibylle Hakenberg

Christos Tsolakidis

Kitchen staff:

Frank Lohmann

Markus Owerdieck

Branco Krneta

Süleyman Satur

Ahmad al Munawar

Aljinerio Copri

Mika Pickelstein

Event-Team:

Wedding, Birthday etc.

a.lohmann@gravenberg.de

Our selected suppliers:

Bread from the bakery Lützenkirchen

Eggs from Paulinenhof

Potatoes from farmer Ewald

Water from the Haaner Felsenquelle

Our restaurant opening hours:

Monday closed

Tuesday to Saturday 12.30 to 23.00 (kitchen from 13.00 to 21.00)

Sunday from 11.30 to 15.00 (kitchen from 12.00 to 14.30)

Non-alcoholic beverages

Haaner Felsenquelle	0,25l	3,20 €	0,75l	7,90 €
Bergische Waldquelle	0,25l	3,20 €	0,75l	7,90 €
Gerolsteiner Gourmet Sprudel	0,75l	9,50 €		
Coca-Cola ^{1 7} , Zero ^{1 5 6 7} , Fanta ^{1 6} , Sprite ^{1 6}	0,20l	3,10 €	0,40l	6,00 €

Granini fruit spritzer ³ , different varieties	0,33l	3,70 €
Elephant Bay iced tea, different varieties	0,33l	3,90 €

Beers fresh from the barrel!

<i>König Pilsener</i>		0,25 l 3,50 €	0,40 l 5,60 €
<i>Benediktiner Helles</i>	0,30 l 4,20 €	0,50 l 6,90 €	1,00 l 12,00 €
<i>Bergisches Landbeer</i>		0,30 l 4,20 €	
<i>Gaffel Kölsch</i>		0,20 l 2,90 €	0,4l 5,60 €
<i>Radler^{1 6} / Radler^{1 6} alcohol free</i>		0,40 l 5,60 €	

Bottled beers

Benediktiner Weizenbeer/ alcohol free	0,50 l	6,30 €
Flensburger Pils alcohol free	0,33 l	4,20 €
Malzbeer	0,33 l	3,70 €

Aperitif

Riesling Sekt, trocken	0,1 l	8,50 €	0,75l	37,00 €
Secco „Zur Schwane“ – also alcohol free	0,1 l	8,50 €	0,75l	37,00 €
Champagner Louis Roederer	0,1 l	11,50 €	0,75l	71,00 €
Aperol Spritz	0,2 l	10,50 €		
Hugo	0,2 l	10,50 €		
Lillet Wild Berry ¹	0,2 l	10,50 €		

Our Landwehr pearl: doppelkorn from mountainous land

„Edition Dorfkind“ Aromatic from the oak barrel

„Edition Stallbursche“ Smoky from the chestnut barrel

„Edition Streuobstwiese“ Fruity from the Scheureben barrel

Double grain schnapps from the Bergisches Land region 2cl 2,50€

As a tasting board with all three varieties 3 x 2cl 7,00€

1 Colorants | 2 Preservatives | 3 Antioxidants | 4 Flavor enhancers | 5 Sweeteners
| 6 Source of phenylalanine | 7 Caffeine | 8 Contains quinineGeese at Gravenberg

Our Menu – recommendation

*Smoked salmon with cream cheese
in herb pancakes*

Wild mushroom cream soup

*Venison loin with oatmeal-cranberry butter
On slices of wild mushroom polenta, Brussels sprouts*

*Kaiserschmarrn flambéed at the table
with vanilla ice cream*

without soup 62,00 €

with soup 71,00 €

Wine recommendation

2022er

Markus Molitor, Mosel

glas 0,10 l 8,00€

„Erdener Treppchen“

glas 0,20 l 14,50€

Riesling

bottle 0,75 l 45,00€

2022er

Markus Schneider, Pfalz

glas 0,10 l 8,00€

„Black Print“

glas 0,20 l 15,50€

Cuvee Cabernet Sauvignon,

bottle 0,75 l 47,00€

Merlot, Cabernet Dorsa

Starter first - small dishes individually or as a combination:

Smoked salmon with cream cheese in herb pancakes	small	big
served with dill mustard sauce	6,50 €	15,50 €

Parsley root and pear salad		
served with Kikok chicken with peanut cream sauce	6,50€	15,50 €

Goose fillet and croquettes with toasted sourdough bread		
Red wine onions and cornichons		14,50 €

Shrimp in garlic and tomato oil from the oven	6,50 €	14,50 €
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Bergisch lamb's lettuce with warm potato dressing		
Strips of bacon and bread croutons	prepared at the table	14,50 €

Pumpkin cream soup with roasted seeds	6,50 €	13,50 €
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From the grill

Rump Steak	200g/ 300g	29 € / 38 €
Beef Filet	200g/ 300g	35 € / 49 €
Chicken breast	250g	29 €

Additional

potato balls	5,50€	Mayonnaise	0,90 €
French fries	5,50€	Ketchup	0,90 €
Pepper sauce	4,50€	mustard	0,90 €
Brussels sprouts	8,50€	Herbal butter	2,80 €
mushroom cream sauce	5,00€	Side Salad	8,50 €
Vegetables	8,50€		

Main courses

*Baked rutabaga with Sriracha sauce, soy yogurt,
and red cabbage salad (**vegan**)* 24,50 €

Fried potato patties with creamed savoy cabbage, vegetarian 23,50 €

*Beef fillet cubes in a mushroom cream sauce,
served with potato balls* 32,50 €

*Sea bass on black salsify and mashed potatoes,
almond and vanilla butter* 33,00 €

Mushroom roast rump steak with Brussels sprouts and potatoes 34,00 €

Please also note our weekly recommendations.

Would you like something sweet?

We'll be happy to serve you our dessert menu after your meal.

Our claccics

Wiener schnitzel

served with French fries and cranberries

31,00 €

Chateau Briand "double fillet steak"

*carved at the table, with market vegetables, Béarnaise sauce,
pepper sauce, and potato balls*

per person 45.50 €

Gravenberger Burger Beef or Vegetarian with Bean Patty

*(brioche, cucumber, fried egg, onions, tomato, romaine lettuce, burger sauce)
with French fries*

25.50 €

Cheeseburger + 2€

Kids

Fish sticks with vegetables and rice

12,00 €

Veal schnitzel with vegetables and French fries

12,00 €

French Fries for Kids

6,00 €

Dear guests,

*we hold cards with notes on ingredients and substances that cause allergies
and can trigger intolerances ready for you*