

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!

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

Our Menu – recommendation

Smoked salmon with cream cheese in herb pancakes

Consommé with venison dumplings

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

„Erdener Treppchen“

Riesling

glas 0,10 l 8,00€

glas 0,20 l 14,50€

bottle 0,75 l 45,00€

2022er

Markus Schneider, Pfalz

„Black Print“

Cuvee Cabernet Sauvignon,

Merlot, Cabernet Dorsa

glas 0,10 l 8,00€

glas 0,20 l 15,50€

bottle 0,75 l 47,00€

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 classics

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*