

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
Luke Löhmer
Süleyman Satur
Akissi Yao
Branco Krneta
Ahmad al Munawar
Aljinerio Coprio
Mika Pickelstein*

Event-Team:

*Wedding, Birthday etc.
Annkathrin Lohmann/ feiern@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	0,25 l 3,20 €	0,75 l 7,90 €
Bergische Waldquelle	0,25 l 3,20 €	0,75 l 7,90 €
Gerolsteiner Gourmet Sprudel	0,75 l 9,50 €	
Coca-Cola ^{1 7} , Zero ^{1 5 6 7} , Fanta ^{1 6} , Sprite ^{1 6}	0,20 l 3,10 €	0,40 l 6,00 €
Granini Fruchtschorle ³	0,33 l 3,70 €	
Elephant Bay Eistee	0,33 l 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 Landbier	0,30 l 4,20 €	
Gaffel Kölsch	0,20 l 2,90 €	0,40 l 5,60 €
Radler ^{1 6} , Alster ^{1 6}	0,25 l 3,50 €	0,40 l 5,60 €

Bottled beers

Benediktiner Weizenbier/ alkoholfrei	0,50 l 6,30 €
Flensburger Pils/ Radler alkoholfrei	0,33 l 4,20 €
Flensburger Strand Lager 0,0%	0,33 l 4,20 €
Malzbier	0,33 l 3,70 €

Aperitif

Riesling Sekt, trocken	0,1 l 7,00 €	0,75 l 37,00 €
Secco „Zur Schwane“ – auch alkoholfrei	0,1 l 7,00 €	0,75 l 37,00 €
Champagner Louis Roederer	0,1 l 11,50 €	0,75 l 71,00 €
Aperol Spritz	0,2 l 10,50 €	
Hugo	0,2 l 10,50 €	
Lillet Wild Berry ¹	0,2 l 10,50 €	

1 Farbstoffe | 2 Konservierungsstoffe | 3 Antioxidationsmittel | 4 Geschmacksverstärker | 5 Süßstoffe
| 6 Phenylalaninquelle | 7 Koffein | 8 Chininhaltig

Our Menu – recommendation

*Colorful Bean Salad, Savory Vinaigrette
Grilled Apricots and Almonds

*Kohlrabi Soup
with Smoked Duck Breast

*Beef tenderloin with bell pepper chutney, rissole potatoes,
and herb-infused gravy

Chocolate Frittata with Vanilla Ice Cream and Raspberries

*ohne Suppe 62,00 €
mit Suppe 71,00 €*

2024er

*Penfolds, Süd Australien
Koonuga Hill
Chardonnay, trocken*

*Glas 0,10 l 7,00 €
Glas 0,20 l 12,50 €
Flasche 0,75 l 44,00 €*

2022er

*Knipser, Pfalz
Blauer Spätburgunder, trocken*

*Glas 0,10 l 8,50 €
Glas 0,20 l 15,50 €
Flasche 0,75 l 47,00 €*

starter

<i>Colorful bean salad, savory vinaigrette, Grilled apricots and almonds</i>	<i>small</i>	<i>large</i>
	7,00 €	13,50 €

<i>Matjes Tatar with pickled radish and chive oil</i>	<i>small</i>	<i>large</i>
	7,50 €	14,50 €

<i>Oven-Baked Shrimp with Garlic and Tomatoes</i>	<i>small</i>	<i>large</i>
	7,50 €	14,50 €

<i>Herb Cream Soup with Garlic Croutons</i>	<i>small</i>	<i>large</i>
	6,50 €	12,50 €

Please also note our weekly recommendations.

Would you like something sweet?

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



Main courses

<i>Summer salad with corn and kidney beans, Parmesan, fried egg, pan-fried potatoes, house dressing</i>	19,50 €
<i>Served with fried chicken or shepherd's cheese and olives</i>	+8,50 €
<i>Slices of beef tenderloin, a salmon steak, or 3 shrimp</i>	+9,50 €
<i>Chickpea Purée with Raisin Rice and Ras el-Hanout vegan</i>	23,50 €
<i>Fregola Risotto with Kohlrabi and Orange Vegetarian</i>	23,50 €
<i>Fregola Risotto with Kohlrabi, Orange, and Salmon Steak</i>	29,50 €
<i>Sea bass on corn purée, green asparagus, and white wine sauce</i>	35,00 €
<i>Double fillet of matjes herring with red onions, served with bacon green beans and pan-fried potatoes</i>	25,50 €

from the grill

<i>Rump Steak</i>	200g/ 250g	29,00 € / 33,00 €
<i>Beef Filet</i>	200g/ 250g	35,00 € / 42,00 €
<i>Chicken breast</i>	250g	29,00 €

additional

<i>Potato balls</i>	5,50 €	<i>Mayonnaise</i>	0,90 €
<i>French fries</i>	5,50 €	<i>Ketchup</i>	0,90 €
<i>Pepper sauce</i>	4,50 €	<i>mustard</i>	0,90 €
<i>mushroom creamsauce</i>	5,00 €	<i>Herbal butter</i>	2,80 €
<i>Green asparagus</i>	8,50 €	<i>Side Salad</i>	8,50 €
<i>Vegetables</i>	8,50 €		

Our classics

Wiener schnitzel

served with French fries and cranberries 31,00 €

Fried Chicken with Blueberry-Cucumber Salad and Mashed Potatoes

Served on Hay 33,00 €

US beef with pan-fried potatoes and remoulade sauce 24,50 €

Chateau Briand "double fillet steak"

*carved at the table, with market vegetables, Béarnaise sauce,
pepper sauce, and potato balls
-from 2 persons - per person* 45,50 €

Beef fillet cubes in a mushroom cream sauce,

served with potato balls 32,50 €

Gravenberger Burger

Beef patty or vegetarian bean patty

(Brioche, pickles, fried egg, onions, tomato, romaine lettuce, burger sauce)

with French Fries 25,50 €

As Cheeseburger + 2 €

kids

Fish sticks with vegetables and rice 12,00 €

Veal schnitzel with vegetables and French fries 12,00 €

French Fries for Kids with Ketchup & Mayonnaise 6,00 €

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