

Cooking according to the six culinary seasons!?

"Everything at its proper time"

***Our dishes are to be processed and offered at the moment when they reach their fullest flavour.
Thereby the four classic seasons are much too long.***

The Hotel Reussischer Hof classifies the culinary year as follows:

- ***Heavenly Spice Time (November-December)***
- ***Creative Modern Season (January - February)***
- ***Awakening Herb Season (March-April)***
- ***Aromatic Wedding (May-June)***
- ***Refreshingly Hot Ice Age (July-August)***
- ***Highly Productive Colourful Season (September-October)***
- ***Heavenly Spice Season (November-December)***

Find out what tastes best in the six culinary seasons

We seduce you with the charm of seasonal differences.

Of course, we also use food that is available all year round without sacrificing quality.

We use our products like a painter uses his colours or a musician uses his instruments. True to the slogan:

"... only to err the fruit, is the error itself."

***Your
family Büchner and team***

There are plenty of reasons to celebrate and savour throughout the year.

Nature's seasons offer us an enormous variety of gastronomic ideas for exceptional dishes and events.

We would like to warmly welcome you to accompany us through the culinary year.

Savour and experience ...

... our ample brunch buffet for €29.90 per person including a welcoming glass of sparkling wine and a warm drink.

- **12.04.2020 Brunch**
- **10.05.2020 Brunch**

... our culinary wine and spirits evening.

You can obtain tickets from our employees.

- **13 March 2020 – Whisk(e)y world tour with Bob Bales**

Or enjoy a "star menu" on New Year's Eve

**We will treat you to culinary highlights at the turn of the year until 10
pm...**

As an aperitif, we suggest:

Homemade lemonade

"Garden art"

Lemon juice, cucumber syrup, basil syrup and water

€4.20

Lillet berry

Lillet blanc, Schweppes Russian Wild Berry and wild berries

€5.90

Homemade cocktail

"Cucumber salad" as a drink

Lemon juice, cucumber syrup, basil syrup, gin,
water

€5.90

Salad, soup and co.

Small winter salad composition
marinated with our house dressing

€5.90

Small cream soup made of black salsify
with bacon – served with a crispy waffle and beetroot pesto

€5,50

Chicken ragout, gratinated with cheese,
with toast corners and lemon

€5.90

Vegetarian, fresh and delicious

Homemade tarte flambée with pear,
red onion, walnut, soft goat's cheese and rocket

€10.80

Juicy strudel filled with cheese and dried fruit,
with fruity, lightly spicy pumpkin vegetables

€14.60

**If you have any questions regarding allergies or additives,
please feel free to ask our staff !**

Tradition, regionality and craft in unison

Thuringian 'Rostbrätel' steak with onions and fried potatoes

€14.90

Homemade original Schmölln Mutzbraten (grilled pork),
with sauerkraut, mustard and bread

€13.60

or with fried potatoes

€14.90

Homemade marinated beef pot roast
with apple-red cabbage and Schmölln "button" dumplings

€17.40

Homemade brawn with remoulade,
served with fried potatoes and salad bouquet

€12.90

Vegetable stew

with goose meat

as an appetizer €6.80

as a main course €9.70

Reussen platter

Cold platter with regional meat and cheese specialities,
served with bread and butter

€12.90

**We source our cold cuts and hams from the Heilmann
butcher's shop right here in Schmölln!**

Holy season of seasoning

Tender pork filet on pumpkin–ginger vegetables,
with port wine gravy and potato–chestnut rösti

€15.90

Schkölen catfish fillet under a potato crust
on warm, flavoured beetroot–white radish vegetables

€17.80

Fried pork filet strips
on Brussels sprout–hazelnut pasta

€12.80

Poached carp with red cabbage and boiled potatoes

18,90€

Piccata Milanese and Tomato-Spinach-Pasta

€16,90

Hearty game goulash with bacon Brussels sprouts and sliced dumpling

€15.90

Medaillons of wild boar loins under a hazelnut crust, served with rosehip
sauce, creamed savoy cabbage and potato cakes

€19.70

Seductively sweet comfort food

Small banana and almond cakes with warm chocolate sauce, blackberry
ice cream and whipped cream

€6.90

Hot beverages

1 cup of coffee	€2.00
1 small pot of coffee	€3.90
1 cup of decaf	€2.00

Coffee specialities:

1 cup of espresso	€2.30
1 cup of double espresso	€3.90
1 cup of cappuccino	€2.90
1 cup of café au lait	€3.00
1 cup of latte macchiato	€3.50
1 glass of tea with lemon or cream	€2.50
1 small pot of tea with lemon or cream	€3.90
1 cup of hot chocolate topped with whipped cream	€2.90
1 glass of grog	€3.80
1 glass of mulled wine	€3.80
1 glass of hot lemonade	€2.00
1 glass of milk warm or cold 0.2 l	€2.00

Liquor – 2 cl

33% moonshine	€2.40
Specht fruit schnapps 38%	€2.40
Williams pear brandy 40%	€2.60
Malteser Aquavit 40%	€2.40
Baileys 17%	€2.60
Jägermeister 35%	€2.40
Ramazzotti 30%	€2.80
Remy Martin 40%	€4.40
Ouzo 38%	€2.40
Cherry brandy 20%	€2.20

**Are you looking for particular schnapps or a particularly fine spirit?
Do not hesitate to ask us, we will gladly advise you.**

Draught beer

1 glass of Altenburger Premium	0.3 l	€2.90
1 glass of Altenburger Premium	0.4 l	€3.40
1 glass of Altenburger IPA	0.3 l	€2.90
1 glass of Altenburger IPA	0.5 l	€4.20
1 glass of Holzlandbräu (unfiltered maerzen)	0.3 l	€2.40
1 glass of Holzlandbräu (unfiltered maerzen)	0.5 l	€3.50
1 glass of Benediktiner Hefe	0.3 l	€2.90
1 glass of Benediktiner Hefe	0.5 l	€4.20

Bottled beer

1 bottle of Köstritzer Schwarzbier	0.5 l	€3.40
1 bottle of Benediktiner Hefe non-alcoholic	0.5 l	€3.40
1 bottle of non-alcoholic Bitburger	0.33 l	€2.90

Non-alcoholic beverages

1 btl Thüringer Waldquell sparkling mineral water	0.25 l	€2.00
1 btl Thüringer Waldquell still mineral water	0.25 l	€2.00
1 glass of Vita Cola Pure, Orange or Lemon	0.2 l	€2.50
1 glass of Spezi	0.2 l	€2.50
1 bottle of Thüringer Waldquell tonic water	0.25 l	€2.50
1 bottle of " " ginger ale	0.25 l	€2.50

Farmers juices

1 glass of orange juice	0.2 l	€2.60
1 glass of apple juice – cloudy	0.2 l	€2.60
1 glass of apple juice spritzer	0.2 l	€2.60
1 glass of tomato juice	0.2 l	€2.60
1 glass of blackcurrant juice	0.2 l	€2.60
1 glass of sour cherry nectar	0.2 l	€2.60
1 glass of banana nectar	0.2 l	€2.60

Long drinks 4 cl / 0.15 l

Gin tonic	€5.90
Bacardi and Coke	€5.90
Campari and orange	€5.90
Hugo	€5.90