



L A M M E R S H O F

## Dear Guests,

Experience new sensory impressions, try new things, be surprised - by ingredients, craftsmanship, quality and taste. Because the appreciation of our guests and the products that we process are our top priority.

Integrated into a holistic concept with the affiliated Bisonhof and together with regional suppliers, we do everything we can to put a satisfied smile on your face with our freshly prepared dishes from our own pastures and a delicious glass of wine. We wish for you to have the best time with us at the Lammershof!

Enjoy the view of the directly adjacent pastures with the imposing herds of Bison, Galloway and Red Deer. Neither artificial fertilizers, nor liquid manure are used on our 45 hectares of pastures and forests. Chemicals are also completely avoided. Our animals are in the wild all year round and eat absolutely naturally. We work according to ecological principles.

We are also happy to organize your private or business events - please do not hesitate to contact us.

We wish you a wonderful time here at our Lammershof!

## Your Lammershof Team



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## We are looking for...

... Employees for **service team and kitchen crew** for our restaurant STUBEN and the gourmet restaurant WILD X BERG. We offer you a varied job in a motivated and open-minded team, regular working hours and fair pay in one of the most beautiful regions in Germany! We look forward to your application to [direktion@lammershof.de](mailto:direktion@lammershof.de).

## Opening times

Monday to Friday from 5:00 p.m. to 9:00 p.m.  
Saturday, Sunday and public holidays from 12:00 p.m. to 9:00 p.m.

## Payment Information

Please kindly note that we cannot accept €500 bank notes.

We do accept Visa and Master Credit Cards for bills up to € 500,-.

## Allergens & Additives

The allergens and additives in our dishes and drinks can be found on the last page of the menu. You are also welcome to speak to our service staff if you have any further questions.



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## Welcome Drinks

<b>BISONKUSS</b> Sparkling wine with currant juice & Martini Bianco	0,25 l	8,50 €
<b>PINOT BLANC DE NOIR</b> Winery Karl Pfaffmann, Walsheim, Pfalz	0,1 l	6,90 €
<b>PINOT BLANC DE NOIR ROSÉ</b> Winery Karl Pfaffmann, Walsheim, Pfalz	0,1 l	7,10 €
<b>APEROL SPRITZ</b> Aperol, sparkling wine, mineral water, slice of orange & ice	0,25 l	7,50 €
<b>AMALFI SPRITZ</b> Campari, Bitter Lemon, sparkling wine & lime	0,25 l	7,50 €
<b>HUGO</b> Elderflower syrup, sparkling wine, mineral water, fresh mint	0,25 l	7,50 €
<b>LILLET WILD BERRY</b> Lillet Blanc, Schweppes Russian Wild Berry & berries	0,25 l	7,50 €
<b>SAN BITTER ON ICE</b> Soda, orange juice & bitter lemon	0,25 l	5,50 €
<b>CAMPARI AUF EIS</b> Orange & Soda	5 cl	6,50 €
<b>PERNOD</b>	5 cl	6,00 €
<b>MARTINI BIANCO</b>	5 cl	6,90 €
<b>BELSAZAR VERMOUTH</b> White / Rosé	5 cl	6,90 €



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# Brandnew the BISON

... our cocktail bar in historic walls.

After dinner or just like that our bar manager Tom awaits you here with a fine selection of cocktails.

A good chat, a nice drink. Maybe a second one? A classic line with a twist is Tom's aim, a fine selection, away from the standard.

Sustainability is also a priority here. The oak wood used comes from our own forests, the leather from the animals in our pastures. Idea and design come from the owner, he even sewed the leather seats himself.

Let us surprise you!

## OPENING TIMES:

Tuesday - Saturday, from 5pm - 1am





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# Special recommendation of the chef

## MAIN COURSE

**FILLET FROM OUR OWN BEEF** 46,00 €  
with savoy cabbage, black walnut & sesame potato biscuits

**BISON TONGUE** 28,00 €  
with fried potatoes & horseradish jus

**BEEF TRIO** 23,00 €  
ragout of heart, boiled tongue & braised cheeks  
with root vegetables & spaetzle





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## Starters

### MIXED LEAF SALAD

with Lammershof house dressing, croutons & walnuts 6,50 €

additionally with Hüttenthal Herb Zickli 12,00 €

(mild, semi-hard semi-hard cheese made from 100% goat's milk with a spicy herbal note due to oregano, basil, rosemary, tarragon, thyme and colored pepper)

additionally with bison stripes 14,00 €

### BISON BROTH

with root vegetables and fresh herbs 8,00 €

with Flädle & semolina dumplings 9,50 €

### HOKKAIDO SQUASH CREAM SOUP

with seed oil 7,50 €

### ODENWALD POTATO SOUP

with baked liver sausage 8,00 €

### BEEF CARPACCIO

with rocket, Grana Padano, sun-dried tomatoes & pine nuts 14,00 €

### HOME SMOKED SALMON TROUT

with watercress foam & wild herb salad 14,00 €

### LAMMERSHOF HAPPEN

(for two people) 16,00 €

specialties from our meat factory, local cheese from the Hüttenthal dairy, pickled vegetables & home-baked bread



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## Classics

<b>TAGLIATELLE</b> with pickled pumpkin & its seeds	16,00 €
<b>ODENWALD GULASCH FROM OUR OWN GALLOWAY BEEF</b> braised with onions & tagliatelle	19,00 €
<b>WIENER SCHNITZEL</b> with potato and rocket salad, cranberries & lemon wedge	24,00 €
<b>CALF'S LIVER BERLIN STYLE"</b> with melted onions, caramelized Balsamic apple slices, melted onions, fried onions, mashed potatoes & jus	24,00 €
<b>ROAST FROM OUR OWN LEG OF VENISON</b> with port wine pear, cranberry jus & spaetzle	28,00 €
<b>CATCH OF THE DAY</b> with sauerkraut & mashed potatoes	28,00 €
<b>BEEF RUMP STEAK</b> with timut pepper cream sauce & spaetzle	28,00 €
<b>BRAISED BISON SHOULDER FROM OWN PASTURE</b> with porcini mushrooms, kohlrabi & baked bread dumplings	31,00 €
<b>BISON RUMPSTEAK</b> with bacon beans, fried potatoes & jus	54,00 €



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# Lammershof Burgers

**BISON BURGER CLASSIC** 19,00 €

**MONDAYS: BURGER-SPECIAL FOR ONLY 14,90 €**

in a brioche bun with Hüttenthal Nibelungen cheese, raw onions, pickled cucumbers, tomato slices, iceberg lettuce, mustard, ketchup, crispy Lammershof potato wedges with ketchup & mayonnaise

optionally with truffle wedges 22,50 €

**BISON BURGER LAMMERSHOF** 19,00 €

**MONDAYS: BURGER-SPECIAL FOR ONLY 14,90 €**

in a brioche bun with crispy bacon, tomato slices, fried onions, cooked cheese, iceberg lettuce, crispy Lammershof potato wedges with BBQ sauce & mayonnaise

optionally with truffle wedges 22,50 €

**VEGETARIAN BURGER** 15,00 €

**MONDAYS: BURGER-SPECIAL FOR ONLY 12,00 €**

Patti consisting of sweet potatoes, chickpeas, corn, cauliflower, carrots in a seed roll with mango chutney, avocado, peanut sauce, fried onions and salad, with crispy Lammershof potato wedges, with BBQ sauce & mayonnaise

optionally with truffle wedges 18,50 €





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## Small Menu & for Kids

<b>SIDE DISHES</b>	4,00 €
Lammershof potato wedges / homemade potato salad / homemade spaetzle	
<b>TRUFFLE POTATO WEDGES</b>	7,50 €
with Grana Padano, truffle mayonnaise, summer truffle & spring leek	
<b>GALLOWAY MEATBALLS</b>	12,50 €
with Lammershof potato wedges / homemade potato salad or homemade spaetzle	
<b>PASTA</b>	7,00 €
with tomato sauce	
<b>SPÄTZLE</b>	7,00 €
with sauce	
<b>CHICKEN NUGGETS</b>	7,00 €
with Lammershof potato wedges	
<b>BRATWURST</b>	7,50 €
with Lammershof potato wedges	
<b>WIENER SCHNITZEL</b>	
with Lammershof potato wedges	8,50 €
with cooking cheese	10,50 €



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## Desserts

<b>RASPBERRY PANNA COTTA</b> with coconut vanilla sauce	7,00 €
<b>CRÈME BRULÉE</b> with fresh berries	7,00 €
<b>CHOCOLATE TARTE</b> with blueberries	7,50 €
<b>CARAMELIZED WALNUT ICE CREAM PARFAIT</b> with pear & crumble	7,50 €
<b>SORBET AND ICE CREAM PER SCOOP</b> our staff is glad to inform you of our current flavor selection	2,50 €



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## Odenwälder Beer

<b>On Tap</b>	<b>0,3l</b>	<b>0,5l</b>
Meister Pils	3,50 €	4,60 €
Hefeweizen		4,60 €
Radler	3,50 €	4,60 €
<b>Bottle Beer</b>		
Kristallweizen		4,60 €
Dunkles Hefeweizen		4,60 €
Schwarzbier		4,60 €
<b>Non-alcoholic</b>		
Pils	0,33l 3,50 €	0,5l
Hefeweizen		4,60 €

## Longdrinks

Fruchtcocktail Non-alcoholic Fruit juices with grenadine syrup	7,90 €
Tequila Sunrise Tequila, Lemon Juice, Orange Juice & Grenadine	8,90 €
Mojito Havana Club 3 anos, lime, brown sugar, soda water & mint	8,90 €
Moscow Mule Vodka, ginger beer & lime	7,90 €
Gin & Tonic Gordon's Gin, Schweppes Tonic Water & lemon	7,90 €
Cuba Libre Havana Club 3 anos, Coca Cola & lime	7,90 €
Vermouth Tonic Belsazar Rosé Vermouth & Tonic Water	7,90 €



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## Non-alcoholic beverages

<b>Water</b>	<b>0,25 l</b>	<b>0,75 l</b>
Odenwald Quelle Gourmet	2,40 €	5,90 €
Classic / Medium / Naturelle		
<b>Soft Drinks</b>	<b>0,2 l</b>	<b>0,5 l</b>
Odenwald Quelle Orangenlimonade / Zitronenlimonade	2,30 €	4,20 €
Coca Cola <sup>TM</sup> / Coca Cola Zero <sup>TM</sup>	2,50 €	4,80 €
Spezi	2,40 €	4,60 €
Thomas Henry Tonic Water	3,00 €	
Schweppes	2,50 €	
Bitter Lemon / Indian Tonic Water / American Ginger Ale		
<b>Lemonades</b>	<b>0,33 l</b>	<b>0,35 l</b>
Bionade Holunder	3,00 €	
Almdudler Kräuterlimonade		3,50 €
Ice Tea	4,20 €	
Peach / Pomegranate		
<b>Juices</b>	<b>0,2 l</b>	<b>0,4 l</b>
Fruit juices and spritzers	2,60 €	4,90 €
Apple / currant / passion fruit / orange / rhubarb / pineapple		

## Hot Drinks

Espresso	2,90 €
Double Espresso	4,90 €
Espresso Macchiato	3,20 €
Kaffee Crema	3,00 €
Cappuccino	3,60 €
Milk Coffee	4,00 €
Latte Macchiato	4,50 €
Hot Chocolate	3,60 €
Tea:	3,60 €
English Breakfast / Earl Gray / Rooibos / Green Tea Asia / Peppermint / Herb Garden / Chamomile / Summer Berries	



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## Wines

<b>White</b>		<b>0,11</b>	<b>0,21</b>
Weißer Riesling	dry Heppenheimer Stemmler, Winery Amthor	3,60 €	7,20 €
Weißburgunder	dry Winery Karl Pfaffmann, Walsheim, Pfalz	4,50 €	8,50 €
Blanc de Noir	dry Winery Karl Pfaffmann, Walsheim, Pfalz	4,50 €	8,50 €
Chardonnay	dry Winery Bender, Eschbach, Pfalz	4,50 €	8,50 €
Sauvignon Blanc	dry Winery Bender, Eschbach, Pfalz	4,50 €	8,50 €
<b>Rosé</b>		<b>0,11</b>	<b>0,21</b>
Portugieser Rosé	dry Winery Bender, Eschbach, Pfalz	4,50 €	8,50 €
<b>Red</b>		<b>0,11</b>	<b>0,21</b>
Spätburgunder	trocken Weinheimer Rittersberg, Bergsträßer Winzer eG, Hessische Bergstraße	4,50 €	8,50 €
Bordeaux	trocken Sirius, Familie Sichel	4,50 €	9,00 €
<b>Apple Wine</b> pure / spritzer		<b>0,25 l</b> 3,50 €	<b>0,5 l</b> 7,00 €
<b>Wine Spritzer</b> sweet / sour		<b>0,21</b> 4,70 €	



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## Spirits

### Gin

Tanqueray	4 cl
Monkey 47 Dry	6,00 €
	11,00 €

### Whiskey

The Dalmore Highland Single Malt 12 Years	4 cl
Oban 14 Years	12,00 €
The Macallan 12 Y.o. Double Cask	13,00 €
Four Roses Single Barrel	14,00 €
	10,00 €

### Rum

Zacapa Solera 23 Jahre	4 cl
Plantation XO 20 <sup>th</sup> Anniversary	11,00 €
	11,00 €

### Cognac & Armagnac

Armagnac Samalens VSOP	4 cl
Cognac Hennessy VSOP	7,50 €
Cognac Hennessy XO	11,00 €
	18,00 €

### Calvados

Château du Breuil 15 Ans d'Age	4 cl
	13,00 €

### Schnapps

Apfelwalzer	2 cl
Odenwald pear	4,50 €
Plum / sour cherry liqueur	6,00 €
Lantenhammer	
Williams / Mirabelle Plum / Hazelnut	9,00 €
Vallendar	
Quince brandy	7,00 €
Prinz	
Obstler / Williams / Marille / Cherry	3,50 €
old apricot / old plum	3,70 €
Schladerer	
Mirabelle Plum	3,50 €
Malteserkreuz	
Aquavit	3,50 €



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## Spirits

### Grappa

Bianca, Nardini	2 cl	4,70 €
Nonino Monovitigno lo Chardonay		9,00 €
Andrea da Ponte Vecchia Grappa di Prosecco		9,00 €

### Bitter & Liköre

	2 cl	4 cl
Limoncello	3,00 €	
Ouzo 12	3,00 €	
Odenwälder Bub Kräuterbitter	3,00 €	
Jägermeister		3,50 €
Fernet Branca		3,50 €
Ramazotti		5,50 €
Baileys		5,50 €