

## RESTAURANT FACHWERK

Dear guests and friends of our house,

It is a great pleasure for us to welcome you again in our house in the new year!

For more than 50 years, the Hotel Stadt Kassel has stood in the name of our family for hospitality and cordiality in the historic old town of Rinteln.

With great care and a sense of duty towards our guests, as well as the team, it is always our credo to advance the development of our house and to put the facets of the historic half-timbered house in the limelight for our guests.

If you have any questions about the menu or our wine selection, we will be happy to advise you and wish you enjoyable hours.

Welcome & Enjoy,

The Brand family

and the team of the Fachwerk restaurant

## APERRO

GLASS CHAMPAGNE	14
GLAS SPARKLING WINE - BLANC OR ROSÉ	7
PRISECCO „NON-ALCOHOLIC“ – MANUFAKTUR JÖRG GEIGER	5

## MENU

### THUNA & WATERMELON

LEMON / SESAME / WASABI / SEAGRASS

WINE: 2022 NEU-BAMBERG RIESLING "PORPHYR"  
WAGNER-STEMPEL, RHEINHESSEN o,1L = 7

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### RABBIT STEW

PINE NUTS / OLIVES / CREAMY POTATO

2019 TREBBIANO DI AMPELEIA  
AZ. AGR. AMPELEIA, TUSCANY o,1L = 6

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### SCALLOPS

CARROT / MANGO / CORIANDER / NUT-HAM CRUMBLE

2018 SAUVIGNON BLANC RIED „SULZ BRUNNENHAUS“  
EXKLUSIVFÜLLUNG RESTAURANT FACHWERK, TEMENT, STYRIA o,1L = 8

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### FILLET OF VEAL WITH TRAMEZZINI COAT

CEPS / PARSNIP / ONION / TRUFFLE

2022 „KALK & LÖSS“ PINOT NOIR  
WEINGUT AM KLOTZ, BADEN o,1L = 6

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### POPPY, MIRABELLE & MASCARPONE

ELDERFLOWER / MIRABELLE-SHERBET / MASCARPONE-MOUSSE

2021 PASSITO „BUKKURAM“ SOLE D' AGOSTO  
MARCO DI BARTOLI, SICILY-PANTELLERIA 5CL = 8

### 3-COURSE MENU

EXCLUDING SCALLOP & RABBIT – 69

### 4-COURSE MENU

EXCLUDING SCALLOP – 83 (ORDER TIL 20:00 UHR)

### 5-COURSE MENU

99 (ORDER TIL 19:30 UHR)

PRICES IN EURO / PLEASE TELL OUR SERVICE STAFF  
ABOUT POSSIBLE ALLERGIES OR INTOLERANCES

## SOUPS & STARTERS

### **BEEF CONSOMMÉ**

FLÄDLE-NOODLES / VEGETABLES

10

### **CREME SOUP OF CHANTERELLES**

CRÔUTONS / POTATO / DUROC HAM

12

### **THUNA & WATERMELON**

LEMON / SESAME / WASABI / SEAGRASS

19

### **SCALLOPS**

CARROT / MANGO / CORIANDER / NUT-HAM CRUMBLE

19

### **SEASONAL LEAF SALADS "FACHWERK"**

MARINATED CHANTERELLES / RADISH / OLD BALSAMICO

13

## ENTREMETS

### **„CARBONARA“ RAVIOLI**

PARMESAN-FOAM / EGGYOLK-RICOTTA MOUSSE / GUANCIALE

15

### **RABBIT STEW**

PINE NUTS / OLIVES / CREAMY POTATO

15

### **WINE**

**o.1l**

2021 „L'ESPRIT DE L'HORIZON“ BLANC

DOMAINE DE L'HORIZON

LANGUEDOC-ROUSSILLON, FRANCE

7

## MAIN COURSES

### **FILLET OF VEAL WITH TRAMEZZINI COAT**

CEPS / PARSNIP / ONION / TRUFFLE 46

### **DRY-AGED SECRETO OF IBERICO PORK**

FRIED HERB-POTATO / JUS  
„RINTELNER-ALLERLEI“ – CAULIFLOWER CHANTERELLES PEAS ASPARAGUS 27

### **GRILLED ROASTBEEF**

FRIED POTATOES / HERBAL BUTTER / JUS / SEASONAL VEGETABLES 38

### **DUCK BREAST**

CHERRYJUS / CELERY / CHERRYS / BROCCOLI 32

### **SALTIMBOCCA OF WILD BOAR**

CHANTERELLES / RAGOUT / BEAN-CASSOULET / POTATO-HAZELNUT NOODLES 29

### **FACHWERK-BURGER**

BRIOCHE-BUN / CHEDDAR / ONION CONFIT / CHEESE SAUCE / FRIES 24

## SCHNITZEL

### **ORIGINAL „WIENER SCHNITZEL“ OF VEAL**

FRIED POTATOES / CUCUMBER SALAD / LEMON / CRANBERRIES 32

### **„RINTELNER KRÜSTCHEN“**

PORK SCHNITZEL WITH FRIED EGG  
CREAM SAUCE / FRENCH FRIES / SEASONAL SALAD 24

## FISH DISHES

### SEA BASS FILLET

BEURRE BLANC / CHAMPAGNE CABBAGE / WALNUT / RISOLÉE POTATOES 29

+ UPGRADE WITH 10g OSCIETRA-CAVIAR + 19

### LOFOTEN COD

MUSSEL-SAUCE / PAK-CHOI / PINE NUTS / PASSEPIERRE / TOMATO 33

## VEGETARIAN DISHES

### OMELETTE WITH CEPS & HERBS

LETTUCE / MUSHROOM-FOAM 24

### „VEGGIE“ GERSTONI-BURGER

CORIANDER-COTTAGE-CHEESE MOUSSE / HERBS / SWEET-POTATO-FRIES 21

### BEER RECOMMENDATION

0.33L

BIRDY BREWERY FROM STADTHAGEN – FRANK URBAN FAMILY  
AWARD-WINNING BREWING ART FROM THE REGION

„ZIEGENMELKER“ PILSNER 7

„BUNTSPECHT“ „HELLES“ VOLLBIER 7

„BIENENFRESSER“ INDIA PALE ALE 9

## KIDS DISHES

### SMALL SCHNITZEL OF VEAL

CUCUMBER SALAD / FRENCH FRIES / KETCHUP & MAYO 13

### PASTA BOLOGNESE

TAGLIOLINI / PARMIGIANO 10

### NÜRNBERGER SAUSAGES

CREAM SAUCE / CARROTS / POTATO MASH 10

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## CHEESE & DESSERTS

### POPPY, MIRABELLE & MASCARPONE

ELDERFLOWER / MIRABELLE-SHERBET / MASCARPONE-MOUSSE 13

### CHOCOLATE-BROWNIE & IVOIRE CHOCOLATE-TARTE

RASPBERRY-SHERBET / RASPBERRY-ESSENCE / MACADAMIA 13

### RAW MILK CHEESE SELECTION BY MÂITRE-AFFINEUR WALTMANN

TRAPPE DE ECHOIRGNAC / BEAUFORT / SAINT MAURE / VERA PAGLIETTINA  
BANANA-BREAD / CHUTNEY / FIG MUSTARD 18

### SELECTION OF SHERBET & ICE CREAM

PORTION 3

SNICKERS

BOURBON VANILLA

RASPBERRY SHERBET

MANGO SHERBET

ORANGE-SAFFRON SHERBET

PASSIONFRUIT SHERBET

PISTACHIO

### WINE

0.1l

2022 „PIESPORTER GOLDTRÖPFCHEN“ 8  
RIESLING SPÄTLESE  
WINERY GEYERSLAY-MAX KILBURG  
MOSEL, DEUTSCHLAND

### PORT

5cl

GRAHAM´S „20 YEARS“ OLD TAWNY PORT 9  
GRAHAM - PORTO  
DOURO-VALLEY, PORTUGAL

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