

To Start * Light Bite

EUR



STONE OVEN BAGUETTE

8.50

Six slices of crispy baguette from the stone oven with three delicious dips ^{16 we}



WIRTSCHAUS-SALAT

9.90

Colourful leaf and raw food salads complemented by our delicious potato and radish salad ²⁵

TELEGRAM FROM THE NETHERLANDS

7.50

Five savoury bitterballen with Gulpner mustard mayonnaise ^{16 we, 18, 21, 25}

GRAVED SALMON AND POTATO FRITTERS

13.50

Cured salmon with honey-mustard-dill sauce, crispy potato fritters with herb curd and marinated leaf salad ^{19, 22, 25}

GRATINATED GOAT'S CHEESE

13.50

Wonderfully crispy. On colourful leaf salads with balsamic dressing, caramelised apple slices, pickled tomatoes, pine nuts and Aachener Pflümli ²²



BEETROOT CARPACCIO

11.50

With pickled Granny Smith apple, rocket, roasted walnuts and mustard caviar ^{23 wa, 25}

Fast Food Finesse

IMPERIAL TRUFFLE PARMESAN FRIES

8.50

Golden fries with truffle oil, Parmesan and truffle mayonnaise ^{23 wa, 25}

→ with a glass of Crémant rosé ²⁷

15.50



For Soup Lovers

EUR



POSTKUTSCHER'S POTATO SOUP

7.50

With fine chive rolls, freshly grated nutmeg and croutons from a stone oven baguette ^{16 we, 22, 24}

TAFELSPITZ-BOULLION

8.00

Slow-cooked boiled beef with flavoured root vegetables and fine chive rolls ²⁴

Green Delight

With all our Green Delight dishes, we serve our crispy stone oven baguette ^{16 we}



BEETROOT & GOAT'S CHEESE

16.90

Fresh goat cheese balls wrapped in pumpkin on fresh lamb's lettuce and leaf salad. Served with beetroot, Granny Smith apple and green asparagus ^{22, 25}

→ VEGAN OPTION AVAILABLE WITH CREAMY FETA ALTERNATIVE AND CARAMELISED POPPY-WALNUTS (ALLERGENS: 23 WA, 25)

TAFELSPITZ SALAD

18.50

Fine slices of slow-cooked boiled beef with mustard-onion topping, freshly grated horseradish, pumpkin seed oil and cress on marinated leaf salads ^{24, 25}

POSTWAGEN SALAD

18.50

Juicy fried chicken breast strips on a colourful leaf salad with tomatoes, cucumber and grated carrots, refined with pumpkin seed oil and topped with potato crisps ²⁵

Dessert Delights

EUR



POSTWAGEN SCHMARREN

12.00

Perfectly caramelised shredded pancake, refined with flaked almonds and fruity apple compote ^{16 we, 18, 22, 23 ma}

AACHEN APPLE TART

12.50

Fruity tart with almonds and crunchy hazelnuts, accompanied by creamy Bourbon vanilla ice cream and crumbles made from Aachen gingerbread ^{16 we, 22, 23 ma, 24 ha}



RATSHERREN MOUSSE

9.00

Dark mousse made from vegan Belgian dark chocolate, served with fruity berry compote and chopped pistachios ^{23 pi}



LITTLE TEMPTATION

9.90

Small mousse of vegan Belgian dark chocolate, served with a strong espresso



Menu

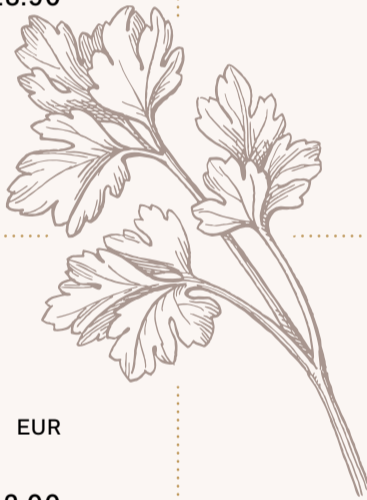
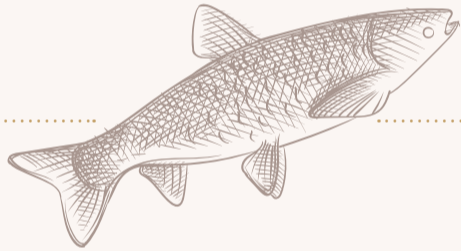


Additives and allergens: 1 with preservative | 2 with colorant | 3 with antioxidant | 4 with sweetener saccharin | 5 with sweetener cyclamate | 6 with sweetener Aspartame, contains phenylalanine source | 7 with sweetener acesulfame | 8 with phosphate | 9 sulfurized | 10 containing quinine | 11 containing caffeine | 12 with flavor enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 cereals containing gluten (wheat = 16 we, rye = 16 ro, barley = 16 ge, oats = 16 ha) | 17 crustaceans | 18 eggs | 19 fish | 20 (peanut, hazelnut, walnut) nuts | 21 soybeans | 22 Milk | 23 Nuts (almonds = 23 ma, hazelnuts = 23 ha, walnuts = 23 wa, cashew nuts = 23 ca, pecans = 23 pe, Brazil nuts = 23 pa, pistachios = 23 pi, macadamia nuts = 23 mn) | 24 celery | 25 mustard | 26 sesame seeds | 27 sulfites | 28 lupine | 29 molluscs
All prices are in Euro including VAT and service. Subject to change.

Postwagen
ZUM RATSKELLER

Rich Delights

	EUR
ÖCHER SAUERBRATEN (BRAISED BEEF) 96-hour marinated and gently braised beef with the characteristic sauce made from the marinade, refined with Aachener Printen (gingerbread). Served with apple red cabbage and potato dumplings tossed in breadcrumb butter ^{16we,22,23m,24}	23.50
HIMMEL & ÄÄD (HEAVEN AND EARTH) Öcher Puttes (local variant of black pudding) from the traditional Aachen butchery Gerrards with jus, apple slices, velvety mashed potatoes with sour cream & fried onions ^{16we,22,24}	18.50
SCHNITZEL VIENNESE STYLE Crispy baked pork schnitzel with lukewarm potato and cucumber salad, cold-stirred cranberries and a lemon wedge ^{16we,18,25}	18.90
CREAMY MUSHROOM SCHNITZEL Crispy pork schnitzel with creamy mushroom sauce and golden fries ^{16we,18,22,24}	22.50
COLD ROAST BEEF Finely sliced, with pickled red onions, remoulade sauce and potato and cucumber salad ^{18,22,25}	22.90
WARM ROAST BEEF Served as a 200 g steak with green pepper sauce, potato gratin and market vegetables ^{22,24}	34.00
ZANDER Fried on the skin with chive cream sauce. Served with Riesling cabbage and mashed potatoes with golden fried onions ^{16we,19,22,27}	28.90



Happy Kids Dishes → ONLY AVAILABLE FOR CHILDREN UP TO 12 YEARS

	EUR
WIENER STYLE SCHNITZEL With fries, ketchup, and mayonnaise ^{16we,18,22}	12.00
FRUITY POTATOE Crispy potato fritters with fruity apple compote	7.50
LITTLE CUTIE Gnocchi tossed in fruity tomato sauce, topped with parmesan shavings ^{16we,22}	8.00
WILD GUYS Crispy chicken nuggets with mashed potatoes, crisp market vegetables and ketchup ^{16we,18,22}	10.50
POSTWAGEN THIEF You get an empty plate with cutlery and plunder from everyone else at the table	0.00
THE ICEBERG AND THE BERRY GANG Creamy Bourbon vanilla ice cream with berries and gummy bears ²²	4.50



ONE POUND OF WHITE ASPARAGUS
With hollandaise sauce and mini potatoes tossed in fresh parsley butter ^{18,22}

26.50 EUR

Asparagus Season

1/2 POUND OF ASPARAGUS & BOILED HAM
With hollandaise sauce, served with mini potatoes tossed in fresh parsley butter ^{18,22}

24.50 EUR

1/2 POUND ASPARAGUS & SCHNITZEL VIENNESE STYLE
With hollandaise sauce, served with mini potatoes tossed in fresh parsley butter ^{16we,18,22,24}

32.50 EUR



Meatless Variety

	EUR
OVEN-BAKED CELERY Whole baked celery steak, pan-fried with crisp green asparagus, spicy chimichurri and potato gnocchi ^{16we,24}	17.50
GNOCCHI WITH TOMATO-BASIL SAUCE Our vegan version for pasta lovers, enhanced with young spinach and vegan cheese ^{16we,25}	16.00
BARLEY RISOTTO Velvety barley risotto with tender kohlrabi, aromatic beech mushrooms, fresh field salad marinated in hazelnut oil, and roasted almond flakes ^{16we,23ha}	17.00
DUMPLINGS À LA CRÈME Savoury bread dumplings with fried mushrooms and beech mushrooms in cream, topped with golden fried onions, served with a small salad ^{16we,18,22,24,25}	16.50



Tasty Potatoes

OVEN-BAKED POTATO Norderney – Gently cooked floury potato with herring dip, pickled red onions and fresh leaf salads ^{19,22,25}	16.00
OVEN-BAKED POTATO WITH MUSHROOMS Gently cooked floury potato filled with homemade herb curd, complemented by champignons and beech mushrooms fried in garlic and rosemary and fresh leaf salads ^{22,25}	15.50



Councilman's Menu

WILD GARLIC SOUP

With white asparagus and croutons from a stone oven baguette ^{16we,22}

49 EUR

ONE POUND OF WHITE ASPARAGUS

With goat cheese and hollandaise sauce, served with potato triplets tossed in butter and parsley ^{18,22}

oder

1/2 POUND OF ASPARAGUS · WITH SLICES OF PINK ROASTED BEEF LOIN ^{18,22,24}

oder

1/2 POUND OF ASPARAGUS · WITH SEA BASS FILLET FRIED ON THE SKIN ^{18,19,22,24}

KARL – SWEET AS CAN BE!

Cheesecake with marinated strawberries and creamy bourbon vanilla ice cream ^{16we,22,23ma}