






| | Starters | EUR |
|---|--|-------|
|  | STONE OVEN BAGUETTE Six slices of crispy baguette from the stone oven with three delicious dips ^{16 we} | 8.50 |
|  | WIRTSHAUS-SALAT Colourful leaf and raw food salads complemented by our delicious potato and radish salad ²⁵ | 9.90 |
| | TELEGRAM FROM THE NETHERLANDS Five savoury bitterballen with Gulpner mustard mayonnaise ^{16 we, 18, 25} | 7.50 |
| | GRAVED SALMON AND POTATO FRITTERS Cured salmon with honey-mustard-dill sauce, crispy potato fritters with herb curd and marinated leaf salad ^{19, 22, 25} | 13.50 |
| | GRATINATED GOAT'S CHEESE Wonderfully crispy. On colourful leaf salads with balsamic dressing, caramelised apple slices, pickled tomatoes, pine nuts and Aachener Pflümli ²² | 13.50 |
|  | BEETROOT CARPACCIO With pickled Granny Smith apple, rocket, roasted walnuts and mustard caviar ^{23 wa, 25} | 11.50 |



| | For Soup Lovers | EUR |
|---|--|------|
|  | POSTKUTSCHER'S POTATO SOUP With fine chive rolls, freshly grated nutmeg and croutons from a stone oven baguette ^{16 we, 22, 24} | 7.50 |
| | BOILED BEEF BOUILLON Slow-cooked boiled beef with flavoured root vegetables and fine chive rolls ²⁴ | 8.00 |
|  | CREAMY CHESTNUT SOUP with diced apples, roasted chestnuts, and pumpkin seeds ^{23 ka, 22, 27} | 8.00 |



| | Fast Food Finesse | |
|--|--|---------------|
| | IMPERIAL TRUFFLE PARMESAN FRIES Golden fries with truffle oil, Parmesan and truffle mayonnaise ^{18, 22} → with a glass of Crémant rosé ²⁷ | 8.50 15.50 |

| | Green Delight | |
|---|---|-------|
| | With all our Green Delight dishes, we serve our crispy stone oven baguette ^{16 we} | |
|  | BEETROOT & GOAT'S CHEESE Fresh goat cheese balls wrapped in pumpkin on fresh lamb's lettuce and leaf salad. Served with beetroot, Granny Smith apple and green asparagus ^{16 we, 22, 25} → VEGAN OPTION AVAILABLE WITH CREAMY FETA ALTERNATIVE AND CARAMELISED POPPY-WALNUTS (ALLERGENS: 23 WA, 25) | 16.90 |
| | BOILED BEEF SALAD 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} | 18.50 |
| | POSTWAGEN SALAD 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 | 18.50 |

| | Dessert Delights | EUR |
|--|--|-------|
| | POSTWAGEN-SCHMARREN Perfectly caramelised shredded pancake, refined with flaked almonds and fruity apple compote ^{16 we, 18, 22, 23 ma} | 12.50 |
| | AACHEN APPLE TART Fruity tart with almonds and crunchy hazelnuts, accompanied by creamy Bourbon vanilla ice cream and crumbles made from Aachen gingerbread ^{16 we, 23 ma, 24 ha, 22} | 12.50 |
|  | RATSHERREN-MOUSSE Dark mousse made from vegan Belgian dark chocolate, served with fruity berry compote and chopped pistachios ^{23 pi} | 9.00 |
|  | LITTLE TEMPTATION Small mousse of vegan Belgian dark chocolate, served with a strong espresso ^{23 pi} | 6.90 |
| | CRÈME BRÛLÉE Classic French dessert with a caramelized sugar coating ^{18, 22} | 8.50 |



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.



Menu

Postwagen
ZUM RATSKELLER

Rich Delights

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 ^{16 we, 22, 23 ma, 24}

EUR

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 ^{16 we, 22, 24}

18.50



SCHNITZEL VIENNESE STYLE

Crispy baked pork schnitzel with lukewarm potato and cucumber salad, cold-stirred cranberries and a lemon wedge ^{16 we, 18, 25}

18.90

CREAMY MUSHROOM SCHNITZEL

Crispy pork schnitzel with creamy mushroom sauce and golden fries ^{16 we, 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}

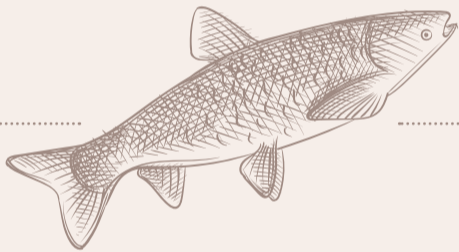


34.50

ZANDER

Fried on the skin with chive cream sauce. Served with Riesling cabbage and mashed potatoes with golden fried onions ^{16 we, 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 ^{16 we, 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 ^{16 we, 22}

8.00

WILD GUYS

Crispy chicken nuggets with mashed potatoes, crisp market vegetables and ketchup ^{16 we, 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



CREAMY CHESTNUT SOUP

with diced apples, roasted chestnuts, and pumpkin seeds ^{23 ka, 22, 27}

8,00 EUR

CRISPY GOOSE LEG

with orange sauce, apple red cabbage, and potato dumplings in buttered breadcrumbs ^{16 we, 22, 27}

36,00 EUR



Festive Winter Cuisine



FRIED GNOCCHI

with pumpkin ragout, baby spinach and fresh goat cheese ^{16 we, 18, 22}

18,00 EUR

CRÈME BRÛLÉE

Classic French dessert with a caramelized sugar coating ^{18, 22}

8,50 EUR



Meatless Variety

EUR



OVEN-BAKED CELERY

Whole baked celery steak, pan-fried with crisp green asparagus, spicy chimichurri and potato gnocchi ^{16 we, 24}

17.50



GNOCCHI WITH TOMATO-BASIL SAUCE

Our vegan version for pasta lovers, enhanced with young spinach and vegan cheese ^{16 we, 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 ^{16 ge, 23 ma, 23 ha}

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 ^{16 we, 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



CREAMY CHESTNUT SOUP

with diced apples, roasted chestnuts, and pumpkin seeds ^{23 ka, 22, 27}



CRISPY GOOSE LEG

with orange sauce, apple red cabbage, and potato dumplings in buttered breadcrumbs ^{16 we, 22, 27}



OR

COD FILLET WITH CHIVE CREAM SAUCE

mashed potatoes with nuts, fried onions and chicory ^{19, 22, 23, 16 we}



OR



FRIED GNOCCHI

with pumpkin ragout, baby spinach and fresh goat cheese ^{16 we, 18, 22}



CRÈME BRÛLÉE

with plum compote and gingerbread ice cream ^{16 we, 18, 22, 23}

