




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



For Soup Lovers		EUR
	<b>POSTKUTSCHER'S POTATO SOUP</b> With fine chive rolls, freshly grated nutmeg and croutons from a stone oven baguette <sup>16 we, 22, 24</sup>	7.50
	<b>BOILED BEEF BOUILLON</b> Slow-cooked boiled beef with flavoured root vegetables and fine chive rolls <sup>24</sup>	8.00
	<b>SUNCHOKES CREAM SOUP</b> Delicate sunchoke cream soup refined with a fresh gremolata made from herbs, citrus zest, and garlic <sup>24, 21</sup>	7.50
	<b>BEETROOT &amp; GOAT'S CHEESE</b> Fresh goat cheese balls wrapped in pumpkin on fresh lamb's lettuce and leaf salad. Served with beetroot, Granny Smith apple and green asparagus <sup>16 we, 22, 25</sup> → VEGAN OPTION AVAILABLE WITH CREAMY FETA ALTERNATIVE AND CARAMELISED POPPY-WALNUTS (ALLERGENS: 23 WA, 25)	16.90
	<b>BOILED BEEF SALAD</b> Fine slices of slow-cooked boiled beef with mustard-onion topping, freshly grated horseradish, pumpkin seed oil and cress on marinated leaf salads <sup>24, 25</sup>	18.50
	<b>POSTWAGEN SALAD</b> 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 <sup>25</sup>	18.50



..... Fast Food Finesse .....

	<b>IMPERIAL TRUFFLE PARMESAN FRIES</b> Golden fries with truffle oil, Parmesan and truffle mayonnaise <sup>18, 22</sup> → with a glass of Crémant rosé <sup>27</sup>	8.50 15.50
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Dessert Delights



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



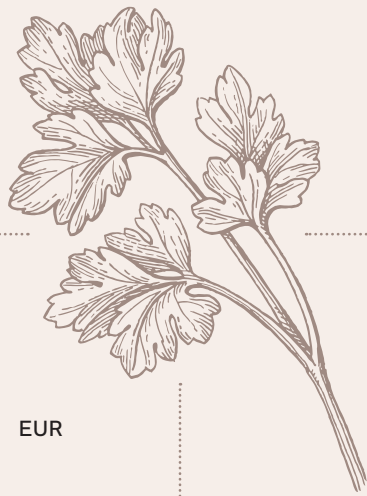
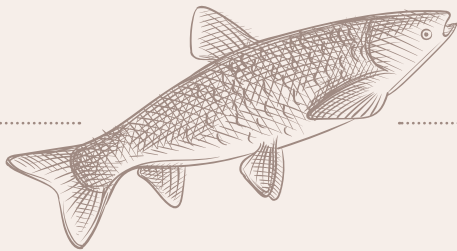
Additives and allergens: 1 with preservative | 2 with colorant | 3 with antioxidant | 4 with sweetener saccharin | 5 with sweetener cyclamate | 6 with sweetener Aspartame, contains phenylalanine source | 7 with sweetener acesulfame | 8 with phosphate | 9 sulfurized | 10 containing quinine | 11 containing 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.



## Rich Delights

	EUR
<b>ÖCHER SAUERBRATEN (BRAISED BEEF)</b> 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 <sup>16 we, 22, 23 ma, 24</sup>	23.50
<b>HIMMEL &amp; ÄÄD (HEAVEN AND EARTH)</b> Fried black pudding slices from the traditional Aachen butcher's shop Gerrards. Served with gravy, apple slices, velvety mashed potatoes with sour cream and golden brown fried onions <sup>16 we, 22, 24</sup>	18.50
<b>SCHNITZEL VIENNESE STYLE</b> Crispy baked pork schnitzel with lukewarm potato and cucumber salad, cold-stirred cranberries and a lemon wedge <sup>16 we, 18, 25</sup>	18.90
<b>CREAMY MUSHROOM SCHNITZEL</b> Crispy pork schnitzel with creamy mushroom sauce and golden fries <sup>16 we, 18, 22, 24</sup>	22.50
<b>COLD ROAST BEEF</b> Finely sliced, with pickled red onions, remoulade sauce and potato and cucumber salad <sup>18, 22, 25</sup>	22.90
<b>WARM ROAST BEEF</b> Served as a 200 g steak with green pepper sauce, potato gratin and market vegetables <sup>22, 24</sup>	34.50
<b>ZANDER</b> Fried on the skin with chive cream sauce. Served with Riesling cabbage and mashed potatoes with golden fried onions <sup>16 we, 19, 22, 27</sup>	28.90



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

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



## Meatless Variety

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



## Tasty Potatoes

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



## Councilman's Menu

 <b>SUNCHOKE CREAM SOUP</b> Delicate sunchoke cream soup refined with a fresh gremolata made from herbs, citrus zest, and garlic <sup>24, 21</sup>	
	
<b>PINK ROASTED BEEF TENDERLOIN</b> under a mustard and onion crust. Served with potato gratin, celery cream, vanilla carrots and leek oil <sup>16 we, 22, 24</sup>	52€ MENU PRICE
OR	
<b>ROASTED SALMON FILLET</b> in white wine velouté. Served with potato gratin, celery cream, and green asparagus <sup>16 we, 22, 24, 27</sup>	49€ MENU PRICE
OR	
 <b>FREGOLA RISOTTO</b> Risotto made from traditional Sardinian pasta with roasted vegetables, black salsify chips, and fine herb oil <sup>16 we, 21</sup>	36€ MENU PRICE
	
<b>CRÈME BRÛLÉE &amp; BERRIES</b> Classic French dessert with chocolate ice cream, berries and blueberry gel <sup>18, 21, 22</sup>	



**SUNCHOKE CREAM SOUP**  
Delicate sunchoke cream soup refined with a fresh gremolata made from herbs, citrus zest, and garlic <sup>24, 21</sup>  
**7.50 EUR**

**PINK ROASTED BEEF TENDERLOIN**  
under a mustard and onion crust. Served with potato gratin, celery cream, vanilla carrots and leek oil <sup>16 we, 22, 24</sup>  
**35.00 EUR**

New Year  
Delights

**ROASTED SALMON FILLET**  
in white wine velouté. Served with potato gratin, celery cream, and green asparagus <sup>16 we, 22, 24, 27</sup>  
**32.00 EUR**

**FREGOLA RISOTTO**   
Risotto made from traditional Sardinian pasta with roasted vegetables, black salsify chips, and fine herb oil <sup>16 we, 21</sup>  
**18.50 EUR**