




Soups


Gose goulash soup 
Full of flavour and nourishing, with a dash of good Gose beer 4.90

Beef bouillon (Harzer Rotes Höhenvieh)
with vegetables and meat balls 4.50


Salads

Large seasonal salad with seasonal salad ingredients 8.90
- with fresh grilled mushrooms 9.90
- with fresh grilled mushrooms and strips of chicken breast 12.40
2 Gose smoked sausages (cold) with malt grain bread  5.20
3 slices of Gose malt grain bread & Gose-dripping 4.50
- with Harz cheese, sliced onions and gherkin* 8.40

Specialities


Fillet of chicken breast in a malt crust with a dark beer sauce  13.40
Schnitzel chasseur with peppered mushrooms in a cream sauce 16.40
Pork schnitzel in breadcrumbs and slices of lemon 14.40

-These dishes above are served with fried potatoes and a small side salad-

Tip: **Selection of Harz specialities**  14.50
(Harz-Cheese, Gose smoked sausage, Gose- beer-sausage, Gose jellied meat, Gose ham, Gose dripping,) with salad garnish, gherkin and malt grain bread, served on a slate

"Hackus und Knieste" with home-made sour cream, gherkin and salad garnish (ham tatar and halved baked potatoe, made to an old Harz recipe) 10.40

"Knieste" (halved baked potatoe) with home-made sour cream, salad garnish and strips of chicken breast 9.90

Gose jellied meat with homemade remoulade, gherkin, fried potatoes and salad garnish  11.90

"Goslar beer roast" with dark beer sauce, green beans and fried potatoes  14.50


We get our pork from our friend, master-butcher Henning Kluss, the last in Goslar producing butchery. It is supplied by the family business Hof-Greve in Bockenem.






From the Harzer meadows

Harzer Rotes Höhenvieh goulash with buttered pasta and a small side salad 19.80

2 beef-sausages of Harzer Rotes Höhenvieh,  with dark beer sauce, sauerkraut and fried potatoes 15.90

Vegetarian Dishes

Deep-fried camembert in beer batter, served with cranberries, salad garnish and Gose malt grain  8.50

Gratin of buttered "Spätzle" with peppered mushrooms in a cream sauce 9.40

Warm lentil salad with sliced pear, salad garnish and Gose malt grain bread, made to an old Goslar recipe 8.40

"Knieste" (halved baked potatoe, made to an old Harz recipe) with homemade sour cream and salad garnish 7.50

Children's Specials


Potato King (*halved baked potato*) with home-made sour cream and salad garnish 3.20
-and strips of chicken breast 4.20

"Pirate of the Okerstausee" (fish fingers with remoulade* and fried potatoe slices) 4.50

"Hxe Wackelzahn" 8spirelli-noodles with tomato-sauce) 3.90

Dessert

Tip: Homemade "Beeramisü"  5.20
(with a dash of dark Gose and Wöliti liqueurs)
with a strawberry-cassis fruit sauce

3 Apple rings fried in beer batter and dusted with cinnamon and sugar
- served with vanilla sauce 4.50
- served with one scoop of vanilla ice cream  4.50

Vanilla and chocolate ice cream (3 scoops) with whipped cream and chocolate sauce 4.20

 = prepared with Gose Beer