

FOREWORD

L'AMUSE-BOUCHE



Welcome to the Fleher Hof. We have been here for six years now and have finally found a new home. This house has a long history and we are very grateful that we could breathe new life into the "Fleher Hof" in 2017.

With our cooking style, we use elements of both: the French cuisine and the traditional Rhenish Culture. Some of our dishes are down-to-earth, others more modern. We combine the aromas of French brasseries with the knowledge and techniques of modern cuisine. On the various stations of my career and during my travels as a chef, I got to know and appreciate various cuisines and cooking styles, but I never forgot my roots.

My team and I wish you a pleasant evening here, at the Fleher Hof and hope that you will feel as much at home as we do.

Yours sincerely,

Dennis Schürmann & Team



APÉRITIFS

FLEHER CLASSICS

- Kalamansi Spritz 9,50
*Yuzu Sake / Secco from winery
J.Bettenheimer, Rheinbessen / Soda*
- G-Tau 9,50
*Tanqueray Gin / „Morgentau“ Tea
from "Ronnefeld" / Tonic*
- Bitter Berry 9,50
*Currant / Absolut Vodka / Bitter
Lemon*
- Don't call me G&T 9,50
Applebrandy with Botanicals / Tonic

VERMOUTH & CO.

- Flehermut 9,50
*Wormwood herb flavoured Sherry
Oloroso and Pedro Ximenez / Tonic
Water Thomas Henry*
- Wermut von Dr. Loosen 6,50
Neat, on the rocks or with Lemon
- Wutmut 9,50
*Merwut Wermut / Cherry / Tonic /
Lemon pop*
- Wehmut & Tonic 9,50
Jörg Geiger Apple Vermouth / Tonic

We are also happy to serve you classics like Aperol Spritz and Campari Orange!

RECOMMENDATION OF THE HOUSE

Rösler-Spritz 9,50

*Tart, tangy and deliciously fruity. Homemade
Kombucha with unfermented Rösler grape juice
and a dash of Secco. Refreshing and tangy!*

SPARKLING WINE

- Winery Schätzle from
Baden / Kaiserstuhl*
- Blanc de Blanc 10,50
- Pinot Rosé 12,50

NON ALCOHOLIC APERITIFS

- Prickelnde Traube, 0,33l. 9,50
0,33l, rosé, Winery Schätzle
- Siegfried Wonderleaf 9,50
*non alcoholic Gin / Tonic Water
Thomas Henry*
- Cider Rosé, 0,33l. 9,50
Manufaktur Jörg Geiger
- Homemade Kombucha. 7,50
Gingersyrup / Soda

OPEN WINES CAN BE FOUND ON THE PENULTIMATE PAGE!

STARTERS & MAIN COURSES

STARTERS

- French Onion soup 13,50
Rye bread / Comté
- Frog's Legs 17,50
Pernod / Tarragon
- Original "Grafschafter"
Escargots 17,50
Gratinated / 6 pieces
- Foie Gras de Canard 22,50
*Homemade duckliver / rhubarb /
ginger / Salted butter brioche*

- Country pâté 16,50
*Iberico pork / goose liver / pickles /
lamb's lettuce / Burgundy mustard /
"Blunzenbrot"*
- Mosaic of wild salmon 17,50
*Honey mustard / pickles / buttermilk /
kombucha / lamb's lettuce*
- Herb Salad 9,50
*Mixed Salad / Croutons / French
Dressing*

MAIN COURSES

- Grandma's beef roulade 32,50
*Creamed savoy cabbage / chorizo /
hazelnut spaetzle*
- Steak & Frites 39,50
*Onglet from "valles de leon" (approx.
200 g) / wild garlic béarnaise /
Haselnut / French Fries / Herb salad*

- "Wiener Schnitzel" 29,50
*Escalop of veal / Cranberry / Lemon
with Potatosalad or French Fries*
- Confit ling fish 32,50
*pointed cabbage / pepper / smashed
potato / smoked eel sauce / peanut*

VEGETARIAN

- Braised pointed cabbage 26,50
*Paprika / verjus / fermented apple /
hazelnut / Westerwald potato pancake*
- Cheese Spaetzle 25,50
*Onion melt / Bergkäse / Pommery
mustard / Herb salad*

"HALF CHICKEN"
from Burgundy

*Breast & leg of guinea fowl / wild
garlic polenta / hazelnut / carrot /
lamb's lettuce / broiler stock*

36,50

BISTRO MENU

Country pâté of Iberico pork
& goose liver | 16,50
pickles / lamb's lettuce / Burgundy mustard / "Blunzenbrot"

Steak & Frites | 39,50
*Onglet from "valles de leon" (approx. 200 g) / wild garlic béarnaise / Haselnut /
French Fries / Herb salad*

Dame noire | 8,50
Homemade chocolate ice cream / Chocolate sauce / Sea salt

3-Course / 59

VEGETARIAN MENU

Mushroom bolognese | 16,50
Goat's cream cheese / macadamia / lamb's lettuce / pecorino

Braised pointed cabbage | 26,50
Paprika / verjus / fermented apple / hazelnut / Westerwald potato pancake

Chocolat Noir | 15,50
Dark chocolate mousse / variation of raspberry

3-Course / 55

FOR LITTLE GOURMETS (up to 10 years)

"Geschnetzeltes" of Veal
with "rösti" 9,50

YOU LOVE OUR BREAD? FOR €3.50 WE LOVE TO SERVE YOU ANOTHER PORTION!

PAIRING

WINE PAIRING

2018 Dominikanerberg Riesling
Alte Reben, feinherb
Dominikaner Winery C. von Nell-
Breuning – Mosel/Ruwer, 0,1l

2021 Ried Poschen, Blaufränkisch
Winery Nehrer, Burgenland, 0,15l

2018 Pinot Gris
Domaine Mader, Elsass, 0,1l

2018 Rivesaltes Grenat
Domaine Boudau, 0,05l

3-Gang / 29,50

4-Gang / 39,50

DRIVERS BEST

Rhubarb-Ginger-Pop
homemade, 0,1l

Leffe Brune, 0,0 %
Abdij van Leffe, 0,33l

Ursprung
Gerolsteiner, 0,33l

37°
Manufaktur Jörg Geiger, 0,1l

3-Course / 25,50

4-Course / 35,50

HOF MENU

Foie Gras de Canard | 22,50
Homemade duckliver / rhubarb / ginger / salted butter brioche

Bavette | 32,50
Dry aged flank steak / Café de Paris / wild broccoli / walnut /
Westerwald potato pancakes

Selection of "Waltmann" Cheese from Erlangen | 16,50
Fruitbread / Knäckebrot

Chocolat Noir | 15,50
Dark chocolate mousse / variation of raspberry

3-Course / 66
(Foie Gras / Bavette / Chocolat Noir)

4-Course / 77

Cheese instead of Dessert 5

The menu price applies exclusively to the above menu composition. In case of changes in the menu sequence, all courses will be charged at the à la carte prices. We ask for your understanding!

DESSERTS

DESSERT RECOMMENDATION

“Kibaba”

Yeast cake soaked in cherry liqueur / Amarena cherry / Creole banana / cherry-banana ice cream

14,50

Lemon sorbet 7,50
Absolut vodka / Amalfi lemon

Dame noire 8,50
Homemade chocolate ice cream / Chocolate sauce / Sea salt

Chocolat Noir 15,50
Dark chocolate mousse / variation of raspberry

Strawberry sorbet 9,50
Salted caramel / Sparkling wine

Selection of “Waltmann” Cheese from Erlangen 16,50
Fruitbread / Knäckebrot

WINES BY THE GLASS

J. BETTENHEIMER, RHEINHESSEN

WHITE WINE, 0,15 L

2021 Riesling 8
tangy, mineral, easy drinking

2022 Grauburgunder 9,50
floral, fruity scent, crispy and minerally

2022 Chardonnay 9
yellow fruits with tangy herbs, creamy and elegant aftertaste

2018 Sauvignon Blanc 9,50
slight taste of gooseberry with a hint of tropical fruits. Fresh and slightly fruity finish

ROSÉ & RED WINE, 0,15 L

2019 Rosé, feinherb 8
Portugieser / Dornfelder / Regent

2018 Rotweincuvées, medium-dry .8
Portugieser / Dornfelder

2018 Regent 9,50
dark fruits, a hint of tobacco and leather

2019 Rouge 9,50
Cabernet Sauvignon / Merlot / Spätburgunder

2018 Ingl. Spätburgunder 9,50
slightly tannic, fine red fruit bouquet

RECOMMENDATION OF THE HOUSE

2016 Chateau Vallon d'Arche 12,50
St. Emilion, Bordeaux. Firm structure, dark fruits, fine tannins.

DRINKS

COLD BEVERAGES

Milk, 0,3 l 2
Gerolsteiner Medium, 0,25 l / 0,75 l 3 / 8
Gerolsteiner Naturell, 0,25 l / 0,75 l 3 / 8
Coca Cola* / Light* / Zero*, 0,2 l 3
Fanta* / Sprite* / Mezzo Mix*, 0,33 l 4,50
VIO naturally cloudy Apple Spritzer Organic / Blackcurrant Spritzer, 0,3 l .. 4
Van Nahmen Rhubarb Spritzer, 0,33 l 4,50
Thomas Henry Tonic Water / Bitter Lemon / Ginger Ale, 0,2 l 4
Granini Orange Juice / Apple Juice, 0,2 l 3
Vita Malz, 0,33 l 3,50

BIERE ON TAP

Schlüssel Alt, 0,25 l 3
A Düsseldorf original from the “Hausbrauerei zum Schlüssel” brewery. Malty and tart.

König Pilsener, 0,3 l 3,40
“The king of beers” – classic beer brewed in the Pilsen style. Aromatic, delicately bitter with a fine hop flavour

Benediktiner Helles, 0,5 l 6
A lager beer with a golden yellow colour and pleasant malty sweetness, mild in taste. Served in a rustic clay mug!

Th. König Zwickel, 0,3 l 4
Amber-coloured cellar beer in a rustic mug. Fine notes of almond and caramel malt. Flavourful and easy to drink!

BOTTLED BEER

König Pilsener, non-alcoholic, 0,33 l 3,40
Lefte Brune, 0,33 l 5
Lefte Brune 0,0, non-alcoholic, 0,33 l 5,50
Benediktiner Weissbier naturally cloudy / non-alcoholic, 0,5 l 5,50

HOT DRINKS

Café Crème by Julius Meinl 3,10
Espresso / Doppio by Julius Meinl 2,90 / 3,90
Espresso Macchiato¹ by Julius Meinl 3,50
Cappuccino¹ by Julius Meinl 3,90
Latte Macchiato¹ by Julius Meinl 4,90
Hot Chocolate¹ 3,90
Ronnefeldt Tea, different varieties. 3,90

* contains colorant | ¹ contains milk