

# REDÜTTCHEN

Dear guests,

Welcome to the "new" Redüttchen, the former gardener's house of "Redoute" which was built between 1790 and 1790 by the architects Michael Laydel and his son on behalf of the former elector Max Franz.

After the re-opening in September 2016, we are happy about the keen and growing interest. For us, this is an incentive to continue what we have started.

Please feel the extraordinary charm offered by and in the "Redüttchen", nicely located in the picturesque park - the heart of Bad Godesberg.

Enjoy some delightful and tasteful hours in a classy and warm ambiance! Our restaurant is also a good place to relax with friends tasting a good wine and delicious food.

If you have any questions on our menu, especially regarding allergies or intolerances, please do not hesitate to ask Klaus W. Sasse who will be happy to answer. Our head chef Matthias Pietsch and his team pay carefully attention on quality and do not add any additives or preservatives. We prepare all our meals here on the spot, even our bread is self-made.

Klaus W. Sasse and Matthias Pietsch together with the whole team of "Redüttchen" are looking forward to welcoming you.

**Klaus W. Sasse**  
Host & Sommelier

**Matthias Pietsch**  
Head Chef



# REDÜTTCHEN

## REDÜTTCHENMENÜ

**Yellowtail makarele** marinated  
passion fruit / lettuce / sesame

3/4/5/6



**Asparagus soup**

Büsumer crabs / dill / orange

4/5/6



**Scallop grilled**

suckling pig / kohlrabi / miso

5/6



**Trout filet confiert**

goat cheese / wild garlic / porridge / spinach

6



**Saddle of lamb** pink roasted

leg / radish / black olive / Gnocchi

3/4/5/6



**“Mille-feuille“**

Rhubarb / vanilla / curd cheese

3/4/5/6



Menu: 3-course 46,00 / 4-course 55,00 / 5-course 68,00 / 6-course 83,00

### Vegetarian Menu:

Menu: 3-course 37,00 / 4-course 48,00 / 5-course 58,00 / 6-course 70,00

To ensure an optimal process for all guests, it is necessary from groups of 6 people to agree on a consistent menu.

We are happy to consider your personal wishes.



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## Welcome

... fits perfectly with a glass of wine or as even as a starter

**Wild herb salad** marinated  
gorgonzola / nut brittle / raisins 12,50

**Yellowtail makarele** marinated  
passion fruit / lettuce / sesame 18,00

**Duck liver terrine**  
dry fruits / Razelhanout / date 22,00

## As a starter

... or a light meal

**Scallop** grilled  
suckling pig / kohlrabi / miso 20,00

**Asparagus soup**  
Büsumer crabs / dill / orange 14,00



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## In the meantime or the main thing

... as \*intermediate or \*\* main course

<b>Asparagus</b> Hollandaise / chervil / parmesan	*18,50	**25,50
<b>Trout fillet</b> confiert cheese goat / wild garlic / porridge / spinach	*20,00	**28,50
<b>Sole</b> fried green asparagus / lime / pea	*23,50	**33,00
<b>Saddle of lamb</b> pink roasted leg / radish / black olive / Gnocchi	*26,50	**38,00
<b>Veal kotlett for 2 Person</b> asparagus / morels / / potato / marc mustard	pP	**40,00

## Dessert

... as a perfect finish or just for the taste

<b>Raw milk cheese</b> from the board compote / olives / balsamic	from	18,00
<b>"Bloody Mary"</b> Tomato / celery		6,00
<b>"Mille-feuille"</b> Rhubarb / vanilla / curd cheeseel		14,00
<b>sorbet and ice cream</b> one scoop of sorbet or ice cream		3,00

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## Wine by glas

### Sparkling

Redüttchen Cocktail - Cranberrysaft, Minze, Limette, Frizzante	0,15l	6,50
2016 Riesling Sekt Brut, Cuvée Beethoven, Köwerich Mosel	0,1l	7,00
Crémant de Loire Brut, Louis Depas Loire	0,1l	7,50
Champagner, Gosset Brut Excellence	0,1l	13,00

### Whitewine

	<u>0,1 l</u>	<u>0,2 l</u>
2017 Riesling Blauschiefer trocken, Dr. Loosen, Mosel	4,40	8,30
2017 Grauburgunder trocken, Villa Wolf Pfalz	4,30	8,00
2017 Weissburgunder trocken, Meyer-Näkel, Ahr "Sonderabfüllung"	6,00	11,40
2018 Chardonnay trocken Quarzit, Alexander Pflüger, Pfalz	4,40	8,30
2017 Lugana, Azienda Marangona, Venetien	5,20	9,60
2017 Sancerre, Domaine Henri Bourgeois Loire	6,60	12,60

### Rosewine

2017 Rosé de Pinot Noir Petit Bourgeois	4,70	8,90
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### Redwine

2015 Spätburgunder Schieferboden trocken, Nelles Ahr	4,40	8,30
2017 Pic St. Loup Grand Terroir, Gerard Bertrand Languedoc	6,00	11,40
2015 Château de l'Eglise, Bordeaux	4,20	7,80
2012 Château Petit Val, Grand Cru aus der <i>MAGNUM</i>	8,00	15,20
2011 Vino Nobile di Montepulciano, Tenuta Icaro, Toscana	6,80	13,00
2012 Barolo Terra Antiche, Castiglione Falletto, Piemont	8,00	15,20
2012 Celeste Crianza, Miquel Torres, Ribera del Duero	6,80	13,00
2016 Fabelhaft Tinto, Douro	4,90	9,20

If you would like to have something else, please ask us!



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## Beer

Sion Kölsch	0,2 l	1,80
Radeberger Pils	0,3 l	3,00
Schöffelhofer Weizenbier (bright or non-alcoholic), bottle	0,5 l	4,50
Clausthaler Classic non-alcoholic, bottle	0,33 l	3,00
Kandi Malz, bottle	0,33 l	3,00

## Softs

Coca-Cola, Coca-Cola Light, Sprite, Fanta	0,2 l	3,00
Thomas Henry Bitter Lemon, Tonic Water, Ginger Ale	0,2 l	3,00
Juices produced by van Nahmen	0,2 l	3,30
Juices: orange, apple (naturally cloudy), black currant, tomatoe	0,2 l	3,30
Bionade (elderberry or ginger orange)	0,33 l	3,50
Fassbrause	0,33 l	3,00
Mineralwasser Apollinaris Selection, medium or Vio still	0,25 l	2,80
Mineralwasser Apollinaris Selection, medium or Vio still	0,75 l	7,50
Coffee/espresso	Tasse	2,30
Milk coffee/cappuccino	Tasse	3,00

## Aperitif

Sherry Emilio Lustau	5 cl	6,50
Martini dry /Rosso/Bianco	5 cl	4,50
Aperol Spritz	0,2 l	6,00
Campari Soda	0,2 l	5,00



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Campari Orange

0,2 l

6,50

