

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

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Macrel fried

pumkin / hazelnut / goat quark / ham

3/4/5/6



Crab

Caviar./ jerusalem artichoke / beet

4/5/6



Secreto by Ibaiama Pig grilled

pointed cabbage / plum / yeast / bottarga

5/6



Salmon Trout flamed

chevril / dandelion / mushroom

6



Pigeon breast “Berliner Art“

Apple / potato / onion

3/4/5/6



“Red fruit jelly“

buckwheat / vanilla / caramelized chocolate

3/4/5/6



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

Vegetarian Menu:

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

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.



REDUTTCHEN

Welcome

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

“Cesar Salad“ 13,00
Romaine lettuce / fig / parmesan / tofu

makrel fried 18,00
pumkin / hazelunt / goat quark / ham

Duck liver terrine 22,00
cherry / dark chocolate / banana

As a starter

... or a light meal

Crab 18,00
caviar / jerusalem artichoke / beet / ham

Secreto by Ibaiama Pig grilled 20,00
pointed cabbage / plum / yeast / bottarga



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In the meantime or the main thing

... as *intermediate or ** main course

Tagliatelle *19,50 **28,00
chanterelles / spinach / parmesan

Salmon trout flamed *20,00 **28,50
chevril / dandelion / mushroom

Monkfish fried *23,50 **34,00
cauliflower / peach / walnut

Saddle of Lamb pink roasted *27,00 **39,00
sweet potato / blackberry / chanterelles

Pigeon breast "Berliner Styl" *24,00 **35,00
Apple / potato / onion

Dessert

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

Raw milk cheese from the Vulkanhof 14,00
compote / olives / balsamico

"Tiramisu" 6,00
coffee / mascarpone / almond

"Red fruit jelly" 14,00
buckwheat / vanilla / caramelized chocolate

sorbet and ice cream 3,00
one scoop of sorbet or ice cream



REDÜTTCHEN

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>
2018 Riesling Blauschiefer trocken, Dr. Loosen, Mosel	4,40	8,30
2018 Grauburgunder trocken, Villa Wolf Pfalz	4,30	8,00
2017 Weissburgunder trocken, Meyer-Näkel, Ahr " <i>Sonderabfüllung</i> "	6,00	11,40
2018 Chardonnay trocken Quarzit, Alexander Pflüger, Pfalz	4,40	8,30
2017 Lugana, Azienda Marangona, Venetien	5,20	9,60
2018 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
2016 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 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!



REDUTTEN

Beer

Sion Kölsch	0,2 l	1,80
Radeberger Pils	0,3 l	3,00
Schöfferhofer 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
Campari Orange	0,2 l	6,50

