

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

Greetings from the kitchen....

Bergisch trout marinated
melon / Pumpernickel / dill
3/4/5/6



Ibaiama pork confiert
bean / cherry / hazelnut
4/5/6



Lobster glazed
potato / leek / apricot
5/6



Sea bass fried
artichoke / tomato / olive
6



Entrecôte from US-Beef grilled
gremolata / lettuce / paprika / oyster
3/4/5/6



Peach iced
yeast / malt / dark chocolate
3/4/5/6

6-course 89 € / 5-course 76 € / 4-course 65 € / 3-course 54 €

vegetarian:

6-course 79 € / 5-course 66 € / 4-course 55 € / 3-course 44 €

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.



WINE



REDUTTCHEN

Welcome

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

Wild herb salad vegetable grilled / aubergine	14 €
Bergisch trout marinated melon / Pumpernickel / dill	19 €

As a starter

... or a light meal

Ibaima pork confiert bean / cherry / hazelnut	22 €
Lobster glazed potato / leek / apricot	25 €

In the meantime

Angelotti housemade porcini / cheese / vegetables	30 €
Monkfish grilled artichoke / saffron / olive	34 €
Entrecôte from US-Beef grilled gremolata / lettuce / paprika / oyster	42 €

Dessert

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

Selection of raw milk cheese fig / balsamic	18 €
Peach iced yeast / malt / dark chocolate	15 €
Sorbet & Ice cream a ball, we are happy to inform you about our varieties	3 €



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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, Roederer Brut Premier - Champagne	0,1l	14,00

White

	<u>0,1l</u>	<u>0,2l</u>
2018 Riesling Blauschiefer trocken, Dr. Loosen - Mosel	5,00	9,20
2016 Riesling fruchtig Weingut Dönnhoff, - Nahe	4,40	8,30
2018 Grauburgunder trocken, Villa Wolf - Pfalz	4,30	8,00
2018 Weissburgunder trocken, Meyer-Näkel, - Ahr	6,20	11,60
2019 Chardonnay trocken Quarzit, Alexander Pflüger - Pfalz	4,40	8,30
2018 Lugana, Azienda Marangona, - Venetien	5,20	9,60
2018 Sancerre, Domaine Henri Bourgeois - Loire	7,50	14,20

Rosé

2018 Mahlzeit Rosé Cuvée trocken, Korrell - Nahe	4,70	8,90
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Red

2016 Légère, Cuvée trocken, Deutzerhof - Ahr	5,50	10,40
2015 Côtes du Rhône «Secret de Famille», P. Jaboulet - Rhône	5,40	9,80
2016 Chapelle de la Trinité - St. Emilion	6,00	11,20
2013 Celeste Crianza, Miquel Torres, - Ribera del Duero	6,80	13,00
2018 Fabelhaft Tinto, Dirk van der Niepoort - Douro	4,90	9,20

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



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Aperitif

Sherry Lustau Almancenista Fino, Amontillao, Oloroso,	5 cl	6,50
Portwein White 10 Years Niepoort	5 cl	7,00
Portwein Colheita 2004 Niepoort	5 cl	9,00
Portwein Vintage 2009 Niepoort	5 cl	12,00
Belsazar Vermouth dry / white / pink	5 cl	6,00
Aperol Spritz	0,2l	6,00
Campari Soda	0,2l	5,00
Campari Orange	0,2l	6,50

Beer

Ale-Mania Bonner Weiß	0,2l	2,50
Ale-Mania Pale Ale 5,0% Vol. Flasche	0,33l	4,50
Ale-Mania Ipa Mania 6,5% Vol. Flasche	0,33l	4,50
Radeberger Pils Flasche	0,33l	3,00
Schöffelhofer Weizenbier (hell oder alkoholfrei), Flasche	0,5l	4,50
Clausthaler Classic alkoholfrei, Flasche	0,33l	3,00
Kandi Malz, Flasche	0,33l	3,00

Softs

Coca-Cola, Coca-Cola Light, Sprite, Fanta	0,2l	3,00
Thomas Henry Bitter Lemon, Tonic Water, Ginger Ale	0,2l	3,00
Säfte von van Nahmen	0,2l	3,30
Orange, Apfel (naturtrüb), schwarze Johannisbeere, Tomate	0,2l	3,30
Bionade Holunder	0,33l	3,50
Mineralwasser, Apollinaris Selection medium oder Vio still	0,25l	2,80
Mineralwasser, Apollinaris Selection medium oder Vio still	0,75l	7,50

Hot Drinks

Kaffee/Espresso	2,50
Milchkaffee	3,00
Doppelter Espresso	4,00
Cappuccino	4,30
Kännchen Tee Geschwender, verschiedene Sorten	5,50

