

# Zur Laterne

Indulgence and Culinary Diversity



## Our Aperitifs

Whether for a toast, to get in the mood or simply to enjoy

Prosecco	0.10 l – 5.00	Campari Soda / Orange	7.90
Aperol Spritz	7.90	Moscow Mule	7.90
Lillet Wildberry	7.90	Martini Dry or Bianco	6.90
Hugo	7.90	Ramazzotti Amaro	2 cl 3.50 / 4 cl 6.90

## Our Weekly Highlights

Special Days at the Laterne! From Monday to Friday, we offer a daily special, always freshly prepared, homemade and typically Laterne.

### Monday – Potato Pancake Day

Crispy fried potato pancakes...

- with apple sauce – A 9.90
- with garlic cream – A, C, G 9.90
- with smoked salmon – A, C, G 18.80

### Tuesday – Schnitzel Day

All schnitzel dishes from our menu are  
€2.00 off every Tuesday

### Wednesday – Pancake Day

Sweet or savory – our oven-baked pancakes:

- with apple & powdered sugar – A, C, G 9.90
- with bacon – A, C, G, L 11.90
- with blood sausage – A, C, G, L 11.90

### Thursday – Pork Knuckle Burger Day

Pulled pork knuckle in a dark ale sauce,  
served in a burger bun with a touch of garlic herb cream,  
pickles, coleslaw, crispy fried onions and  
golden French fries – A, G, L, M, 1, 3  
14.90

### Friday – Fish & Chips

Pollock in a crispy beer batter, served  
with remoulade sauce & French fries – A, C, D, G, L, M, 1, 3  
14.90

**On request, we serve a small side salad with the above-mentioned dishes for 3.50**

*Available on the respective promotion days only. Subject to change and while stocks last – coming early is worth it!* Reservations and pre-orders are recommended, especially for larger groups.

Whether for lunch, after work or a relaxed moment in between,  
we are delighted to welcome you.  
We wish you a delicious meal and a pleasant, relaxing time at the Latern

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## Our Homemade Soups

Finely seasoned and cooked with love,  
just like you remember from the good old days.

**Creamy Potato Soup** 🥕 7.90  
served with bread

**Beef Consommé** 7.90  
with Pancake Strips and fine vegetables  
with bread A 🥕, C, G, L, O

**Goulash Soup** 9.90 / 13.90  
beef | peppers | onions | potatoes  
served with bread – A, L

## Breadtime & Companions

Dips, butter & Mediterranean bites and more...

**Homemade Herb Butter** 🥕 5.50  
Our herb butter is homemade from real  
butter and fresh herbs, served with bread – G, L

**Garlic Cream** 🥕 4.90  
Smooth & aromatic – made with creamy  
Greek yogurt, fresh garlic and Mediterranean  
herbs, served with bread – G, L

**Lard with Crispy Cracklings** 4.90  
Homemade lard with crispy cracklings, finely  
seasoned, served with pumpernickel – G

### Dips & Bread - 9.90

Three fine spreads: homemade herb butter,  
lard with cracklings and garlic cream, served  
with bread - Perfect for sharing! – A, G, L

**For spooning, sharing or simply arriving,  
small delights full of flavour.**

The table explaining allergens and additives is  
available from our service staff upon request.  
Please do not hesitate to ask our team if you  
have any questions regarding ingredients or  
dietary requirements.

## Fish & Seafood

Starters from river & sea

**Smoked Salmon** 15.90  
with Horseradish served with potato rösti,  
savoury & hearty – D, G, L

**Chili Prawns from the Pan** 15.90  
Sautéed in olive oil with garlic, chili and a  
splash of white wine – spicy – B, L, M

## Main Courses from River & Sea

**Zander Fillet** 25.50  
Crispy pan-fried zander fillet with the skin on,  
served with mashed potatoes and creamed  
savoy cabbage – D, G, L

**Spaghetti AOP with Prawns** 26.90  
Spaghetti with fine garlic, chili and cherry  
tomatoes, tossed in the finest olive oil, topped  
with juicy pan-fried prawns and finished with  
shaved Grana Padano – A, G, L

## Salads & Toppings

Fresh, colourful & versatile, for everyone who  
prefers it light. Seasonal salads meet creative  
toppings and hearty extras.

**“Zur Laterne” Salad Bowl** 13.90  
Seasonal leaf and mixed salads, marinated raw  
vegetables, beetroot, kidney beans, corn,  
tomatoes, cucumber, radishes, seed mix, served  
with bread and dressing of your choice – A, L, N

🌿 *Vegan with balsamic vinaigrette*

### Dressings of your choice:

- 🥕 House dressing (mayonnaise-based)
- 🌿 Balsamic vinaigrette – delicately  
seasoned with olive oil – A, C, G, L, M

### Toppings to refine & combine:

Sautéed wild mushrooms with a  
quenelle of our garlic cream 6.00

Oyster mushroom schnitzel  
with lingonberries 6.00

Baked goat's cheese  
with lingonberries 6.00

Sliced chicken breast “natural” 6.00

Smoked salmon 8.90

Three pan-fried chili prawns 10.90

*Toppings may contain the following allergens: A, B, C, D, G, L, M, N*

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## Vegetarian Dishes

### Spätzle with Wild Mushrooms 17.90 in Cream

Traditional spätzle with wild mushrooms in a creamy sauce, served with crispy fried onions

– A , C, G, L

### Endive with Fried Eggs 15.50

Mashed potatoes mixed with endive, delicately seasoned with a splash of vinegar, served with a fried egg and crispy onions – C, G, L


- Also available as a hearty version with fried blood sausage - (see our classics).

### Spaghetti AOP 13.90

Spaghetti with fine garlic, chili and cherry tomatoes, tossed in the finest olive oil and finished with shaved Grana Padano – A, G, L

### **Vegan version** 11.90 (without Grana Padano) – A, L

### Baked Cheese Spätzle 17.90

Oven-baked spätzle with two types of melting cheese, caramelised & crispy onions, served with three fresh market salad – A , C, G, O

## Schnitzel Love... ...crispy, classic, creative

Our schnitzels are thinly pounded, coated in our homemade blend of breadcrumbs and pretzel crumbs, and fried to golden perfection in clarified butter. The vegetarian version is, of course, prepared in vegetable fat. Just the way it's loved in the Ruhr area, crispy, juicy and honest.

## Schnitzels

### Oyster Mushroom Schnitzel 17.50



"Viennese style", golden fried, served with lingonberries, lemon wedge & crispy French fries – A, C, G, L

### Pork Schnitzel (Young Pig) 17.90

Viennese style, golden fried, served with lemon wedge, French fries & salad – A, C, G, L

### Chicken Schnitzel 19.90

Viennese style, golden fried, served with lemon wedge, French fries & salad – A, C, G, L

 -Vegetarian  
 - Vegan

### Original Viennese Schnitzel 28.90

Veal schnitzel, golden fried, served with lingonberries, lemon wedge and crispy French fries – A, C, G, L

### Munich-Style Schnitzel 18.20

Pork schnitzel marinated with mustard and horseradish, golden fried, served with crispy French fries – A, C, G, L, M

### "Zur Laterne" Schnitzel 22.50

Breaded pork schnitzel, golden fried, topped with fried onions, bacon, served with crispy pan-fried potatoes and a fried egg – A, C, G

### Hunter's Schnitzel 19.90

Golden fried pork schnitzel, served with wild mushroom cream sauce and crispy French fries – A, C, G, L

### Paprika Schnitzel 19.90

Golden fried pork schnitzel with fruity paprika sauce and French fries – A, C, G, L

Formerly known as "Gypsy Schnitzel" consciously renamed today.

### Cordon Bleu 21.90

Tender chicken breast filled with turkey ham and Gouda, breaded and golden fried, served with crispy French fries – A, C, G, L






**Sustainability Note: For sustainability reasons, our schnitzels are served without salad, as the former portion size was often not fully consumed. A small side salad is available upon request for 3.50**

## Extras & Upgrades

Side swap to pan-fried potatoes 2.00

Upgrade your pork schnitzel to chicken or veal for an additional charge

## To Go With It – Our Little Add-ons

- Small mixed side salad  3.50
- Gravy boat of hunter's sauce  3.50
- Gravy boat of paprika sauce  3.50
- Gravy boat of roast gravy 3.50
- Gravy boat of dark ale sauce 3.50
- Portion of mayonnaise  1.00
- Portion of ketchup  1.00

All prices are in euros and include VAT at the statutory rate

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## Home-Style Cooking with Soul

Our timeless classics

**“Heaven & Earth”** 18.90  
Crispy fried blood sausage with braised onions and caramelised apple slices, served with rustic mashed potatoes and a rich gravy – G, L

**Endive & Potatoes with Blood Sausage** 18.90  
Mashed potatoes mixed with endive, seasoned with a splash of vinegar, served with crispy fried blood sausage and onions – G, L

**Sliced Beef** 27.90  
Tender sliced beef with wild mushrooms in a creamy sauce, served with buttered spätzle and a mixed salad – A, C, G, L

**Brewery Plate with Dark Ale Sauce** 22.90  
Tender, boneless pork knuckle meat served on savoury sauerkraut, with rustic mashed potatoes and a strong dark ale sauce – A, G, L, 9

**Oven-Roasted Pork Knuckle** 23.90  
Grilled on the bone – crispy on the outside, juicy inside, served with rustic mashed potatoes, savoury sauerkraut and a hearty dark ale sauce – A, G, L, 9

*House classics – the best of traditional home-style cooking, freshly served.*

### Beer Recommendations for Our Home-Style Cuisine


**Bolten Alt – draught**  
Malty, full-bodied & rustic – an ideal match for pork knuckle, roulades & dark ale sauces  
0.3 l – 3.90 | 0.5 l – 5.80


**Köstritzer Schwarzbier – bottled**  
Dark & smooth – pairs especially well with rustic dishes.  
0.33 l – 4.00

**König Pilsener – draught**  
Fresh, crisp & classic – harmonises perfectly with pork knuckle and our traditional home-style dishes  
0.3 l – 3.90 | 0.5 l – 5.80

## Our Wirtshaus Favourites


Loved by guests & often ordered

**Calf's Liver “Berlin Style”** 25.50  
Butter-tender fried calf's liver with caramelised apple slices and golden fried onions, served with rustic mashed potatoes and a small mixed salad with dressing – G, L  
 *Recommendation: König Pilsener (draught) or TH König Zwickl*

**Onion Roast Beef** 34.90  
from Black Angus beef Sirloin steak (200 g), brushed with mustard and seared, served with golden fried onions, rich dark ale sauce, crispy pan-fried potatoes and bacon-wrapped green beans – A, G, L, M  
 *Recommendation: Bolten Alt (draught) or Köstritzer Schwarzbier*

## Slowly Braised & Lovingly Prepared

**Beef Roulade “Zur Laterne”** 28.90  
Hand-rolled and filled with care  
Tender beef filled with mustard, bacon, onions and pickles, slowly braised in a rich sauce, served with potato dumplings and braised red cabbage with apple – A, G, L, M

**Rhenish Sauerbraten** 24.90  
Traditionally marinated and slowly braised, served with raisin sauce, potato dumplings and braised red cabbage with apple – A , G, L, M, 9

## Wine Recommendation for Our Home-Style Dishes

**Merlot Veneto IGT – our house wine**  
Dry, smooth red wine with aromas of cherry, blackberry & raspberry.

- Glass 0.1 l 4.50
- Carafe 0.2 l 7.40

*or perhaps a fresh draught beer instead...*

**Benediktiner Hell – draught**  
Mild, finely spiced & easy-drinking, an excellent companion to schnitzels, poultry and our classic dishes

- 0.3 l – 3.90 | 0.5 l – 5.80

**Our drinks menu offers many more discoveries and our service team will be happy to assist you at any time.**

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## Sinfully Good – Our Sweet Finales

**Kaiserschmarrn** small 8.90 / large 14.50  
Light and fluffy shredded pancake  
with raisins and almonds, served straight  
from the pan with apple compote  
*Optional:*  
with lingonberries instead of apple compote ----  
with vanilla ice cream (per scoop) 2.50  
with vanilla sauce 2.50

**Bourbon Vanilla Ice Cream** 7.90  
with spiced red wine plums 🍷  
Fruity, creamy and aromatic

**Sorbet Trilogy** 🌿 8.90  
Three refreshing flavours: mango, blackcurrant  
and lemon sorbet. Vegan, lactose-free and  
delightfully fruity, made with natural fruit  
content. Each flavour also available individually  
– perfect for a small sweet finish.

**Single gourmet scoop** 3.90  
- L, H, O

**Chocolate Lava Cake** 9.90  
Warm chocolate cake with a molten centre,  
served with creamy bourbon vanilla ice cream  
and spiced red wine plums 🍷

## Winter Sorbet Drinks

Delicately fruity, light and with a wintery twist –  
with or without a little kick

**Golden Winter** 8.50  
Mango sorbet with apple juice, a hint of  
cinnamon and fresh mint – wintery-fruity &  
gently warming

**Berry Dream** 8.50  
Wild berry sorbet with rhubarb spritzer and  
lime, berry-forward, delicately tart & refreshing

**Lemon Spritz** 8.50  
Lemon sorbet with ginger ale, lemon  
and fresh mint – sparkling, lively & refreshing

**Berry Winter Prosecco** 9.90  
Wild berry sorbet in Prosecco with fresh  
mint, refreshing, fruity & festive

## Black, Strong & Delicious ☕

Coffee	3.40
Decaffeinated Coffee	3.40
Espresso	3.20
Double Espresso	4.70
Espresso Macchiato	3.50
Double Espresso Macchiato	5.00
Cappuccino	4.00
Café Latte	4.50
Latte Macchiato	4.50
• with plant-based milk	+ 0.40

## For Connoisseurs – Our Gedecke

**Ladies' Gedeck 1** 🍷  
Espresso with vanilla ice cream, *Affogato style*  
• Plain 5.00  
• with 2 cl Baileys or Amaretto 7.90  
– A, G

**Ladies' Gedeck 2** 🍷  
A cappuccino and two fine pralines  
• plain 5.00  
• with 2 cl Baileys or Amaretto 7.90  
– A, G, H

**Gentlemen's Gedeck 1** 6.80  
A strong espresso &  
2 cl Pircher Williams pear brandy – A

**Gentlemen's Gedeck 2** 🍷  
An espresso and two pralines  
• plain 4.50  
• with 2 cl grappa 8.50  
– A, G, H

### One Last Thing...

If you enjoyed it, tell the world,  
if not, please tell us!

👉 For your honest review via the QR code on  
our business card, we'll treat you on your next  
visit (upon presentation of your review) with

### 10% off your next bill

And if everything was just right: Tips won't fill  
you up, but they make our team happy.

Thank you for thinking of us! 🙏

🌿 -Vegetarian  
🍃 - Vegan

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