

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 Laterne

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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

served with bread

7.90

Beef Consommé

with Pancake Strips and fine vegetables
with bread 

7.90

Goulash Soup

beef | peppers | onions | potatoes
served with bread - A, L

9.90 / 13.90

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 6.00
with lingonberries

Baked goat's cheese 6.00
with lingonberries

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

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

-Vegetarian

-Vegan

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 Gedeck

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! 🌟