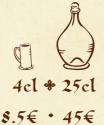
Delícíous Díshes and Craft Drínks of the Rích Merchants' Rouse for the Ronorable

rtísan Drínks from the Grand Masters

Made by the teachings of Grand Chef Emmanuel Wille and Noble Rousemaster Auriinus. Concocted by the steady hand of Master Romelius.



old Grüber A gíft from God, Matured ín oak barrels

for 4 years. Heralded with a Gold Medal

Elíxír Vítae	8 .5€ • 45€
The fabled Water of Lífe – Matured in oa	k barrels
Atured Pepper Schnapps Smoked in peat	8 .5€ • 45€
Caraway Seed Schnapps Heralded with a Silver Medal	7€•35€
Pepper Schnapps Healing drops of pepper	7€•35€
Monk's Bride	7€ • 35€

Warm and mildly sweet herb líquor

Berry Schnapps Perfect companion to all desserts

7€ • 35€

Shoppe delíghts our Konorable Guests by selling bottled Kouse Crafted Schnapps for their journey home.

xceptional Crafted Beers from the Alchemísts of Olde Bansa 0.51 * 11 king of Beers -Dark Kerbal beer 8.5€ • 14.9€ Dark Honey beer 7.8€ • 14.5€ Light Cinnamon beer 7.8€ • 14.5€ Light Ginger beer 7.8€ • 14.5€ easoned Sweet Rouse Wines Mixed with Precious Spices 20cl * 75cl 15€ · 50€ Vínum Aurum Regis Rot (Red) Vínum Aurum Regis Weiss (White) 15€ • 50€ **∏** 12cl 8€ Ransa Claret Spiced semi-dry red wine

ealthy Juices by Grand Chef Emmanuel's Teachings	
	20cl
Cowberry delight with Anise	7€
Cowberry delight with Anise Vegetable Splendour	7€
Smouldering Cheeks from Ginger	7€
Rejuvenating Carrot Juice	7€

oyal Runting feast

A selection of our most beloved díshes served on plentíful platters.

Served for 2 or more guests

Jet Thy Runger Arise

A Bag of Dried Game Meat with Herbs French Royal Duck Liver Paté Beloved Oníon Jam Andalusían Sultan's Salmon Pickled Cucumbers Livonian Style Smoked Deer Sírloín Horseradísh Cream Castle's Cream Cheese Berries from the Highly Blessed Olive tree Herb Bread with Nuts Rye Bread with Smoked Pork Cheek



ay Thy Strength Be Restored

King of the Forest, Bear - Marinated in rare Spices and cooked over a fire in red wine sauce in the honour of the brave king of Denmark Waldemar II Hill of King Salmon Roe on soft and juicy Salmon Sublime Deer Fillet with Mushroom Sauce

ighten Up Thy feast

Gínger Rutabaga Smoked and Baked Sauerkraut Crusader's Lentíls Saffron Spelt London Merchant's Saffron Pickels Spice Merchant's Berry Sauce

o Sweetly Crown Thy feast Illusion Magica – A Mystical Journey of Surprises

Wise advice will be given to you on choosing suitable drinks

Frand Chef's feast

A selection of our most beloved dishes served on plentiful platters.

58€ for Each Ronorable Guest

Served for 2 or more guests

et The Runger Rise

French Royal Duck Líver Paté Lovely Oníon Jam Andalusían Sultan's Salmon Oven-Baked Herb and Juníper Cheese Píckled Cucumbers Lívonían Style Jerusalem's Spínach Hummus Lentíl Críspbread Berríes from the Híghly Blessed Olíve tree Castle's Cream Cheese Herb Bread with Nuts Rye Bread with Smoked Pork Cheek



Bellies' Glory

Flamed Salmon in Forest Mushroom Sauce Honorable Cook Frederick's Game Sausages of Bear, Wild Boar and Elk

Grand Leg of Venice Duck in Saffron Sauce

ccompanying Blessings

Parsníp Mousse with Nutmeg Smoked and Baked Sauerkraut Crusader's Lentíls Saffron Spelt London Merchant's Saffron Píckels

o Sweetly Crown Thy feast

Velvety Delight of the Nobility - Rose Pudding

Grand feasts delight thy soul with plentiful dishes as much as your joyful heart may desire

et Runger aríse

eptune's Divine fish Platter

Andalusían Sultan's Salmon, míldly-smoked Hansa Herríng, wonderfully spíced Sprat, Ocean Crab with Garlíc Dream, Salmon Eggs, Rye Bread, Herb Bread with Nuts and Castle's Cream Cheese

Caraway Schnapps, heralded with a Silver Medal

eval's Meat Tasting Plate

Cold smoked Deer Sírloín with Horse Radísh Cream, Orange Tongue Jelly, French Royal Duck líver Paté with Beloved Oníon Jam, Herb Bread with Nuts and Castle's Cream Cheese

Monastrell Serícís Bodegas Murvíedro, Spaín

20cl 16€ • 75cl 42€

18€

4cl 7€

17€



ven-baked Rerb and Juniper Cheese

8.5 · 13.5€

Accompanied by Herb Bread with Nuts

Valpolícella Classíco Superíore Rípasso Capítel San Rocco, Italy	20cl 18€	• 75cl 65€
Caraway Schnapps, heralded with a		4cl 7€

erusalem's Spínach Rummus * Vegan 7.5€ with Lentíl Críspbread

H Bag of Dried Game Meat with Revos

7€

7€

Especially delícious with House Beers

rench Royal Duck liver Paté

With Beloved Onion Jam, Oven-baked Herb Bread with Nuts and Castle's Cream Cheese

Baron Knyphausen Ríeslíng Sekt Brut Rheingau, Germany 20cl 19€ • 75cl 75€

> Custom of this house is to leave generous pieces of Gold and Silver to the Servants.



Jarden Greens with Exquisite fruits of the Sea

15.8€

Salmon Roe, Ócean Crab with Garlíc Dream, Mildly Smoked Hansa Herring, Freshly Smoked Salmon and Lobster Marinated Beans

Baron Knyphausen Ríeslíng Sekt Brut Rheíngau, Germany Harmony of the Oceans Schnapps

20cl 19€ • 75cl 75€ 4cl 8.5€

Jarden Greens with Succulent Game Meat

Best slices of Forest Game and overnight braised Duck

17.5€



Valpolícella Classíco Superíore Rípasso 20cl 18€ • 75cl 65€ 👃 Capítel San Rocco, Italía





)lderman's Rearty Soup

15€

Varíous game meats – a taste Full of Flavours Soup is accompanied by Herb Bread with Nuts and Castle's Cream Cheese

Côte du Rhône Rouge, Saint-Esprit, France

12cl 16€ • 75cl 42€

arl's forest Mushroom Soup

9.5€

Soup is accompanied by Herb Bread with Nuts and Castle's Cream Cheese



Baron Knyphausen Ríeslíng Sekt Brut Rheingau, Germany

20cl 19€ • 75cl 75€

eat from Well-kept Cattle

he Great knight's Oxen Sirloin Nurtured with the finest Grains Served on Green Peppercorn Sauce

39€

Valpolícella Classíco
 Superíore Rípasso Veneto, Italy
 20cl 18€ • 75cl 65€
 Pepper Schnapps • healíng drops of pepper
 4cl 7€

Jivonían Lamb

28€

Carefully prepared with Himalayan warming spices

Chiantí Classico Riserva Rocca delle Macíe, Italy

20cl 19€ · 75cl 68€

ystical Raggis

24€

Gently spiced lamb dish from Scotland In the honour of brave Robert the Bruce, The King of Scotland



Monastrell Serícís Bodegas Murvíedro, Spaín Matured Pepper Schnapps • smoked ín peat

20cl 16€ • 75cl 42€

4cl 8.5€



low-cooked Veal Cheek Marinated in Sherry In the honor of dishes of Bruges – the birthplace of Grand Master Emmanuel

36€



Monastrell Serícís Bodegas Murvíedro, Spaín Châteauneuf-du-Pape Rouge Haute Pierre, France

20cl 16€ • 75cl 42€

12cl 22€ • 75cl 108€

Jute Sau" Praised by Martin Luther

32€

Heavenly pork sírloín of Ibería accompanied by syrup of Beer and Ginger

Sancerre Domaine de Saint-Romb Grande Cuvée, France	ble 20cl 24€ • 75cl 90€
Côtes du Rhône Rouge, Saínt-Esprít, France	12cl 16€ • 75cl 42€
Caraway Schnapps • heralded with a Silver Medal	4cl 7€

iner Game Meats

ender Deer fillet



42€

King Oyster Mushroom Sauce



Amarone della Valpolícella Classico, A Italy

12cl 20€ • 75cl 95€

urgermeister's Game fillets

44€

20€

relying on the huntsmans' luck, accompanied by Wild Mushroom and Red Wine Sauce



hree Noble Meats Served as Sausages 27€

Veal Nutmeg Sausage with Estragon Mustard Black Sausage from Pork of Ibería with Onion Jam Bear and Forest Game Sausage with Horseradish Cream

Wine Tasting for Sausages

For Veal: Sancerre Domaine de Saint-Romble Grande Cuvée, Loire'i Org, France • 8cl

For Pork: Críanza Bodegas Pesquera, Spaín • 8cl

For Bear: Valpolícella Classíco Superíore Rípasso Capítel San Rocco, Veneto, Italy • 8cl



jirds of Water and Other fyshes

Good for Souls Troubled by fasting

Grand Leg of Venic Saffron sauce	e Duck in			
Saffron sauce	26€			
Overnight cooked; with b	eloved Union Jam			
Valpolícella Classíco Superío Capítel San Rocco, Italy	re Rípasso 20cl 18€ • 75cl 65€			
Chablis 1er Cru Jean-Marc Br Burgundy	ocard, 12cl 22€ • 75cl 108€			
Rarmony of the V Hill of King Salmon Roe	Vorld Seas 39€			
Hill of King Salmon Roe on soft and juicy Salmon	from long rívers			
Harmony of the Oceans Schr				
 Chablís 1er Cru Jean-Marc Br Burgundy 	ocard, 12cl 22€ • 75cl 108€			
Flamed Salmon				
of Ransestadt Ber	zen 26€			
Accompanied by Wild M				
	Valckenberg, 20cl 12€ • 75cl 38€			
Baron Knyphausen Ríeslíng Rheingau, Germany	Sekt Brut 20cl 19€ • 75cl 75€			

lessed Treasures of Gardens and fields

egetaríum Gloríam Grand Jubílee of flamíng Roots 28€

Overnight cooked roots with Herb oils, Parsnip mousse, Rickard's Cheese Pasties, Saffron Spelt, Sunny Lentils, Beloved Onion Jam

Amarone della Valpolícella Classíco,↓ Italy12cl 20€ • 75cl 95€▶ Matured Pepper Schnapps • smoked ín peat4cl \$.5€

Far away Merchant's Lentil Dish 19€

Vegan * Spicy Lentils and Saffron Spelt with plentiful Greens and Crispy Lentil Bread

Pínot Grígío Garda, Italy20cl 11€ • 75cl 35€Vegan * Monastrell Serícís Bodegas
Murvíedro, Spaín20cl 16€ • 75cl 42€

tive Tastes of Vegetarian Origin 23€

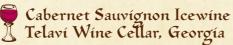
Crusader's Lentíls, Gínger Rutabaga, Saffron Spelt, Forest Mushroom Sauce, Ríckard's Cheese Pastíes with Garlíc and Herbs

Sancerre Domaíne de Saínt-RombleGrande Cuvée, France20cl 24€ • 75cl 90€Berry Schnapps with fíve berríes and fíve herbs4cl 7€



Velvety Delight of the Nobility - Rose pudding

Weet Blessings to Caress the Soul



6cl 9€ • 75cl 55€

Illusion Magica – Mystical journey of surprises 14€



Cabernet Sauvignon Icewine 🦹 Telaví Wíne Cellar, Georgía

6cl 9€ • 75cl 55€

kítchenmaster Ríckard's Cheese Pasty with Saffron Topping 9€

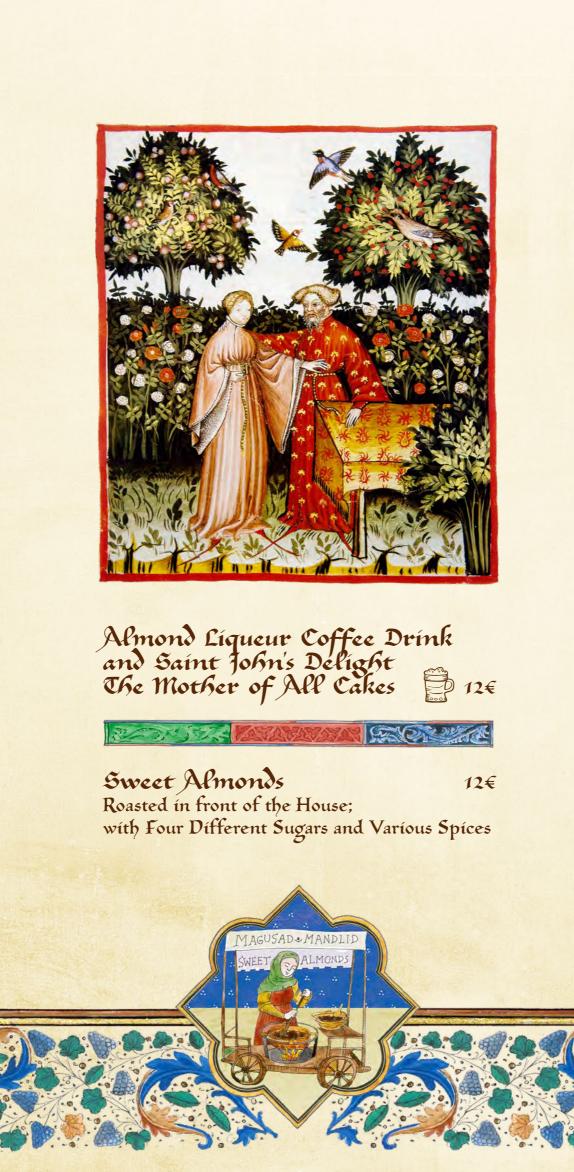
Baron Knyphausen Ríeslíng Sekt
 Brut Rheingau, Germany

20cl 19€ • 75cl 75€

Apple and Koney under a Crispy Coat Served with Sweet Almond Sauce 12 12€

Gold Grűber. A gíft from God. Matured ín Oak barrels for 4 years. Heralded with a Gold Medal

4cl 8.5€





Shoppe

The wonderful art you experience in our halls is created by more than 50 different artists and craftsmen. You can find some of their artwork presented in our Shoppe.

Olde Ransa musícus

If our musicians happen to be playing their melodies in the restaurant, just ask your servant if they can bring their music to your table for a special performance tonight.

r One song 50€



Alderman

hans von Wehren



Alderman and Merchant Ewert Ressels Alderman and the Warden of Niguliste kort Munsterman



Merchant Michel Pawelsen



Merchant Rans Tyr