



Delicious Dishes
and Craft Drinks of the
Rich Merchants' House
for the Honorable





Welcome

to the Rich Merchants' House
in which the spices of our artisan
drinks, delicious dishes and wines
find their perfect marriage.

Delight in the fine merchan-
dise of **Krambude Shoppe** that have
sailed from the ends of the world.

For Honorable Guests

Rich Merchants' Grand feasts
delight thy soul with plenti-
ful dishes as much as your
joyful heart may desire.

Wise advice will be given to You
on choosing suitable drinks.

Rewarding precious servants
with fair pieces of gold and
silver is a custom in this house.



Our servants are happy
to tell you about the
ingredients of our dishes



Alderman
Hans von Wehren



Alderman and
Merchant
Ewert Hessel



Alderman and
the Warden of
Riguliste
Kort Munsterman



Merchant
Michel Pawelsen



Merchant
Hans Tyr

Artisan Drinks from the Grand Masters

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

Gold Grüber

A gift from God, Matured in oak barrels for 4 years. Heralded with Gold Medal

Elixir Vitae

The fabled Water of Life – Matured in oak barrels

Matured Pepperschnapps

Smoked in peat

Caraway Seed Schnapps

Heralded with Silver medal

Pepper Schnapps

Healing drops of pepper

Monk's Bride

Warm and mildly sweet herb liquor

Berry Schnapps

perfect companion to all desserts

Hansa Claret

spiced red wine

4cl • 25cl
7.5€ • 35€

7.5€ • 35€

7.5€ • 35€

5.8€ • 27€

5.8€ • 27€

5.8€ • 27€

5.8€ • 27€

12cl : 7€

Krambude Shoppe delights our Honorable Guests by selling bottled House Crafted Schnapps for their journey home.



Exceptional Crafted Beers from the Alchemists of Olde Hansa

0,5l • 1l

King of Beers – Dark Herbal 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€

Seasoned House Wines Mixed with Precious Spices

20cl • 75cl

Vinum Aurum Regis Rot (Red)

12€ • 39€

Vinum Aurum Regis Weiss (White)

12€ • 39€

Healthy Juices by Grand Chef Emmanuel's Teachings

20cl

Town councilman's refreshment

7.8€

Vegetable Splendour

5.5€

Smouldering Cheeks from Ginger

5.5€

Rejuvenating Carrot Juice

5.5€

Trinity of Juices

14€



Grand Chef's feast

55€ for Each Honorable Guest



The servants shall boundlessly carry to the table our most beloved dishes for the enjoyment of Your souls.

To Crown the feast

Valpolicella Classico Superiore Ripasso Capitel
San Rocco, Italy 20cl 14.00 75cl 48€

3 schnapsen: Caraway schnapps, Pepper schnapps and
Gold Grüber 15.8€ for schnapps trio

The Honorable Guests will find
The Royal feast at the end of this book

Let The Hunger Rise

french Royal Duck Liver Paté
Lovely Onion Jam
Andalusian Sultan's Salmon
Oven-Baked Herb and Juniper Cheese
Pickled Cucumbers Livonian Style
Jerusalem's Spinach Hummus
Lentil Crispbread
Berries from the Highly Blessed Olive tree
Castle's Cream Cheese
Herb Bread with Nuts
Rye Bread with Pork Cheek

Bellies' Glory

Slow-cooked Beef Cheek in Green Peppercorn Sauce
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

From The Garden

Parsnip Mousse with Nutmeg
Ginger Turnips
Smoked Baked Sauerkraut
Crusader's Lentils
Saffron Spelt
London Merchant's Saffron Pickles
Spice Merchant's Berry sauce

To Sweeten The Soul


Velvety Delight of the Nobility - Rose Pudding

Cabernet Sauvignon Icewine Satrapezo,
Georgia 6cl 6€

Let Hunger arise

Neptune's Divine fish Platter 16€

Andalusian Sultan's Salmon, mildly-smoked Hansa Herring, wonderfully spiced Sprat, Ocean Crab with Garlic Dream, Salmon Eggs, Rye Bread, Herb Bread with Nuts and Castle's Cream Cheese

Juhfark Aranyhegy, Nagy-Somló, Hungary
 20cl 15€  75cl 50€

 Caraway schnapps, heralded with silver medal
 4cl 5.8€

Reval's Meat Tasting Plate 15.5€

Cold smoked Deer Sirloin with Horse Radish Cream, Orange Tongue Jelly, french Royal Duck liver Paté with Beloved Onion Jam, Herb Bread with Nuts and Castle's Cream Cheese

Monastrell Sericis Bodegas Murviedro Spain  20cl 11€  75cl 34€

Rewarding precious servants
 with fair pieces of gold and silver
 is a decent custom in this house.



Oven-baked Herb and Juniper Cheese 8.5/13.5€

Accompanied by Herb Bread with Nuts

Valpolicella Classico Superiore Ripasso Capitel San Rocco, Italy  20cl 14€  75cl 48€

 Caraway schnapps, heralded with silver medal
 4cl 5.8€

Jerusalem's Spinach Hummus 7.5€

with Lentil Crispbread

Bag of Dried Game Meat with Herbs 7.9€

 Especially delicious with House Beers

French Royal Duck liver Paté 8.1€

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

Baron knypphausen Riesling Sekt Brut Rheingau, Germany  20cl 15€  75cl 50€



Fresh Greens

Garden Greens with Exquisite fruit of the Sea 15.8€

Salmon Roe, Ocean Crab with Garlic Dream, Mildly Smoked Hansa Herring, freshly Smoked Salmon and Lobster Marinated Beans

Baron Knypphausen Riesling Sekt Brut Rheingau, Germany 20cl 15€ 75cl 50€

Harmony of the Oceans Schnapps 4cl 7.8€



Garden Greens with Succulent Game Meats 17.5€

Best slices of forest Game and overnight braised Duck

Valpolicella Classico Superiore Ripasso Capitel San Rocco, Italia 20cl 14€ 75cl 48€



Gifts from Noblemen's forests

Olderman's Hearty Brew 13.4€

Various 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 11€ 75cl 48€



Earl's forest Mushroom Soup 8.5€

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

Baron Knypphausen Riesling Sekt Brut Rheingau, Germany 20cl 15€ 75cl 50€



M eat from Well-kept Cattle

The Great Knight's Oxen
Sirloin Nurtured with
the finest Grains 36€
Served on Green Peppercorn Sauce

Valpolicella Classico Superiore Ripasso Veneto,
Italy 20cl 14€ 75cl 48€

Pepperschnapps + healing drops of pepper
4cl 5.8€

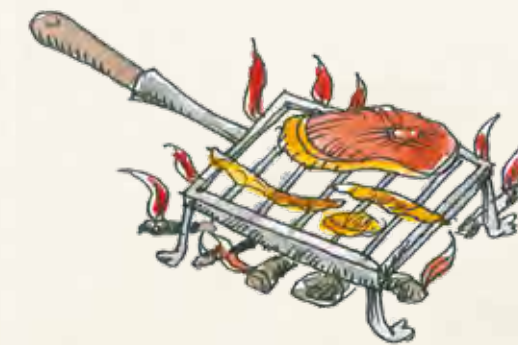
Livonian Lamb 24€
Carefully prepared with Himalayan warming spices

Chianti Classico Riserva Rocca delle Macie,
Italy 20cl 17€ 75cl 59€

Mystical Haggis 23.8€
Gently spiced lamb dish from Scotland
In the honour of brave Robert the Bruce,
The King of Scotland

Monastrell Sericis Bodegas Murviedro,
Spain 20cl 11€ 75cl 34€

Matured Pepperschnapps + smoked in peat
4cl 7.5€



Slow-cooked Veal Cheek
Marinated in Sherry 29€

In the honor of dishes of Bruges – the birthplace
of Grand Master Emmanuel.

Monastrell Sericis Bodegas Murviedro,
Spain 20cl 11€ 75cl 34€

Châteauneuf-du-Pape Rouge Haute Pierre,
France 12cl 18€ 75cl 95€

Gute Sau" 29.8€
Praised by Martin Luther

Heavenly pork sirloin of Iberia accompanied
by syrup of Beer and Ginger.

Sancerre Domaine de Saint-Romble Grande Cuvée,
France 20cl 14€ 75cl 48€

Côtes du Rhône Rouge, Saint-Esprit, France
12cl 18€ 75cl 95€

Caraway schnapps + heralded with silver medal
4cl 5.8€

Birds of Water and Other fyshes

Good for Souls Troubled by fasting

Grand Leg of Venice Duck 25.5€ in Saffron sauce

Overnight cooked ; with beloved Onion Jam.

Valpolicella Classico Superiore Ripasso Capitel
San Rocco, Italy 20cl 14€ 75cl 48€

Chablis 1er Cru Jean-Marc Brocard, Burgundia
12cl 16€ 75cl 75€

Harmony of the World Seas 39€

Hill of King Salmon Roe from long rivers on soft
and juicy Salmon.

Harmony of the Oceans Schnapps 4cl 7.8€

Chablis 1er Cru Jean-Marc Brocard, Burgundia
12cl 16€ 75cl 75€



Flamed Salmon of Hansestadt Bergen

24.5€

Accompanied by Wild Mushroom Sauce.

Riesling Trocken Lipsteh, P.J. Valckenberg,
Rheinhessen, Saksamaa 20cl 9€ 75cl 30€

Baron knypphausen Riesling Sekt Brut
Rheingau, Germany 20cl 15€ 75cl 50€



Finer Game Meats

Prepared with love in the honor of Johannes
Burchart V the Apothecary of Revals town council

Tender Deer fillet 37.6€
King Oyster Mushroom Sauce

✧ Amarone della Valpolicella Classico, Italy
🍷 12cl 16€ 🍷 75cl 75€

Burgermeister's Game fillets 39€
relying on the huntsmans' luck, accompanied
by Wild Mushroom and Wine Sauce

✧ Valpolicella Classico Superiore Ripasso Capitel
San Rocco, Italy 🍷 20cl 14€ 🍷 75cl 48€

🍷 Matured Pepperschnapps + smoked in peat 🍷 4cl 7.5€

**Three Noble Dishes
Served as Sausages** 26.8€

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

✧ Wine Tasting for Sausages 20€

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

🍷 for Pork: Crianza Bodegas Pesquera, Spain • 8cl

🍷 for Bear: Valpolicella Classico Superiore Ripasso
Capitel San Rocco, Veneto, Italy • 8cl

For the Enjoyment of Royalty

In the honor of the brave king of Denmark Waldemar II.
Cooked for days in rare spices and stewed on fire.

King of the forest

THE BEAR 68€

Served with Royal Bear Sauce with Saffron
Spelt and the best side dishes of Grand Chef

✧ Châteauneuf-du-Pape Rouge Haute Pierre, France
🍷 12cl 18.00 🍷 75 cl 95.00

🍷 Matured Pepperschnapps + smoked in peat 🍷 4cl 7.5€

**A Generous Share
of the finest Game fillet** 62€

Made for king's court, braised in truffle oil,
spiced with juniper berries.

✧ Amarone della Valpolicella Classico, Italy
🍷 12cl 16€ 🍷 75cl 75€

🍷 Berry schnapps with five berries and five herbs 🍷 4cl 5.8€

Harmony of the World Seas 39€

Hill of King Salmon Roe from long rivers on soft
and juicy Salmon. Lobster Sauce with beans.
Cook Rickard's Herb Cheese Pasties.

✧ Chablis 1er Cru France 🍷 12cl 16€ 🍷 75cl 75€
🍷 Spirit of the Oceans Schnapps 🍷 4cl 7.8€

Blessed Treasures of Gardens and fields



Vegetarium Gloriam 26.5€ Grand Jubilee of flaming Roots

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

Amarone della Valpolicella Classico, Italy
12cl 16.00 75cl 75.00

Matured Pepperschnapps - smoked in peat 4cl 7.5€

Far away Merchant's 19€ Lentil Stew * Vegan *

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

Pinot Grigio Garda, Italy 20cl 8€ 75cl 28€

*Monastrell Sericis Bodegas Murviedro,
Spain *Vegan** 20cl 11€ 75cl 34€

Five Tastes of Vegetarian Origin 23€

Crusader's Lentils, Ginger Rutabaga, Saffron Spelt,
forest Mushroom Sauce, Rickard's Cheese Pasties
with Garlic and Herbs.

*Sancerre Domaine de Saint-Romble Grande Cuvée,
france* 20cl 14€ 75cl 48€

Berry schnapps with five berries and five herbs
4cl 5.8€



A.D. MMV Krambude

No visit to this House
is verily ended
Before **Krambude Shoppe**
thou hast attended



Top full, over flowing
With spices and ales
Our keeper awaits
To ensure the best sales



The works of Artists Masters
for you to see and admire
Iron, Glass and stoneware
All born in blazing fire

So Discover our wares
with bargains galore
So much of beauty to be found
At Our very First floor



Sweet Blessings to Caress the Soul

Illusion Magica 12€
Mystical journey of surprises

*Cabernet Sauvignon Icewine Telavi Wine Cellar,
Georgia* 6cl 6€

Velvety Delight of the Nobility s€
Rose Pudding

*Cabernet Sauvignon Icewine Telavi Wine Cellar,
Georgia* 6cl 6€

Kitchenmaster Rickard's Cheese Pasty s€
with Saffron Topping

*Baron Knypphausen Riesling Sekt Brut Rheingau,
Germany* 20cl 15€ 75cl 50€

Almond Liqueur Coffee Drink 11,5€
and Saint John's Delight
The Mother of All Cakes



Sweet Almonds s€
Roasted in front of the House ; with four
Different Sugars and Various Spices

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

Gold Grüber. A gift from God. Matured in Oak
barrels for 4 years. Gold medal laureate 4cl 7.5€



Royal Hunting feast

95€ for Each Royal Guest

The Noblest of all the dishes shall be brought to Thee as to a King

Worthy Companions of Thy feast

Amarone della Valpolicella Classico Italy
20cl 16.00 75cl 75€

Sancerre Domaine de Saint-Romble Grande Cuvée, France
20cl 14€ 75cl 48€

3 schnapsen: Caraway schnapps, Pepper schnapps and Gold Grüber 15.8€ for schnapps trio



Rewarding precious servants with fair pieces of gold and silver is a decent custom in this house.

Let Thy Hunger Arise
A Bag of Dried Game Meat with Herbs

French Royal Duck Liver Pâté

Beloved Onion Jam

Andalusian Sultan's Salmon

Pickled Cucumbers Livonian Style

Smoked Deer Sirloin

Horseradish Cream

Castle's Cream Cheese

Berries from the Highly Blessed Olive tree

Herb Bread with Nuts

Rye Bread with Smoked Pork Cheek

May Thy Strength Be Restored

King of the forest, Bear for delight of the Brave

Slow-cooked Veal Cheek with Green Peppercorn sauce

Hill of King Salmon Roe on soft and juicy Salmon

Sublime Deer fillet with Mushroom Sauce

Lighten Up Thy feast

Ginger Rutabaga

Smoked and Baked Sauerkraut

Crusader's Lentils

Saffron Spelt

London Merchant's Saffron Pickles

Spice Merchant's Berry sauce

To Sweetly Crown Thy feast

Velvety Delight of the Nobility - Rose pudding

Illusion Magica A Mystical Journey of Surprises

Cabernet Sauvignon Icewine Telavi Wine Cellar, Georgia
6cl 6€



Olde Hansa

Passion for flavours