



# Menu

Restaurant & Wine House  
**Maternus**

06-2020

## Salads

*Big mixed Salad with white balsamic vinaigrette,  
croutons and planed ripe mountain cheese 9,95 €*

### *Salat Salad „Nicoise“*

*Mixed leaf salads in vinaigrette with tuna, saffron potatoes, onions, green beans,  
planed ripe mountain cheese and egg 14,95 €*

*Goat cheese baked in strudel pastry, served on fresh leaf salads  
with a mild balsamic vinaigrette 15,95 €*

*Roasted stripes of poulard breast marinated in chilli-honey,  
served on young leaf salads with herbs-yoghurt-dressing 16,50 €*

### *Roasted King Prawns & Fish*

*served on fresh leaf salads with white balsamic vinaigrette 18,50 €*

### *Seared Sirloin Steak stripes*

*on fresh leaf salads with a potato-mustard-dressing 18,90 €*

*As appetizer or side dish our salads are smaller and at a reduced rate of 3,- €*

## Soups

*Cream soup made of local potatoes  
with fresh marjoram and spicy Chorizo-Chips 6,50 €*

*Vine Tomato Soup made of sun-ripened tomatoes  
with fresh basil 6,50 €*

### *Beef Bouillon*

*with mixed vegetable julienne  
and homemade medulla balls 6,50 €*

## Specials

*Codfish liver marinaded with olive oil and lemon  
on a salad bouquet, served with rye bread 10,95 €*

*Baked Goat Cheese with vine-ripened tomatoes and onion compote,  
served with fresh rye bread 15,50 €*

*Marinaded raw salmon with fresh dill and chili  
with vegetables-potato hash cookies 15,50 €*

*Rare beef-tartar*

*> well prepared on the spot in our kitchen <*

*with pickled gherkin, butter and homemade rye bread*

*small portion 14,50 €*

*big portion 18,50 €*

*You also can order your tartar seared.*

## Local Little Bites

*as appetizer or entremets*

*Himmel & Ääd*

*roasted blood sausage on mashed potatoes  
with an apple slice and roasted onions 7,95 €*

*Roasted Gambas*

*in Garlic and Chili with roasted bread and a salad bouquet 9,50 €*

*Roasted Mushrooms*

*with blue cheese sauce and roasted bread slices 7,95 €*

*Rhine Herring Dipp*

*With onions, apples, cucumbers in mild dill-creme  
served with land butter and rye bread 7,95 €*

*Baked Camembert with fried parsley, cowberry creme,  
land butter and fresh rye bread 7,95 €*

## Meat Dishes

*Chicken breast „Supreme“  
from local breeding filled with leafy spinach,  
walnuts and gorgonzola, served with mashed potatoes 19,95 €*

*Pork Back Steak (250g) from local free-range pigs on fresh leafy spinach  
with cherry tomatoes and Arugula-mashed-potatoes 19,90 €*

*Veal Schnitzel “Wiener” Style  
cut from the back with lukewarm potato salad  
or crispy fried potatoes and cowberry cream 19,50 €*

*Argentinian Ox Sirloin Steak (approx. 300g)  
Grilled with garlic and rosemary-tomato on a strong jus  
with roasted forrest mushrooms and German fried potatoes 28,90 €*

*Thin Veal Stripes “Zurich Style”  
with fresh mushrooms in heavy cream  
and homemade fried potatoes 21,90 €*

*Argentinian Ox Hipbone-Steak (approx. 200g)  
grilled with crushed black pepper on a creamy green pepper sauce  
and Steakhouse fries 22,90 €*

*Entrecote Steak (approx. 280g) cut from the Irish Meadow Ox  
naturally riped with homemade herb-butter and  
mixed leaf salads or Steakhouse fries 28,90 €*

*Young Veal Chop (approx. 300g)  
A local breed on a lemon-thyme-jus  
on sautéed cabbage and mashed potatoes 28,50 €*

*We cook our meat with a low temperature method. This takes  
a little longer but guarantees an amazing flavor.*

## Fish

*Calamari & king prawns roasted in garlic-herb oil  
on a tomato-sugo with roasted toast 19,50 €*

*Pikeperch fillet, pan fried on its skin  
onto sautéed cabbage with mashed potatoes 22,50 €*

*Crunchy Salmon cooked in butter, on spinach leaves  
with carrot-ginger sauce and parmesan-potatoes 23,50 €*

## Pasta

### *Pasta & King Prawns*

*Fresh pasta with king prawns, young leaf spinach  
and cherry tomatoes in lobster-cream-sauce 16,90 €*

*Fresh Gnocchi stuffed with Cheese,  
sautéed in butter with arugula and tomatoes in a blue cheese sauce 15,95 €*

### *Pasta & Fish*

*Diced salmon sautéed in butter  
served on fresh tagliatelle in a creamy herb sauce 16,90 €*

*Handmade tagliatelle with grilled poulard breast stripes  
in a cocos-curry sauce with fresh ginger 15,95 €*

## Cheese

*Not only from Germany!*

*With olives, grapes, fig mustard,  
with fresh rye bread and butter  
small 11,50 €      big 15,90 €*

## Beer

		€
Peters Kölsch	0,25 l	2,50
	0,4 l	3,90
Krombacher Pils	0,25 l	2,50
	0,4 l	3,90
Radler <sub>8,10</sub> beer with Sprite	0,25 l	2,50
	0,4 l	3,60
Alster <sub>6,8,10</sub> beer with Fanta	0,25	2,50
	0,4 l	3,90
Kölsch-Cola <sub>1,3</sub> beer with Cola	0,25 l	2,30
	0,4 l	3,90
Schuss beer with malt beer	0,25 l	2,50
	0,4 l	3,90
Wheat beer	0,3 l	2,90
	0,5 l	4,50
Wheat beer with banana nectar	0,3 l	2,90
	0,5 l	4,50
Crystal wheat beer	0,5 l	4,50
Wheat beer alcohol free	0,5 l	4,50
Malt beer	0,33 l	2,90
Krombacher alcohol free	0,33 l	3,20

## Longdrinks 4 cl / 0,2 l

Gin Tonic <sub>9</sub> with Thomas Henry - Schweppes	8,50
Vodka Cherry	7,50
Vodka Lemon	7,50
Bacardi Cola	7,50
Whisky Cola	7,50
Campari <sub>3</sub> Orange	7,50
Campari <sub>3</sub> Soda	7,50

## Aperitif & Digestif

		€
Aperol Spritz	0,2 l	8,50
Sparkling wine with Aperol		
Hugo	0,2 l	8,50
Sparkling wine with elderflower syrup & mint		
Kir Royal	0,1 l	7,90
Cabinett Sekt mit Cassis		
Martini Bianco	5 cl	4,90
Campari Bitter <sub>3</sub>	5 cl	4,90
Sambuca Molinari	2 cl	2,80
Ramazotti	2 cl	2,90
Underberg	2 cl	3,80
Jägermeister	2 cl	2,80
Fernet Branca	2 cl	2,80
Fernet Menta	2 cl	2,80
Amaretto di Saronno	2 cl	3,00
Sherry	5 cl	4,90
Portwein	5 cl	4,90
Baileys Irish Cream <sub>3</sub>	2 cl	3,80
Grappa	2 cl	3,80
Hennessy Cognac	2 cl	5,20

## Spirits

		€
Absolut Vodka	2 cl	3,10
Sünner Dry Gin N° 260	2 cl	4,10
Siegfried Rheinland Dry Gin	2 cl	5,50
Korn	2 cl	2,70
Aquavit or line Aquavit	2 cl	3,00
Obstbrand different kinds	2 cl ex	3,00

## Whisky & Whiskey

Tullamore Dew Irish Whiskey	2 cl	5,50
Jack Daniel's Tennessee Whiskey	2 cl	5,10
Oban 14y Scotch Whisky	2 cl	8,50
The Glenlivet 12y Scotch Whisky	2 cl	7,50

## Hot Drinks €

Espresso <sub>1</sub>	2,20
Espresso Doppio <sub>1</sub>	3,60
Café Crema <sub>1</sub>	2,50
Cappuccino <sub>1</sub>	3,10
Big white coffee <sub>1</sub>	3,60
Big Latte Macchiato <sub>1</sub>	3,80
Hot milk	2,50
Hot milk with honey	3,20
Chocolate	2,90
Chocolate with cream	3,50
Hot lemon	3,10
Hot lemon with honey	3,60
Darjeeling tea	2,70
Earl Grey	2,70
Green tea	2,70
Fruit tea	2,70
Rooibos tea vanilla	2,70
Ginger tea with fresh ginger	3,30
Fresh pepper mint tea with fresh mint ...with alcohol	3,30
Irish Coffee <sub>1</sub> with Irish Whisky & cream	6,90
Coffee <sub>1</sub> Coretto (Espresso with Grappa)	4,90
Chocolate with Rum (& cream)	5,90
Chocolate with Amaretto (& cream)	5,90
Chocolate with Baileys <sub>3</sub> (& cream)	5,90
Grog	4,90
Tea with rum	5,50

## Cold Drinks €

Selters Classic	0,25 l	2,50
	0,75 l	6,90
Selters Naturelle	0,25 l	2,50
	0,75 l	6,90
Coca-Cola <sub>1,3</sub>	0,3 l	2,90
Coca-Cola Light <sub>1,3,7,10</sub>	0,3 l	2,90
Fanta <sub>6,8,10</sub>	0,3 l	2,90
Sprite <sub>2,10</sub>	0,3 l	2,90
Spezi <sub>1,3,6,8,10</sub> Cola & Fanta	0,3 l	2,80
Bitter Lemon <sub>2,9</sub>	0,25 l	3,10
Ginger Ale	0,25 l	3,10
Tonic Water <sub>9</sub>	0,25 l	3,10

## Juice & Nectar €

Apple juice (naturally hazy)	0,3 l	3,50
Orange juice	0,3 l	3,50
Cherry juice	0,3 l	3,50
Passion fruit juice	0,3 l	3,50
Banana nectar	0,3 l	3,50
KiBa cherry & banana	0,3 l	3,50
Apple spritzer	0,3 l	2,90
Passion fruit spritzer	0,3 l	2,90
Rhubarb spritzer	0,3 l	2,90

Ingredients: 1) with coffeein 2) with formid acid 3) with colour  
4) with flavour enhancer 5) with Taurin 6) coloured with Beta-  
Carotin 7) with artificial sweetener 8) with antioxidants  
9) with chinin 10) with preservatives 11) with nitrite salting

*Already in 1931 welcomed the Maternus Family for the first time their guests, since 1951 headed by Ria Maternus and now - under new management - we, Bojana Dimov & Manfred Harbecke, give you a very welcome in this house.*

*2012 began a new era in the history of the all-around known restaurant Maternus: with a new freshness and traditional, high-quality German kitchen, we offer you a pleasant dining experience with old charm.*

*In our menu you'll find unusual combinations, as well as classic dishes, on a culinary pleasure trip. In our listed rooms will immerge you in the height of Bonn as the capital.*

*The interior has some new accents, so that the rustic atmosphere in which the former political elite took their place can revive.*

*Fresh, quality ingredients, served exceptionally combined and lovingly prepared cannot do without a good wine, which is why we offer a wine list with a very interesting cross-section, which is constantly being revised. Our guests - and thus exactly you - stand for us at the very center; Our service is dedicated and goes personally to you, so do not be afraid to make suggestions or requests, because these are gladly accepted by us.*

*Our sunny piece of jewelry, the garden terrace, romantic and with the flair of the period of promoterism, is open from spring for you.*

*Who wants to watch and enjoy more the goings-on at the Löbestraßey, has the throughout the year possibility to take place at the elevated tables outside the restaurant.*

*Reservations are welcome for us, and they allow us a better planning and provision of personnel. You can find independently from the size of your company seats in our house.*

*Please also see our ever-changing meals with seasonal ingredients.*

*Visit our website [www.restaurant-maternus.de](http://www.restaurant-maternus.de), here we introduce next to the food and wine list also the current day tickets.*

*In this sense, we wish you an enjoyable stay in the traditional setting.*

*Your Maternus team*