

# Tante Amanda

Restaurant  
Biergarten  
Catering

Menu  
April 2010

Mosselde 149  
44357 Dormund  
 0231 372230  
[www.tante-amanda.de](http://www.tante-amanda.de)

## **STARTERS**

Mild smoked salmon with honey-mustard dill sauce, small salad  
and homemade potato pancakes

Aunt Amanda's vegetable dishes, topped with  
Cheddar, mozzarella cheese and hash browns crowns

As a main course

Holland double herring with fine Keniaböhnchen,  
Bacon, potatoes and a salad

Carpaccio of Angus beef on arugula salad  
and parmesan cheese

Meat tomato slices with fine olive oil, toasted pine nuts, arugula, topped with feta  
cheese

As a main course with salad

A half dozen with herb butter, au gratin, French snails, to country bread

## **Salads**

Mixed Salad Bowl "Aunt Amanda"  
with our house dressing

Freshly sliced, marinated Tomatoes  
with mozzarella and the finest olive oil

Various salad with chicken strips or chicken liver,  
to fried mushrooms

Mixed salad with grilled king prawns

Tuna salad plate with various salads, shrimp, onion, tomato, cucumber, egg, olives,  
parmesan cheese and tuna

Salad plate with green salad, feta cheese,  
Tomato, cucumber, onions, egg, peppers and olives

## **SOUPS**

Strong beef broth with  
Marrow dumplings and vegetables

Home-made liver dumplings in the  
Soup with fresh chives

Cream of tomato with basil  
and cream

Broth with Swabian  
Ravioli

Onion soup au gratin under  
Cheese cover

Cream of garden herbs  
with fine strips of salmon

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## **Asparagus**

Asparagus cream soup

Asparagus cream soup with crab Büsumer

Warm green and white asparagus with olive oil and fine  
grated Parmesan, plus three giant fried prawns

A pound of fresh asparagus with melted butter  
or Hollandaise sauce, served new baby potatoes

We recommend:

Mixed cooking and Parma ham

Schnitzel from pork

Two medallions of pork from the

Roasted salmon slices

Rare roast from the pan Kalbshüftsteak

Our wine recommendation for asparagus  
2008er Pinot Blanc Classic  
Gutsabfüllung Norbert Helde  
Baden / Kaiserstuhl

## **ITALIAN SPECIALTIES**

Linguinette with tomato-meat sauce, topped with mozzarella and Italian herbs

Giant potato gnocchi filled with tomato and mozzarella in a Arrabbiata tomato-basil sauce with parmesan and rocket

Pasta Roulade stuffed with ricotta and spinach in a fine herb cream

Linguine in a spicy, homemade Curryrahmsauce with ragout of giant prawns, asparagus and Parmesan

Giant ravioli stuffed with porcini mushrooms, a mushroom cream, fried mushrooms and fresh seasonal

With basil pasta filled hearts in olive butter and grana cheese

Tagliarini with basil in homemade pesto

To all the above dishes are served a mixed salad

## **ANTIPASTI FRISCHSPEZIALITÄTEN**

Fine stuffed and marinated, pickled vegetables, Mediterranean

## **OUR ITALIAN SUMMER WINE DISCOVERY**

White: 2009! SCAIA Bianka, Tenuta San Antonio `, Veneto IGT

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**Westphalian SERVED**

Homemade Beef Roulade of Friesian steers grazing  
Rahmspitzkohl with fine vegetables and mashed potatoes

Dortmund Pfefferpotthast Beef  
with cucumber and beetroot, boiled potatoes

Aunt Amanda's homemade sauerbraten from the  
Beef Rump with three kinds of cabbage, apple sauce and potato dumplings

Crispy fried black pudding with braised onions on  
Mashed potatoes and a mixed salad

Savoy cabbage stuffed with sausage meat roulade  
Rahmspitzkohl and parsley potatoes

Our homemade jelly from Bauer loin marinated with remoulade, fried potatoes and  
salad

**F I S H**

Homemade Fried herring with onion rings, fried potatoes  
and a mixed salad

Herring bite cream with pieces of apple and onions  
of bacon potatoes and mixed salad

Zander fillet in mustard sauce with mixed salad  
and parsley potatoes

Grilled Salmon steak on white wine sauce with fine  
Vegetables and basmati rice

Grilled lemon sole from the pan with melted  
Lemon butter, parsley potatoes and salad

On the whole, fried sole "Müller Inside Art" with  
melted lemon butter, potatoes and salad

## Meat and poultry

A steak from the pork, optionally with mushroom or tomato-pepper sauce  
with salad and fries

Fillet with fresh mushrooms in cream, homemade  
Noodles and mixed salad

Breaded cutlet of Schwäbisch-Hall organic pork  
with lemon, fried potatoes and a mixed salad

Strips of chicken breast in curry cream with colorful fruits, mixed salad and basmati  
rice

Roast duck breast fillet with pepper sauce,  
Julienne mixed salad and chips

Fried calf's liver "Berlin Style" with  
braised onions and apples, served  
homemade mashed potatoes and salad

## STEAKS

Medallions of pork with two sauces  
with fresh mushrooms and potato wedges

Rump steak with herb butter from the Irish bull,  
salad plates, triplets and potato cream Auer

Pepper steak with the Irish bull mixed salad  
and potato wedges

Irish rump steak with braised onions,  
mixed salad and roasted potatoes

Roast Kalbshüftsteak with Italian herbs,  
fine olive oil with lemon, marinated Mediterranean vegetables  
and triplets

U.S. beef "Short Ribs"  
-Many hours, slowly and gently cooked, tender and juicy,  
to triplets, cream of potato and salad

## Menu April 2010

### **For the kids**

Very fine noodles with minced meat and tomato sauce

Strips of chicken breast with cream sauce and rice

Natural chops with lemon and chips

THESE THREE COURTS OPTIONAL VEGETABLES OR SALAD

### **Dessert**

White and dark chocolate mousse with fresh fruit

Creme brulee

Fresh strawberries mascarpone-yogurt cream

Aunt Amanda Dessertpotpourri

Fresh Fruchtpotpourri  
with homemade sorbet

Panna Cotta with berry compote