

## Welcome to Restaurant Kuckuck

Our restaurant is characterized by its own history and has been owned by the Beckmann family for over 250 years.

The various guest rooms with the restaurant, the Auguste-Lovis room and the Karl-Beckmann-Stube, as well as the sun-drenched terrace invite you to enjoy a cozy get-together.

Together with our team, we have set ourselves the task of creating German cuisine with high-quality fresh ingredients and a cozy atmosphere.

### We focus on freshness and regionality

As an active member of the regional producers' association "Kostbares Südniedersachsen e.V.", we attach great importance to the regional selection and seasonality of our food, ingredients and drinks.

Wherever possible, availability and quality are right, we like to source our goods from the region.



"Specialties of the regional cuisine, prepared with fresh products from the surrounding area."

We source 100% of our pork from the Göttingen butcher's shop Sebert´s, vegetables and fruit from Werderhof Göttingen. The beer comes from Einbeck, juices from Creydt Saftmanufaktur, as well as schnapps and liqueurs from Hardenberg and Beermühle in Bilshausen. Exquisite wines from Bremer Weinhandlung round off our range perfectly.

Do you have any questions? Talk to us, we will be happy to help you.

Let us spoil you and enjoy your evening with us.

Your Beckmann family

## Seasonal Menu

**Leaf and Wild Herb Salad with Sautéed Chanterelles** €14.50  
served with plum vinaigrette

**Cream of Chanterelle Soup** €10.50  
with croutons and chives

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**Tarte Flambée with Chanterelles** €15.50  
with bacon and Parmesan cheese

**Pinzgau Cheese Dumplings (Kasnocken)** €18.50  
Austrian-style spaetzle with Pinzgau beer cheese, cream, crispy onions, chives and a green leaf salad with vinaigrette

**South Tyrolean Trio of Dumplings** €22.50  
beetroot, spinach and cheese dumplings with creamy chanterelles, spinach salad, sage butter and mountain cheese

**Pork Schnitzel with Creamy Chanterelles** €25.50  
served with pan-fried potatoes and a side salad

**Pan-Fried Salmon Fillet with Wasabi Hollandaise** €28.50  
green asparagus and mashed potatoes

**Boeuf Bourguignon** €30.50  
slow-braised beef shoulder in red wine sauce with celeriac, sweet potato and carrot

**Alpine Cordon Bleu** €34.00  
veal schnitzel filled with raclette cheese and Tyrolean bacon, served with lingonberries, pan-fried potatoes and a side salad

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## Starters

**Small Mixed Salad** €7.00  
leaf lettuce, tomato, cucumber, carrots, red cabbage, radishes, beetroot and vinaigrette

**Homemade Coleslaw** €7.00  
Greek-style cabbage salad

**Colourful Tomato Salad with Burrata and Pesto** €12.50

**Salmon Tartare with Cucumber and Wasabi** €16.50  
served under cherry wood smoke

## Soups

**Tomato Consommé** €10.50  
with ricotta and fig ravioli

**Cream Soup of Faroese Fjord Salmon** €10.50  
with salmon garnish

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## Salads

**Large Mixed Salad Bowl** €12.50  
(selection of leaf salads and raw vegetables)

- with baked sheep's cheese €17.50
- with grilled chicken breast €18.50
- with grilled salmon fillet €25.50
- with grilled USDA Premium Beef rump steak €32.50

All salads are served with a bread basket.

**Choice of Dressing:**

Vinaigrette | Honey Mustard Dressing | French Dressing

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## Light Meals

**Alsatian Tarte Flambée** €12.50  
with crème fraîche, bacon and onions

**Kuckuck Tarte Flambée** €14.50  
with sweet potato, red onions and harissa

**Smoked Salmon** €16.00  
served with two potato cakes and a small salad bouquet

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## Vegetarian & Vegan Dishes

**Crespelle – Stuffed Italian Pancakes** €19.50  
filled with sheep's cheese, spinach and pine nuts, served with bell pepper sauce

**Vegan Green Thai Curry** €21.50  
with Asian vegetables, Thai mango and jasmine rice

## Kuckuck Classics

**Wiener Schnitzel Style (Pork)** €18.50  
with lemon, French fries and a side salad

**Hunter's Schnitzel** €19.50  
with creamy mushroom sauce, pan-fried potatoes and a side salad

**Beef Goulash** €18.50  
with spaetzle and a side salad

**Pork Fillet Café de Paris** €25.50  
with Café de Paris sauce, broccoli and potato cakes

**Kuckuck Mixed Grill** €28.50  
pork fillet, chicken breast and rump steak with creamy mushroom sauce, pan-fried potatoes and seasonal vegetables

**USDA Premium Beef Rump Steak (250g)** €38.00  
with herb butter, French fries and seasonal vegetables

**350g Rump Steak** €48.00

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## Desserts

**Two Scoops of Homemade Ice Cream** €5.50  
choice of vanilla, chocolate or strawberry  
whipped cream +€0.50

**Selection of Three Sorbets** €8.00  
blackcurrant, raspberry and passion fruit

**Passion Fruit Tiramisu** €12.50

**Sour Cream Parfait with Fresh Berries** €12.50

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## Children's Menu

**Tagliarini Tossed in Butter** €6.70

Optional: Tomato sauce +€0.80 / Parmesan cheese +€1.20 / Bolognese sauce +€1.80

**Small Chicken Schnitzel or Small Pork Schnitzel with French Fries** €8.50

## Non-alcoholic drinks

Nikolausberger table water with or without acid	0.70 l	6.90 €
Bad Harzburger Mineral Water Naturelle	0.25 l	3.20 €
or Classic	0.75 l	7.50 €
Coca Cola <sup>2,11</sup> , Cola Zero <sup>2,5,6,7,11</sup> , Fanta <sup>2,3</sup>	0.20 l	3.50 €
Sprite, Spezi <sup>2,3,11</sup>	0.40 l	4.70 €
Schweppes: Bitter Lemon <sup>3,10</sup> , Ginger Ale <sup>2</sup> , Tonic Water <sup>10</sup>	0.20 l	3.50 €
	0.40 l	4.70 €

## Fruit juices from Creydt

Apple juice, orange juice, passion fruit nectar,	0.20 l	3.50 €
Rhubarb nectar, redcurrant nectar, sour cherry nectar	0.40 l	4.70 €

We are also happy to prepare all juices as **spritzers**.

## Non-alcoholic aperitifs

<b>Zero Blanc non-alcoholic sparkling wine<sup>1</sup></b>	0.10 l	4.50 €
Julius Winery		
<b>Crodino Spritz</b>		5.50 €
Crodino Biondo   Soda		
<b>Martini Vibrante &amp; Tonic<sup>1,1,2,10</sup></b>		6.50 €
Martini Vibrante   Tonic Water		
<b>Martini Floreale Spritz<sup>1,1,2</sup></b>		6.50 €
Martini Floreale   Apple juice   soda		
<b>Hugo non-alcoholic<sup>1,2</sup></b>		6.90 €
Zero Blanc sparkling wine   soda   elderflower syrup		

## Aperitifs

<b>Gänseliesel sparkling wine<sup>1</sup></b> Extra dry	0.1 l	6.50 €
<b>Campari Orange<sup>1</sup></b> Campari   Orange juice		6.90 €
<b>Campari Spritz<sup>1</sup></b> Campari   Sparkling wine   Soda		7.90 €
<b>Lillet Wild Berry<sup>1</sup></b> Lillet Blanc   Schweppes Wild Berry		7.90 €
<b>Aperol Spritz<sup>9,1,2,10</sup></b> Aperol   Sparkling wine   Soda		7.90 €
<b>Aperol Lemon<sup>9,1,2,3,10</sup></b> Aperol   Bitter Lemon   Lime		7.90 €
<b>Hugo<sup>1</sup></b> Sparkling wine   Soda   Elderflower syrup		7.90 €

## Long drinks

<b>Gin &amp; Tonic<sup>3,10</sup></b> Hendrick's Gin		8.50 €
From Haller's Gin		9.50 €
Gin Bils EU-BIO Gin from the Beermühle in Göttingen		10.50 €
<b>Cuba Libre<sup>2,11</sup></b> Havana Club Anejo 3 Años   Coca Cola		7.90 €
<b>Whisky Cola<sup>2,11</sup></b> Jack Daniels   Coca Cola		8.00 €

# Beers



## Draught beer

<b>Göttinger Edles Premium Pils</b>	0.30 l	4.20 €
Mildly tart with a fine hint of hops	0.40 l	4.90 €
	0.50 l	5.50 €
<b>Einbecker Dark Beer</b>	0.30 l	4.20 €
Spicy and with an aromatic roasted malt note	0.40 l	4.90 €
	0.50 l	5.50 €
<b>Einbecker Lager</b>	0.30 l	4.20 €
A fresh and light beer, brewed for relaxed moments of enjoyment	0.40 l	4.90 €
4.4% alcohol content	0.50 l	5.50 €
<b>Schneider Weisse "Helles Weissbier" <sup>a</sup></b>	0.50 l	5.50 €
the light one, fruity-fresh, summery		
<b>Alster / Radler</b>	0.30 l	4.20 €
a combination of Sprite	0.40 l	4.90 €
and the fine hop note of Göttinger Edles Premium Pils	0.50 l	5.50 €

## Bottled beer

<b>Schneider Weisse "Original Weissbier" <sup>a</sup></b>	0.50 l	5.50 €
deep amber, harmonious and powerful, refreshing		
<b>Einbecker Brauherren non-alcoholic</b>	0.33 l	4.20 €
with a lean body, citrus-fruity and with a malty bread aroma		
<b>Einbecker Radler non-alcoholic 0.0%</b>	0.33 l	4.20 €
Einbecker non-alcoholic with fruity fresh lemonade		
<b>Schneider Weisse "non-alcoholic wheat beer" <sup>a</sup></b>	0.50 l	5.50 €

## Open wines

### White wine

### Germany



Wines contain sulfites

We reserve the right to change the vintage of the wine

<b>Müller-Thurgau quality wine fine fruity</b>	0.10 l	3.50 €
Ortenberg Castle   Baden	0.25 l	7.50 €
<i>Uncomplicated drinking fun from the sunny Ortenau region, Delicately scented, balanced, light - a cheerful companion for many occasions</i>	0.50 l	14.00 €
<b>Studier Pinot Gris dry</b>	0.10 l	3.90 €
Studier Winery   Palatinate	0.25 l	8.50 €
<i>Uncomplicated and fruity, grown on calcareous clay soils of the Grown on the Haardtrandes, mild, with creamy fruit</i>	0.50 l	16.00 €
<b>Riesling quality wine "Vollratz 1573" dry</b>	0.10 l	3.90 €
Schloss Vollrads   Rheingau	0.25 l	8.50 €
<i>strong, mineral Rheingau Riesling from a renowned wine cellar Home, with mineral freshness and juicy fruit</i>	0.50 l	16.00 €
<b>- Wine spritzer -</b>	0.20 l	5.70 €

### Rosé

### Germany

<b>BREMERS "Pfälzer Schoppen" Portugieser Rosé sweet</b>	0.10 l	3.50 €
Ungstein Winegrowers' Cooperative   Palatinate	0.25 l	7.50 €
<i>Fine aroma of red berries</i>	0.50 l	14.00 €

### Italy

<b>Bardolino Chiaretto Rosato</b>	0.10 l	3.70 €
Cantina Campagnola   Veneto, Italy	0.25 l	8.00 €
<i>light pink, dry, light, fine fruit, ideal summer wine</i>	0.50 l	15.00 €

## Red wine Germany

<b>Gründelbacher Stromberg Trollinger &amp; Lemberger feinherb</b>	0.20 l	6.70 €
Sonnenhof Winery   Württemberg	0.50 l	16.00 €
<i>light, fruity, soft, harmonious and round</i>		

## Italy

<b>Merlot delle Venezie IGT</b>	0.20 l	6.70 €
Azienda Agricola Brisotto   Friuli	0.50 l	16.00 €
<i>Velvety, round, dark red fruit aromas, juicy, light, from the north of</i>		

<b>Primitivo Puglia DOP "Il Mio"</b>	0.20 l	6.90 €
Cantine Mondo del Vino   Puglia	0.50 l	16.50 €
<i>Juicy, fresh, dark cherry fruit with fine spice</i>		

<b>Cappella III Barbera del Monferrato DOC</b>	0.20 l	9.70 €
Tenuta Tenaglia   Piedmont	0.50 l	22.90 €
<i>Fruity and hearty Barbera, with a typical, slightly spicy note</i>		

## Bottled wines

### White wine Germany

<b>Summer Riesling dry</b>	0.75 l	25.50 €
Vollrads Castle   Rheingau		
<i>fresh and sparkling Riesling, beautiful citrus aromas, youthful style</i>		

<b>"Auf den Sommer" white wine cuvée semi-dry</b>	0.75 l	28.50 €
Seebrich Winery   Rheinhessen		
<i>refreshing, light and tangy, strong aromas of lemongrass and green fruits, with a beautiful structure, radiates joie de vivre</i>		

**Knipser Sauvignon blanc dry** 0.75 l 37.00 €

Knipser Winery | Palatinate

*Particularly aromatic, lively structure, crisp and spicy, fresh*

## Austria

**Grüner Veltliner Muschelkalk** 0.75 l 21.50 €

Winery Gmeinböck | Lower Austria

*from beautiful Lower Austria: fruity, elegant,  
rich in finesse with the typical Veltliner pepper*

## France

**Chardonnay Vin de Pays de l'Aude'** 0.75 l 23.00 €

Domaine Martinolles | Languedoc

*Dry and strong, beautiful freshness, grows in the mountains  
on rocky soils in the south of France*

## Rosé

## France

**Luberon A.C. Rosé "classique"** 0.75 l 23.00 €

Caves Marrenon | Luberon AOP

*This wine satisfies the longing for vacation, dry, fresh,  
delicious style, very animating*

## Red wine

## Germany

**"Matura" red wine cuveé dry** 0.75 l 29.00 €

Studier Winery | Palatinate

*Complex, full-bodied, aromas of cherry, wild berries and plums  
Light roasted aromas, full-bodied, full of power and fruity harmony*

## France

**Göttinger Rotspon** 0.75 l 25.00 €

Maison Schröder & Schyler | Bordeaux

*powerful, expressive, elegant, with lots of fruit and potential,  
from one of the best red wine regions in the world: Bordeaux*

**Cuvée Antoine Corbières A.C.** 0.75 l 36.00 €

Domaine de Py | Corbières

*powerful, dense wine with wonderful cherry fruit, chocolate notes  
and soft harmonious finish*

**Rioja Reserva DOC** 0.75 l 36.00 €

Viña Bujanda | Rioja

*dark, ripe fruit, powerful, wonderfully balanced and harmonious*

## Italy

**Merlot delle Venezie IGT** 0.75 l 24.50 €

Azienda Agricola Brisotto | Friuli

*Velvety, round, dark red fruit aromas, juicy, light,  
from the north of Italy*

## Hot drinks

Cup of coffee<sup>11</sup> 3.50 €

Espresso<sup>11</sup> 3.30 €

Double espresso<sup>11</sup> 4.20 €

Cappuccino<sup>11</sup> 4.20 €

Latte Macchiato<sup>11</sup> 4.70 €

Hot chocolate 3.90 €

Cup of Ronnefeldt tea, assorted varieties<sup>11</sup> 3.70 €

## Digestif

<b>Fruit liqueur, brandy &amp; spirit from the Beermühle in Bilshausen</b> Changing varieties	2 cl	3.70 €
<b>Hardenberg Schwartzhog</b> Herbal liqueur	2 cl	3.50 €
<b>Ramazotti Amaro</b>	2 cl	3.70 €
<b>Ramazotti Amaro on ice with lemon</b>	4 cl	4.50 €
<b>Schierker flint</b> Herbal half bitters	2 cl	3.50 €
<b>Kinetic Single Estate German Vodka</b> Grain from the Nörten-Hardenberg estates	2 cl	3.50 €
<b>Hardenberg Wedding Wheat</b> Grain brandy	2 cl	3.50 €
<b>Molinari Sambuca Extra 40% Vol.</b>	2 cl	3.50 €
<b>Aquavit line 41,5% Vol.</b>	2 cl	3.50 €
<b>Ouzo of plomari</b>	2 cl	3.50 €
<b>Old Williams pear, Birkenhof distillery</b> matured in a cognac barrel	2 cl	4.70 €
<b>Baileys Original Irish Cream</b>	2 cl	3.50 €
<b>Grappa Le Diciotto Lune, Distilleria Marzadro</b>	2 cl	4.70 €

## Whiskey

<b>Beverbach Whiskey &amp; Coffee Liqueur</b> Balanced coffee and whiskey aromas with a finely balanced sweetness	4 cl	9.50 €
<b>Highland Park 12 Years Single Malt Scotch Whisky</b>	4 cl	9.50 €
<b>Beverbach Tri-Cask Single Malt German Whiskey</b> 100% malted barley from the region	4 cl	12.90 €

## List of allergens (letters) and additives (numbers) used

### Overview of allergens:

a= cereals containing gluten

b= Crustaceans

c= eggs

d= fish

e= peanuts

f= Soybeans

g= Lactose

h= Nuts

i= Celery

j= mustard

k= Sesame seed

l= Sulfur dioxide and sulfites

m= Lupins

n= molluscs

### Overview of additives:

1= Preservative

2= Colorant

3= Antioxidant

4= Sweetener saccharin

5= Sweetener cyclamate

6= Sweetener aspartame, contains phenylalanine. Phenylalanine source

7= with sweetener acesulfame

8= with phosphate

9= sulphurized

10= contains quinine

11= caffeinated

12= with flavor enhancer

13= blackened

14= waxed

15= genetically modified