

Name:				<h1>vor·zimmer</h1>			
Theme:			Adress:		Opening Hours:		
<h2>Menu</h2>			Hauptstraße 32 63486 Bruchköbel		Monday - Wednesday 9:00 - 23:00 Uhr Thursday - Saturday & Public Holidays 9:00 - 1:00 Uhr Sunday 9:00 - 17:00 Uhr		
Management Team:				Executive Chef:			
Christof Klein Christin Hartmann				Vincent Lis			

since 2024
vorzimmer

Instagram:	Facebook:	Webseite:
vorzimmer.bruchkoebel	Vorzimmer Bruchköbel	www.vorzimmer-bruchkoebel.de

Rustic Homemade Poultry Salad

9,80 €

Grape Seed Oil Pesto | Parmesan | Beefsteak Tomato | Pickled Artichoke

Bread Basket "Land and Sea"

12 €

Shrimp Chips | Yogurt Pita | House Bread | Poultry Rillettes | Shellfish Dip

Original Shrimpcocktail

12 €

Marie-Rose Sauce | Celery Sticks | Chicory

„Toast Hawaii 1.0“

11 €

Fried Brioche | Pineapple Compote

Corn Chicken Gruyère Cheese | Wild Herbs

12 €

Five Shrimp in a Bowl

Garlic | Herb-Lime Dip | Baguette from Nolte's Bakery

Soups

Homemade Ramen Soup *vegan* 8 €

Vegan Marinated Tofu | Spring Onion | Soy Sprouts

Creamy Bouillabaisse 12,10 €

Baked Shrimp | Grilled Salmon | Mussel | Cod

Salads

Large Mixed Salad *vegan* 11 €

Various Raw Vegetables | Roasted Nuts | Creamy House Dressing or Cranberry Balsamic

options:

Miso Tofu | Herbs *vegan* 13 €

Goat Cheese Rosemary Balls | Honey *vegetarian* 15,80 €

Grilled Corn Chicken Breast | Herb Mayonnaise 16 €

Juicy Crustacean Balls | Lime-Ginger Dip 18 €

Small Side Salad *vegan* 4,80 €

Various Raw Vegetables | Roasted Nuts | Creamy House Dressing or Cranberry-Balsamic

Soups and salads are served with our house bread.

extra portion 3 €

Flame Salmon Burger

Brioche | Pickled Onions and Cucumber | Honey Mustard Sauce

or: with Fries and Dill Sour Cream + 5€

14 €

Wiener Hendl

Free-range Chicken Schnitzel | Crispy Breading | Fries

Lingonberry-Cherry Jam | Salad Bouquet

15,80 €

Fried Guinea Fowl Breast

Sautéed Potatoes | Pointed Cabbage | Honey Apples | Riesling Sauce

23 €

Die Vorzimmer Visitenkarte

Duo of Shrimp & Poultry, both Fried & Grilled | Apricot Chutney

Warm Potato Bacon Salad

22,80 €

Sweet and Sour Duck

Colorful Pickled Lotus Root | Soy Sprouts

Honey-Herb Rice Snack Sauce

24,80 €

Juicy Ribeye Steak (from Local Beef)

Herbs | Garlic | Mashed Fried Potatoes

Homemade Kaisergemüse

300 g

35 €

400 g

40 €

Pimp your Entrecôte:

Trio of Shellfish Skewer

12 €

Happy Foie Gras

11 €

BBQ Sauce

3 €

Ribeye with its
characteristic fat eye

The "Classic"

16 €

Mussels | Spicy Tomato-Herb Sauce | Baguette
with Gorgonzola Topping + 3,50€ *Notte's Backstube*

Lobster Pasta

Hummer

29 €

Crayfish Tails Linguine | Creamy Sauce | Parmesan
Bacon Crumble | Wild Herbs

Spinach Dumplings

homemade

15 €

Lobster Cream | Wild Herbs | Roasted Nuts

Creamy Moussaka *vegan*

14 €

Eggplant | Potato | Vegan Mince | Soy Cream

Pickled Pear

8 €

Vanilla Quark | Flambéed Meringue | Almond Crunch

Dubai Chocolate 2.0

10 €

Chocolate Sponge Cake | Pistachio Ice Cream

Chocolate Crumble Gold Dust

Sweet Finale for 2

12 €

Mousse au Chocolat | Berries

**Check out our dessert display for a selection
of cakes and pastries!**