

When your stomach growls...

...it's time to make your way to the Restaurant André and let us spoil you with delicious and tasty dishes from the German and Alsatian cuisine.

In addition to our special offers, you can of course also choose from our complete menu, from a small snack to a schnitzel plate.

To eat and drink...

...belong together, like Minden and the Weser...
So why not have a little snack with the wine
or a beer with the schnitzel?
Combine from our wide range or let us inspire you.

You will taste it! Promised!

Our restaurant is closed from 2:30 p.m. to 5:30 p.m.

**We offer warm meals
from 12:00 p.m. to 2:00 p.m. and from 6:00 p.m.**

homemade SOUP

Soup of the day

daily price

We serve homemade bread with the soup.

SALADS

Small salad plate (side dish)

fresh green lettuce, corn, carrots, beans, coleslaw

4,50 €

ROM

fresh market salads, tomato, cucumber, corn, pepper,
carrots, coleslaw, beans

9,50 €

*We serve our salads natural, with vinegar and oil, French,
yoghurt or balsamic vinegar dressing, plus an oven-fresh roll.*

OUR CLASSICS

TZATZIKI

with black olives and pepperoni, served with homemade
bread

6,20 €

POTATO PAN



fresh fried potatoes
with bacon and onions,
plus two fried eggs

13,90 €

Giant CURRYWURST with french fries

14,90 €

CHICKEN NUGGETS



Chicken breast pieces
in a crispy coating,
with chilli sauce
and French fries

14,90 €

BAKED SHEEP CHEESE (vegetarian)

with tomatoes and fresh herbs from Provence, with
homemade bread

13,90 €

Alsatian tarte flambée

from the regional specialty to the popular delicacy ...

... so the development of the flame cake in short words.

For not so long ago the flamm-cakes nothing but a slice of bread dough, which is quite thin was used to test the fumace temperature.

Important was that the flame still blazed up when the flame-cake was inserted - still blazed up when the flame-cake was inserted - hence the name Tarte.

Because bread alone does not make you happy, one came one day to the idea of making the thin dough cake with a cream of sour cream, raw onions and bacon:

the flamm-cake was born.

Today there are **many different types** of pads and each has its charm.

A specialty for connoisseurs.

Try a variant!

Good Appetite.

with apple and cinnamon	12,90 €
with wild canberries and cinnamon	12,90 €
with camembert and wild canberries	14,90 €
with camembert, paprika and pepperoni	16,90 €
with camembert, tomato and leek	16,90 €
with feta cheese and tomatoes	16,90 €
with feta cheese, corn and paprika	16,90 €
with mexican vegetables an gouda	16,90 €
with bacon and onions	16,90 €
with ham and leeks	16,90 €
with pieces of chicken breast, mango and chili	18,90 €
with salmon and onions	18,90 €
with garlic shrimps	18,90 €

PORK

PORK FILLET MEDALLIONS

in pepper-cream-sauce with greenbeans wrapped in
bacon served with duchess croquettes

23,90 €

SCHNITZEL (approx. 250 g)

SCHNITZEL „WIENER-ART“

breaded pork schnitzel with lemon

19,30 €

SCHNITZEL „HOLSTEINER-ART“

breaded pork schnitzel with boiled ham and fried egg

21,90 €

SCHNITZEL „MADAGASKAR“

breaded pork schnitzel in Madagascar pepper cream
sauce (spicy hot)

21,90 €

SCHNITZEL „FRENCH-STYLE“

breaded pork schnitzel with canberries and
baked with camembert

23,90 €

SCHNITZEL „GREEK-STYLE“

breaded pork schnitzel with tomatoes and baked with
feta cheese

23,90 €

*We serve all schnitzel with croquettes, french
fries or fried potatoes and a side salad.*

FISH

SEA DORADE

fried, with brown butter, with parsley or roast
potatoes as a side dish

23,90 €

SCAMPI-PAN

24,90 €



prawns in chili pesto
and garlic fried (spicy),
we serve it with
ciabatta baguette

STEAKS

RUMPSTEAK (approx. 250 g)
the hearty piece of roast beef.

27,00 €

PEPPER-RUMPSTEAK (approx. 250 g)



the hearty piece of roast beef.
with Madagaskar-pepper-cream-sauce
(spicy hot)

29,00 €

*All steaks are served medium (tender pink)
with homemade herb butter.*

Optional as an accompaniment:

French fries 3,50 €

Croquettes 3,50 €

Fried potatoes 4,00 €

Side Salad 4,50 €

CULINARY DELIGHTS WITH BEER OR WINE

giant prezel	4,00 €
giant prezel with herb dip or butter	5,00 €

DESSERT

Tartufo Nero

chocolate and vanilla ice cream dessert, dusted with hazelnut and cocoa powder	7,60 €
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Tartufo Bianco

semi-frozen truffle made from coffee and zabaglione cream, covered with pieces of white meringue	7,60 €
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Warm apple strudel with vanilla ice cream and vanilla sauce	7,90 €
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