

A chef's hands are shown holding a piece of pasta, likely a tortellini or similar ring-shaped pasta, against a background of a mountain range. The chef is wearing a white uniform. The pasta is being held in a way that it appears to be falling or being tossed, with some flour or dust visible. The background is a dark, moody landscape with a mountain range under a bright sky. The overall aesthetic is warm and rustic.

TANTE TOM

R E S T A U R A N T

MENU



APPETIZER

✓ 1.) small mediterranean appetizer for 1-2 persons

fine leaf salads with balsamic dressing
asparagus bruschetta
pickled zucchinis & peppers | mushrooms | olives
tomato | buffalo mozzarella | freshly baked bread | rhubarb compote
eggplant mousse with tomato, feta cheese and parsley

15€

✓ 2.) large mediterranean appetizer for 2-3 persons

as a main course or as a starter

28€

✓ 3.) beet carpaccio with buffalo mozzarella

fine leaf salads | balsamico dressing | beet foam
rhubarb compote | ciabatta

9€

✓ 4.) asparagus bruschetta

toasted ciabatta | marinated asparagus
rocket salad | orange fillet | balsamico

8€

5.) baked asparagus rolls

cooked ham | Emmental cheese
hollandaise sauce | marinated tomato cubes | iceberg lettuce

10€

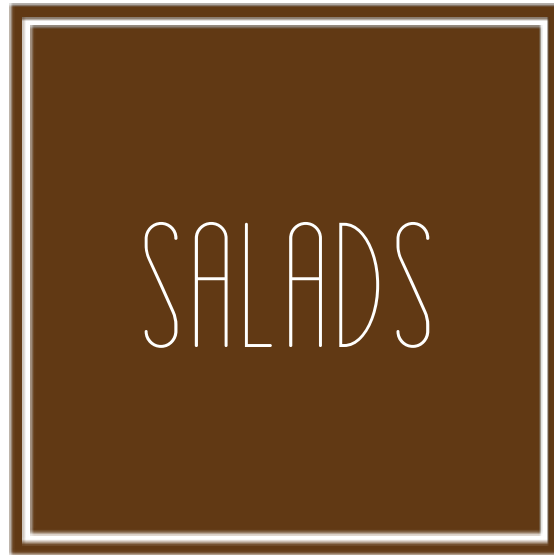


SOUPS

✓ **6.) alloyed cream of asparagus soup**

croutons | asparagus | chives
Hollandaise sauce | freshly baked bread

6€



SALADS

Eric's salad composition

iceberg lettuce | plucked lettuce | yogurt dressing
carrot | bell bell pepper | ringel beet | tomato | cucumber | radish
marinated chickpeas | sprouts | rhubarb compote
eggplant mousse with tomato, feta cheese and parsley

with new potatoes

to this...

 7.) roasted asparagus, cherry tomatoes,
leek onions and oranges 21€

8.) crispy chicken with chili lime mayonnaise 20€

9.) salmon fillet with cherry tomatoes and
leek onions in passion fruit jus 22€

We serve freshly baked bread with all salads



PASTA

✓ 10.) stuffed pasta with asparagus

in white wine cream sauce | ricotta
green & white asparagus
cherry tomatoes | orange fillets
shallots | garlic | spring onions

24€

✓ 11.) pasta à la Mariana

feta cheese | baby spinach | cherry tomatoes
olive oil | shallots | garlic | basil | buffalo mozzarella

22€

All pasta dishes are served with a side salad



ASPARAGUS

*We serve an asparagus soup as a starter
with every asparagus dish*

✓ 12.) asparagus from the Alswede farm in Menslage

new potatoes | brown butter | hollandaise sauce

24€

optional with...

13.) medallions of country pork 30€

14.) salmon fillet 32€

15.) veal schnitzel 32€

16.) rump steak 38€



REGIONAL

MEAT

Regionality that you can taste - Our beef

Our beef comes from the region - from the Hugenheide in Bünne, where Johannes Hugo-Westendorf raises his Galloway cattle under the best conditions. The animals enjoy year-round grazing, which gives them their unmistakable flavour.

For processing, we rely on the regional butcher G.H. Diekmann, who prepares the highest quality meat for us.

Everything is sourced locally - less than 15 kilometres from our restaurant. In this way, we guarantee not only freshness, but also sustainability and regionality in every bite.

17.) Tante Tom burger with 100% local beef

homemade sesame roll
iceberg lettuce | tomato | pickled cucumber
fresh onions | BBQ sauce with bacon | Emmental cheese
French fries & mayonnaise

24€

18.) boiled beef with horseradish sauce

new potatoes | sautéed mushrooms
broccoli vegetables

26€



MEAT

19.) veal schnitzel

mushroom cream sauce | french fries | mayonnaise
side salad

28€

20.) grilled rump steak with port wine jus

fried potatoes
mediterranean vegetables | mushrooms

34€

21.) crispy chicken with chili lime mayonnaise

new potatoes | broccoli vegetables
hollandaise sauce

24€



FISH

22.) flambéed salmon cubes with tagliatelle

tomatized cognac cream sauce | dill
shallots | baby spinach | cherry tomatoes | garlic
side salad

24€

**23.) fjord salmon fillet with cherry tomatoes
and leek onions in passion fruit sauce**

new potatoes | mediterranean vegetables

28€

We list all allergens and additives in a separate menu



✓ **24.) homemade lime cream
with peach purée**

ginger-lemongrass mousse
strawberries | amarettini ^{alc.}

8€

✓ **25.) homemade vanilla and basil ice cream**

marinated strawberries | whipped cream

8€

We also offer a menu with exclusively
vegan dishes, just ask us.

your Thomas Bekermann

chef and dietician

FOR
SMALL
APPETITES

**Some dishes on our menu are also available
as smaller portion (senior plate)**

30.) stuffed pasta with asparagus

20€

31.) boiled beef with horseradish sauce

22€

32.) crispy chicken with chili lime mayonnaise

20€

33.) fjord salmon fillet in passion fruit sauce

24€



TANTE
TOM



R E S T A U R A N T

DRINKS

Softdrinks

	0,3l	0,5l	0,75l
Water, classic	3,30€	5,50€	8,00€
Water, still	3,30€	5,50€	8,00€
Coca-Cola, Coca-Cola Zero	3,80€	6,00€	-
Fanta	3,80€	6,00€	-
Sprite	3,80€	6,00€	-
Tonic Water	3,50€	(0,2l)	
Ginger Ale	3,50€	(0,2l)	
Bitter Lemon	3,50€	(0,2l)	
Red Bull	5,00€	(0,25l)	

Juices

	Juice	Spritzer	
	0,3l	0,3l	0,5l
Apple juice	4,00€	3,80€	6,00€
Orange juice	4,00€	3,80€	6,00€
Passion fruit juice	4,00€	3,80€	6,00€
Pineapple juice	4,00€	3,80€	6,00€
Black currant juice	4,00€	3,80€	6,00€
Banana juice	4,00€	3,80€	6,00€
Cherry juice	4,00€	3,80€	6,00€
Rhubarb juice	4,00€	3,80€	6,00€
KiBa (banana cherry juice)	4,00€	(0,5l)	6,50€

Café

Coffee	3,00€
Cappuccino	4,00€
Latte Macchiato	4,50€
Café au Lait	4,50€
Espresso	3,00€
Espresso Macchiato	3,50€
Double Espresso	5,00€
Hot Chocolate	4,50€

Tea specialties

Assam tea	3,50€
Darjeeling tea	3,50€
Green tea	3,50€
Herbal tea	3,50€
Peppermint tea	3,50€
Apple tea	3,50€
Red fruits	3,50€
Lemon mint	3,50€

Tank beer: the best from the brewery in every sip

With tank beer, the beer is delivered directly from the brewery in a large tank. It is pumped into an airtight plastic bag in the pressure tank. For tapping, air is pumped between the tank walls and the bag, gently pushing the beer to the tap without the need for CO₂. This method preserves the natural CO₂ content and protects the beer from oxygen, which improves the quality.

Tank beer

	0,25l	0,4l
Warsteiner light	3,50€	5,00€
Alster Cola-Beer BmW	3,50€	5,00€

Beer on tap

	0,25l	0,4l
Tante Tom's house beer	3,80€	5,30€

Bottled beers

König Ludwig, light	6,00€	(0,5l)
König Ludwig, non-alcoholic	6,00€	(0,5l)
Warsteiner tart, non-alcoholic	4,00€	(0,33l)
Alster, non-alcoholic	5,00€	(0,4l)

Noble drop 4cl

Absacker of Germany	6,00€
Hennesy Cognac	7,00€
Camus Cognac VSOP	7,00€
Prinz Williams Birne	6,00€
Prinz Bodenseeapfel	6,00€
Prinz Alte Marille	6,00€
Grappa Barrique	6,00€

Spirits 2cl

Sambuca	3,50€
Wodka	3,00€
Tequila Patron	6,00€
Ouzo	3,00€
Rosche Uralt	3,50€
Baileys (5cl)	6,00€
Amaretto	6,00€
Linie Aquavit	5,00€
Ouzo Plomari (4cl)	5,00€

Bitter 4cl

Ramazotti	6,00€
Jägermeister	6,00€
Averna	6,00€
Fernert Branca	6,00€

Rum 2cl

Don Papa 10 Years	10,00€
Pineapple Plantation	7,00€
Botucal	8,00€
Ron Zacapa 23	9,00€
Don Papa Baroko	8,00€

Whiskey 2cl

Jameson	4,00€
Jack Daniels	4,00€
Connemara	5,00€
Glenfiddich	5,00€
Lagavulin	11,00€

Aperitifs & Co.

Prosecco	5,00€	(0,1l)
Martini Bianco	5,00€	(4cl)
Aperol Spritz (also non-alcoholic)	8,00€	(0,3l)
Hugo (also non-alcoholic)	7,50€	(0,3l)
Ingwer Spritz (also non-alcoholic)	7,00€	(0,3l)
Martini Pomegranate (also non-alcoholic)	8,00€	(0,3l)
Negroni	12,00€	(0,2l)
Campari Orange	7,00€	(0,2l)
Lillet Wild Berry	8,00€	(0,3l)

Bottles 0,75l

Prosecco Treviso DRY ITALY	33,00€
Veuve Clicquout brut DRY CHAMPAGNE FRANCE	109,00€
Veuve Clicquout rosé DRY CHAMPAGNE FRANCE	119,00€

Cocktail enjoyment on request

This way we can guarantee the freshness
and quality of every drink.

We look forward to your cocktail requests!

Cocktails

Mojito	11,00€
Mojito without fun, non-alcoholic	8,00€
Fun on the beach	10,00€
No fun on the beach, non-alcoholic	7,00€
Cuba Libre	8,00€
Tequila Sunrise	9,00€
Berry Attack	8,00€
Berry Attack, non-alcoholic	6,00€
Long Island Iced Tea	15,00€
Espresso Martini	12,00€

Longdrinks 5cl alcohol

Gin-Tonic Bombay	8,00€
Gin-Tonic Brockmann	10,00€
Gin-Tonic Hendricks	10,00€
Jacky-Cola	8,00€
Ron Barceló-Cola	8,00€
Vodka-Juice	7,00€

Our wines

OPEN WHITE WINES

Tante Tom's house wine
PINOT BLANC/GRIS | RHEINHESSEN | GERMANY

0,25l

8,50€

0,5l

16,00€

Chardonnay
DRY | St. JAKOBSBERG | GERMANY

9,50€

18,00€

Riesling
SEMI-DRY | RHEINHESSEN | GERMANY

9,50€

18,00€

Pinot Gris
DRY | BADEN | GERMANY

9,50€

18,00€

Ortega
SWEET | RHEINHESSEN | GERMANY

10,00€

19,00€

Bottles

0,75l

Lugana
DRY | TENUTA ROVEGLIA | ITALY

36,00€

Jermann Chardonnay
DRY | FARRA DLSONZO | ITALY

42,00€

Riesling
DRY | RHEINGAU | GERMANY

33,00€

OPEN RED WINES

Tante Tom' s house wine

DRY | MERLOT | ITALY

0,25l

9,00€

0,5l

17,00€

Pinot Noir

MEDIUM DRY | OCKENHEIMER | GERMANY

9,50€

18,00€

Dornfelder

DRY | RHEINHESSEN | GERMANY

9,50€

18,00€

Primitivo

DRY | INFINITV | ITALY

9,50€

18,00€

Dunkelfelder

SWEET | MOSEL | GERMANY

11,00€

21,00€

Bottles

0,75l

Chianti Classico

DRY | BARBERINO TAVERNELLE | ITALY

42,00€

Amarone Valpolicella

DRY | SAN PIETRO | ITALY

65,00€

Sucule

DRY | COSSANO BELBO | ITALY

42,00€

Brunello Campogiovanni

DRY | MONTALCINO | ITALY

55,00€

OPEN ROSÉ WINE

I Mio Rosato

DRY | PUGLIA | ITALIEN

Spätburgunder Rosé

DRY | BADEN | GERMANY

0,25l

9,50€

9,50€

0,5l

18,00€

18,00€

Wine spritzer white / red

6,50€ (0,3l)