



MENU





Welcome

Who we are

We are very happy to welcome you in our restaurant "Zur grünen Eiche" and prepare our regional specialities from the "Lüneburger Heide" for you. We wish to make your stay unforgettable with our cuisine, friendly service and the wine selection.

Our restaurant "Zur grünen Eiche" has tradition of nearly a 100 years: from a simple farm over a dance hall and guesthouse until today's modern hotel with restaurant.

The hotel has about 46 single and doublerooms distinguished with 3* Superior and free WLAN. Some of the rooms as well as the restaurant facilities are barrier free.

We are a dedicated family business run by Elke Rieckmann and Ewald Krüger-Rieckmann with their children: Christian, Sven and Tino.

Thank you for being our guests and have a great time in our restaurant and hotel.

Your team from the hotel and restaurant "Zur Grünen Eiche"

Yours sincerely,

Family Rieckmann-Krüger





SOUPS AND SALADS

SOUPS

soup of the day

we serve the soup of the day according to season
4,30 Euro

potato soup

a tasty creamy soup made of regional "Heide" potatoes,
with homemade croutons and a topping of whipped cream
3,90 Euro

"Behringer wedding soup"

made of chicken and beef broth
with meatballs, asparagus and royale
4,90 Euro

SALADS

small country salad

with homemade dressing, garlic bread and croutons
4,90 Euro

chief salad

with roasted seeds and fresh garlic bread
served with char-grilled chicken filet
11,90 Euro

please choose your dressing:

homemade dressing
vinaigrette

VEGAN

chick pea curry

with roots of the lotus flower, snow peas, soya beans and jasmine rice
11,90 Euro



OUR GUESTS FAVOURITE DISHES

CLASSICS

schnitzel "Jäger" style (220g)

with button mushrooms à la creme
country salad and chips
13,90 Euro

pork filet „Lower Saxony“ (200g)

pork filet medallions, country salad,
button mushrooms and hash browns
16,90 Euro

shredded meat in cream

shredded pork in a delicious cream sauce
with homemade tagliatelle
14,90 Euro

„Lüneburger Currywurst“

a special grilled sausage with curry flavoured sauce and chips
8,90 Euro

Plate "BispingenCard"

Plate "Home"

pork roast with homemade red-
cabbage and boiled potatoes
12,90 Euro
with BispingenCard 10,00 Euro

1/2 duck

with homemade red cabbage
and boiled potatoes
17,90 Euro
with BispingenCard 15,00 Euro



With the BispingenCard, tourists in the Bispingen and Lüneburger Heide region will get a discount in over 15 free time facilities and attractive offers for events and tours.

and: these tourists get this "Bispingen-Card-Plate" for a special price.



STEAKS / PASTA

STEAKS FROM THE "SCHWARZBUNTEN" (regional beef)

Dry Aged Rumpsteak 200g	19,50 Euro
Dry Aged Rumpsteak 250g	23,90 Euro
Dry Aged Ribeye Steak 200g	19,50 Euro
Dry Aged Ribeye Steak 250g	23,90 Euro

served with salad, herb butter and garlic bread



Plate "Niedersachsen"

prime boiled beef from Lüneburgs „Schwarzbunten“
with horseradish sauce,
beetroot and boiled potatoes
12,50 Euro

HOMEMADE PASTA

pasta bolognese

homemade pasta with bolognese und fried rocket
7,90 Euro

salmon and pasta

grilled salmon filet with homemade pasta and white wine sauce
11,90 Euro

pasta with mushrooms and tomatos

homemade pasta with mushroom sauce (king oyster, button and oyster mushrooms),
stewed tomatoes and Parmesan
9,90 Euro



“HEIDSCHNUCKE / LAMB”

LAMB

lamb-steak “Grüne Eiche”

with button mushrooms, herb butter
and hash browns
19,90 Euro

“Behringer Scheiterhaufen”

lamb steak with roasted onions
side salad, chips,
herb butter and garlic bread
19,90 Euro

Heidschnucke

cream ragout of “Heidschnucke”

delicate meat of the “Heidschnucke”
stewed in redwine and onions,
with button mushrooms, cranberry cream,
apple puree and boiled potatoes
15,90 Euro



“Behringer Heidschnuckenkeulen” roast

delicate meat of the “Heidschnucke”
served with a fruit stuffed with cranberry cream, butter beans,
button mushrooms, cream sauce, croquettes
on a plate for 2 person 37,50 Euro
on a plate for 1 person 18,90 Euro

“Die Heidschnucke”

originates from the mouflon of Sardinia and Corsica. Head and legs have no wool at all and both parts are black. Both sexes have horn, the male horns are shaped like a snail. The “Heidschnucken” are unpretentious, resistant and suitable for landscape conservation purposes. In general we use the meat, its taste is a mix out of sheep and game. The meat is a delicacy and has its own seal of approval.



FRIED POTATOES / FISH

DELICIOUS FRIED POTATOES FROM THE "HEIDE"

fried potatoes

served with

homemade local sausage with apple sauce

9,90 Euro

homemade sour meat with a dip

11,90 Euro

pork schnitzel and roasted onions

11,90 Euro

3 fried eggs sunny-side up, bacon and gherkin

8,90 Euro

We can do also!

individual 3-/4-/5-Course-Menu
according to your wishes can be
arranged with our chef!
(a booking in advance is required)

potato omelette

with side salad and ham

9,90 Euro

fried potato - special plate

with roastbeef, pickled herring,
"housewife" sauce and sour meat

15,90 Euro

PICKLED HERRING

fresh filet of pickled herring

"housewife" sauce and fried potatoes

12,90 Euro

fresh filet of pickled herring

with beans and fried potatoes

12,90 Euro

fish specials - fresh daily offers

We buy our fresh fish directly in Hamburg from the fish market.

Our fish dishes vary according to season and special offers.

Our service team will let you know about our daily fish specials.



REGIONAL IS TREND

Where do we get our products from

According to the German law we are obligated to inform you about additives and allergene in our meals.

All our dishes are documented with detailed information about recipes ingredients and possible allergenes.

Please ask the service team directly for detailed information.

Thank you.



Many of the products we use for cooking we purchase from regional producers and providers from the "Lüneburger Heide":

butcher "Rothe" in Lüneburg

pork from the Lüneburger "Landschwein" and beef from the "Schwarzbunte"

butcher "Meyer" in Behringen

lamb from the "Heidschnucke" and cold cuts

potato trading "Rudolf Kuhn" in Marxen

"Heide" potatoes

Oldendorfer Mühle in Oldendorf (Luhe)

buckwheat

Regional Huntsmen

regional game

"Heidifisk Drews"

We buy our fresh fish directly in Hamburg fom the fish market

Central Market in Hamburg

fresh regional fruit and vegetable

We cook a native, delicious and honest cuisine.

Enjoy your time.