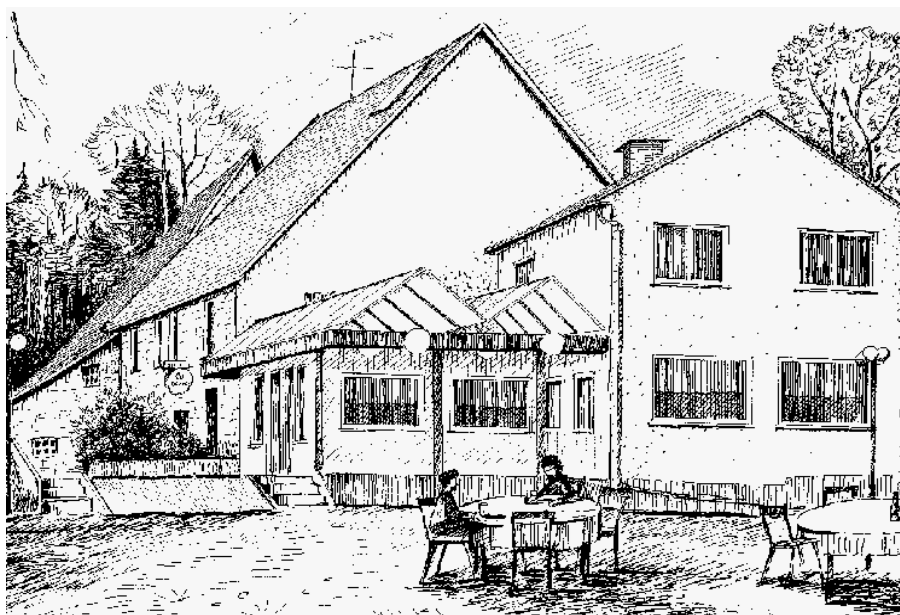


*A destination since 1865*

# *Gaststätte Weyher*

*Im Haxtergrund*



*Dear Guest,*

*we warmly welcome you to our house  
and wish you  
a pleasant stay.*

*Opening Hours:*

*Tuesday, Friday*

*Closed*

*Monday, Wednesday, Thursday,*

*Coffee, cake, snacks*

*From 15:00*

*Hot food:*

*17:00 - 20.30*

*Last orders: 30 minutes  
before kitchen closing*

*Saturday*

*Hot food*

*11:45 - approx. 14:00*

*17:00 - 20.30*

*Sunday*

*Hot food*

*11:45 - approx. 14:00*

*17:00 - 19:00*

*Weekends: coffee, cake, snacks*

*14:00 - 17:00*



## The history

*of this tavern goes back to 1850. Hermann Weyher started to work as a forester for the earl of Haxthausen and Carnitz. Right from the beginning Hermann appreciated the location of the forester's house here in the lovely Haxtergrund close by the city of Paderborn. He founded the tavern "Gaststätte Weyher" on the 27th May 1865. Soon the tavern became an established destination for locals.*

*Hermann Weyher's son kept on running the tavern. His name was also Hermann. Together with his wife Maria Eggers he had four kids: Karl, Paula, Franz and Maria. 1902 Hermann died in a tragic horse riding accident. His wife Maria kept running the business until her son Franz returned from war. He succeeded on running the tavern.*

*1920 Franz got married to Katharina Rudolphi from Bad Lippspringe. Only their youngest son survived the second world war. He inherited the tavern and got married in 1952 to Margret Stork. Together they had two children: Konrad and Maria. They succeeded to run the traditional family business.*

*1985 Konrad married Adelheid Surmund from Asseln. Together they had two sons: Stefan and Franz. In 2017 Konrad Weyher surprisingly passed away.*

*Today Franz and his mother Adelheid are running the traditional family tavern.*

*Only with the support of all our guests it was possible to keep on going. We like to thank all our loyal customers for their ongoing support!*

*Für unsere kleinen Gäste | For our little ones*

*Dazu ein paar Entscheidungshilfen : | Some clues :*

*„Ich weiß es nicht. „I don't know.“*

*Schnitzel mit Bratkartoffeln*

*Schnitzel with fried potatoes*

*8,90 €*

*„Ich habe keinen Hunger. „I'm not hungry.“*

*Tagliatelle mit Mediterranen Gemüse*

*wTagliatelle with mediterranean vegetables*

*8,50 €*

*„Ist mir egal. „I don't care.“*

*Currywurst nach Weyhers Art mit Bratkartoffeln*

*Homemade sausage with tomato curry sauce and fried potatoes*

*6,80 €*

*„Irgendwas. „Just something.“*

*Ein Wienerwürstchen mit Bratkartoffeln*

*Wiener sausage with fried potatoes*

*6,50 €*

*Ketchup oder Mayonnaise 1,00 €*

## Bratkartoffelgerichte Dishes with fried potatoes

### Portion

Bratkartoffeln mit  
zwei Spiegeleiern

*fried potatoes with two eggs sunny  
side up*

11,50 €

Portion Bratkartoffeln  
mit zwei Scheiben Sülze  
und Remouladensauce

*fried potatoes with two slices of pork  
in aspic and tartar  
sauce/remoulade*

14,50 €

Portion Bratkartoffeln  
mit Wienerwürstchen

*fried potatoes with  
wiener sausage*

7,50€

*Vom Feld in die Pfanne!*

*Umweltschonend, transparent, regional!*

*Geerntet und geliefert von unserem  
Weweraner Bauern, Jakobs,*

*von uns geschält, geschnitten und  
gekocht,*

*mit Zwiebeln und Schmalz in der Pfanne  
goldig gebraten,*

*damit sie wohlschmeckend zubereitet auf  
Ihrem Teller serviert werden können.*

*Eine Reise, auf die ich mich wohl freuen  
würde, wenn ich eine Kartoffel wäre.*

*From regional fields right on  
your plate.*

*Our local farmer Jakobs from  
Wewer is supplying us with  
delicious fresh potatoes all year  
round.*

*We prepare by hand and add  
onions and fry them with lard.*

*What a lovely journey for a  
potato.*

### Bratheringe

*Eingelegter Brathering mit  
Bratkartoffeln und Zwiebeln*

*fried herring with fried  
potatoes and fresh onions*

*mit einem Hering*

*with one fried herring 14,50 €*

*mit zwei Heringsen*

*with two fried herring 19,90 €*

## Butcher's Specials

### Westfalian plate

*Brot mit Schinken, Mettwurst und einer Scheibe Sülze, dazu reichen wir Bratkartoffeln und ein Spiegelei  
Bread with food from own butchering: ham, german salami and one slice of pork in aspic, served with fried potatoes and one egg sunny side up*  
16,50 €

### Butcher's plate

*two fresh homemade bratwurst with fried potato and Krautsalat*  
14,90 €

### Spicy spareribs, Weyher style

*Cut from pork belly and coated in a sweet, gently smoky marinade. Fresh from the oven, served with fried potatoes and Krautsalat. 19,90 €  
(Takes about 20 minutes cooking time)*

### Schnitzel or cutlet

*from pork loin, pan-fried until golden*

#### Viennese style

*with fried potatoes and a mixed side salad  
Schnitzel 18,50 € Cutlet 19,50 €*

#### Hunter style

*with homemade mushroom sauce, fried potatoes and side salad  
Schnitzel 20,90 € Cutlet 21,90 €*

#### Paderborn style

*with fried eggs, fried potatoes and side salad  
Schnitzel 20,90 € Cutlet 21,90 €*

#### Butcher's Specialties

*As a skilled butcher all our meat products are homemade with care.*

*We only use the best meat from local farmers and some recipes are from our beloved father and husband Konrad Weyher.*

*See for yourself and enjoy our fine butcher's specials!*

## Fresh salads

*all salads are served with fresh ciabatta*

### Großer gemischter Salat *Big mixed salad*

*Bunt gemischter Salat mit frischen Paprika, Kraut, Gurke,  
Bohnen, Tomaten und hausgemachtem Dressing*

*Mixed salad with fresh peppers, Kraut, cucumber, beans, tomatoes and  
homemade dressing 10,50 €*

*kleiner gemischter Beilagensalat*

*small mixed salad (side dish) 3,90 €*

*Tomatensalat Tomato salad 3,50 €*

*Krautsalat 2,90 €*

*Bohnensalat Garden bean salad 2,90 €*

## Straight from the soup pot

*Hausgemachte Ochsenschwanzsuppe*

*Homemade oxtail soup 4,20 €*

*Hausgemachte Hühnerbrühe*

*Homemade chicken soup 4,20 €*

## Basket

*Ciabatta bread with homemade herb dip*

*5,20 €*

## Pasta Variationen

*Tagliati* 

*mit mediterranem Gemüse*

*with mediterranean vegetables*

*12,90 €*

## Ice cream

### *Bambino Eisbecher*

*Two scoops of ice cream with a dollop of fresh whipped cream  
and colourful Smarties 4,50 €*

### *Black & White Sundae*

*Two scoops each of chocolate and vanilla ice cream, whipped cream, egg  
liqueur and chocolate sauce  
8,50 €*

### *Flaming cherry sundae*

*Two scoops of vanilla ice cream on hot sour cherries, with whipped cream,  
chocolate shavings and a splash of kirsch  
8,50 €*

### *Melting Heart*

*Chocolate Lava Cake with a Goopy Center  
Served with a Scoop of Vanilla Ice Cream and Whipped Cream  
10,50 €*

### *Sanfter Engel*

*Zwei Kugeln Vanilleeis mit Orangensaft und Sahne  
Two scoops vanilla with orange juice and whipped cream 6,50 €*

### *Eisschokolade*

*Trinkschokolade mit zwei Kugeln Vanilleeis und Sahne  
Chocolate drink with two scoops vanilla and whipped cream  
6,50 €*

## Coffee specialities

<i>Pot of Café Crema</i>	5,60 €
<i>Mild, full-bodied bean coffee with a fine crema</i>	
<i>Pot of coffee</i>	5,10 €
<i>Classic coffee - aromatic and strong</i>	
<i>Espresso</i>	2,70 €
<i>Double espresso</i>	3,90 €
<i>Cappuccino</i>	4,10 €
<i>Café au lait</i>	4,20 €
<i>Latte macchiato</i>	4,30 €
<i>Affogato al caffè</i>	5,60 €
<i>Creamy vanilla ice cream with a double espresso</i>	

*We also serve all drinks decaf. Just aks for it!*

<i>Hot chocolate</i>	3,60 €
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## *Tea specialities* *Glass*

<b>ASSAM SPECIAL</b>	
<i>North India's boldest black tea - spicy and malty</i>	2,30 €
<b>Peppermint</b>	
<i>Finely cut selected peppermint leaves</i>	2,30 €
<b>Summer berries</b>	
<i>A harmonious fruit blend refined with a summery raspberry and strawberry aroma</i>	2,30 €
<b>Rooibos</b>	
<i>A trendy, caffeine-free wellness drink</i>	2,30 €
<b>Chamomile</b>	
<i>Healthy and soothing</i>	2,30 €
<b>Hot grog (with rum)</b>	3,50 €

*As a good host for our guests with food allergies we supply you a separate menu. Just aks for it.*

## Ein kühles Blondes darf nicht fehlen! Draft beers

<i>Krombacher Pils</i>	0,3 l	3,50 €
<i>Bitter, refreshing pilsner</i>	0,5 l	5,40 €
<i>Radler, BMW, Pils-Cola</i>	0,3 l	3,50 €
	0,5 l	5,40 €
<i>Schloßbräu Rheder St. Annen dunkel</i>	0,3 l	3,50 €
<i>Regional dark beer - malty and full-bodied</i>	0,5 l	5,40 €
<i>Alt Schuss</i>	0,3 l	3,50 €
	0,5 l	5,40 €
<i>Augustiner hell</i>	0,3 l	3,90 €
<i>Mild, malty and especially easy-drinking</i>	0,5 l	5,90 €
<i>Krombacher Pils alkoholfrei 0,0%</i>	0,3 l	3,50 €
<i>Also available as Radler</i>	0,5 l	5,40 €
<i>Weihenstephaner Hefeweizen</i>	0,3 l	3,50 €
<i>Hell or alcohol-free</i>	0,5 l	5,50 €
<i>Bananenweizen, „Russ“ mit Zitronenlimonade</i>	0,3 l	3,80 €
	0,5 l	5,80 €

### Bottled beers

<i>Weihenstephaner Hefeweizen</i>		
<i>Dunkel, Kristall</i>	0,5 l	5,20 €
<i>Erdinger Urweisse</i>	0,5 l	5,40 €
<i>Berliner Weiße</i>		
<i>Himbeere oder Waldmeister</i>	0,33 l	4,90 €
<i>Rheder Malzbier</i>	0,33 l	3,80 €

### Soft drinks

<i>Pepsi Cola, Pepsi Light, Mirinda, 7up, Spezi</i>	0,3 l	3,40 €
	0,5 l	5,40 €
<i>Bad Driburger Sport aktiv</i>	0,25 l	3,70 €
<i>Schweppes Bitter Lemon oder Ginger Ale</i>	0,2 l	3,70 €

### Bad Meinberger Mineralwasser

<i>sparkling mineral water / still mineral water</i>	0,75 l	6,50 €
<i>still mineral water</i>	0,25 l	2,70 €

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## Krombacher´s Fassbrause

Non-alcoholic refreshment with 0,00 % alcohol

<i>Himbeere</i> - summery and fruity	0,33 l	3,80 €
<i>Zitrone Naturtrüb</i> - zesty, sparkling	0,33 l	3,80 €
<i>Maracuja</i> - exotic, fruity	0,33 l	3,80 €
<i>Rhabarber</i> - summery, mild	0,33 l	3,80 €
<i>Holunder</i> - fruity, tangy	0,33 l	3,80 €

## Säfte und Schorlen

<i>Orange juice, Apple juice</i>	0,2 l	2,90 €
	0,4l	5,50 €
<i>Also available as a spritzer</i>	0,3l	3,40 €
	0,5l	5,40 €

## Aperitifs

<i>Serena Più Frizzante</i>	0,1 l	3,50 €
<i>Lightly sparkling Italian frizzante - fresh and fruity</i>	0,75 l	23,50 €
<i>Aperol Spritz</i>	0,20 l	7,50 €
<i>with Serena Più Frizzante Bianco, Aperol and soda, on ice with an orange slice</i>		
<i>Sarti Spritz</i>	0,20 l	7,50 €
<i>Fruity-bitter aperitif with Sarti L'Aperitivo, frizzante and soda, on ice.</i>		
<i>Hugo</i>	0,20 l	7,50 €
<i>Sprightly aperitif with elderflower, frizzante, soda and mint..</i>		

# Offene Weine aus Rheinhessen

## Weißweine white wine

	0,2l
<b>Müller-Thurgau</b>	
<i>fruity with light sweetness and sourness</i>	5,80 €
<i>Als Schorle spritzer</i>	4,90 €
<b>Riesling</b>	
<i>Minerality combined with traditional Riesling fruits</i>	6,10 €
<b>Silvaner</b>	
<i>juicy, fruity (apple, pear), refreshing sourness</i>	6,50 €
<b>Grau Burgunder</b>	
<i>intensive and fruity</i>	6,80 €
<b>Rose Weißherbst</b>	
<i>Ein „Gute-Laune“ -</i>	6,10 €
<i>Als Schorle spritzer</i>	5,10 €

## Rotweine red wine

<b>Dornfelder</b>	
<i>kräftig, mit ausgeprägtem Kirscharoma</i>	
<i>full-bodied, cherry aroma</i>	5,80 €
<b>Corte dei Mori</b> <i>Italien</i>	
<i>juicy young fruit, discreet flavor, cherry aroma</i>	
<i>and a dash of eucalyptus</i>	6,50 €
<b>Spätburgunder</b>	
<i>delicate fruity wine</i>	6,80 €

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## Grappa

*Sarpa Di Polí*

2cl – 4,10 €

## *Edelbrände vom Tegernsee aus dem Hause Lantenhammer Spirits*

*Holzfassobstler* *wooden barrel fruit spirit*

2cl – 3,00 €

*Vollmundig, komplex, mit fruchtigen Aromen,  
aus dem Holzfass*

*Williams* *pear*

2cl – 3,80 €

*Ein mittelmächtiger Körper aus den fruchtig-  
würzigen Tönen der Williamsbirne.  
Hier trifft Birnentrester auf die leichte Herbe*

*Haselnuss* *hazelnut*

2cl – 5,60 €

*Vollmundiger, starker Nussgeschmack,  
dem die Sonne des Südens abzuschmecken ist.*

*Rote Williams* *red pear*

2cl – 5,60 €

*Stark im Geschmack und doch fruchtig,  
so präsentiert sich ein Williamsbrand aus  
der roten Frucht, die besonders intensiv  
nach reifer Birne schmeckt.*

*Marille* *apricot*

2cl – 5,60 €

*Intensives Aroma mit fruchtiger Note,  
betörender und vollaromatischer Geschmack*

*Heidelbeere* *blueberry*

2cl – 4,50 €

*Ohne synthetisches Aroma hergestellt,  
entfaltet der Liquor seine runde, volle Note  
von frischer Heidelbeere. Leicht süß, fein säuerlich,  
wie die reife Frucht, nur konzentrierter.*

## Spirits & Brandies

<i>Ramazotti</i> .....	2cl 3.20 €
<i>Baileys</i> .....	2cl 3.00 €
<i>Helbing Hamburger Kümmel</i> .....	2cl 2,90 €
<i>Jägermeister</i> .....	2cl 2.50 €
<i>Buja</i> .....	2cl 2,50 €
<i>Ouzo</i> .....	2cl 2,90 €
<i>Ouzo Gold</i> .....	2cl 2,90 €
<i>Malteser Aquavit</i> .....	2cl 2.90 €
<i>Jubi Aquavit</i> .....	2cl 2.90 €
<i>Wippermann Wacholder</i> .....	2cl 2.90 €
<i>Eversbuscher Doppelwacholder</i> .....	2cl 3,20 €
<i>Fernet-Branca</i> .....	2cl 2.90 €
<i>Asbach Uralt</i> .....	2cl 2.50 €
<i>Absolut Wodka</i> .....	2cl 2.90 €
<i>Mariacron</i> .....	2cl 2.90 €
<i>Obstler</i> .....	2cl 2.50 €
<i>Sambuca</i> .....	2cl 2.90 €
<i>Strothmann Korn</i> .....	2cl 2.50 €
<i>Martini Bianco</i> .....	5cl 3,90 €
<i>Havanna Club</i> .....	2cl 2.90 €
<i>Grüner</i> .....	2cl 2,00 €
<i>Boonekamp</i> .....	2cl 2,90 €

### Mixgetränke

<i>Havanna Club Cola</i> .....	6,50 €
<i>Korn Cola</i> .....	6,50 €
<i>Asbach Cola</i> .....	6,50 €

## Wir suchen Verstärkung

*We are always looking for helping hands*

*Servicekraft und Küchenhilfe*

*Service and kitchen hand*



*QR-Code zur Anzeige, Homepage*

*Www.Gasthof-Weyher.de*



## Functions

*You can also celebrate with family, friends or coworkers at our tavern. Please ask your friendly staff for bookings and available menus.*

*Look up our venue menu*



*Keep informed about seasonal highlights, events and weekly specials.*

*www.gasthof-weyher.de*