

Dear Guest!

Welcome on venerable ground. In the year 1770 the black-smith Henrich Pottmann from the village Duissern built this house. He was the first settler in the "Duisserner Heath". In connection with the colonization efforts on Frederick the Great another 12 families from Hessen-Darmstadt settled down in this area in the same year.



Appetizers

011 Baked potato

with minced meat and baked with cheese

014 Baked potato

with spicy sour-cream stuffing

012 Smoked salmon

with cream-horseradish and small potato-fritters

016 Smoked salmon

with "Schmandkartoffeln" (delicate warm potato salad)

015 Potato fritters

with fresh vegetables and baked with cheese

with smoked salmon, creamy horseradish and baked with cheese

with tuna, pepper sauce, tomato and baked with cheese

Soups

101 Potato-soup

served in a bowl with sausage (plain fare cooking)

103 Delicate potato-soup

with cream

104 Potato-cream-soup

with slices of smoked salmon

Potato-pancakes

made of shredded potatoes

120 "Duisernpfanne"

baked with bacon-cubes and cheese, mixed salad

122 Shredded potato-pancake (lower rhein region)

with slices of black pudding, mixed salad

128 Tuna-pan

with tuna, fresh tomatoes, herbs, onions and baked with cheese, mixed salad

129 Pepper-pan "Hot Henry"

with salami, peppersauce, fresh tomatoes, olives, hot peppers and baked with cheese, mixed salad

130 Shredded potato-pancake (lower rhein region)

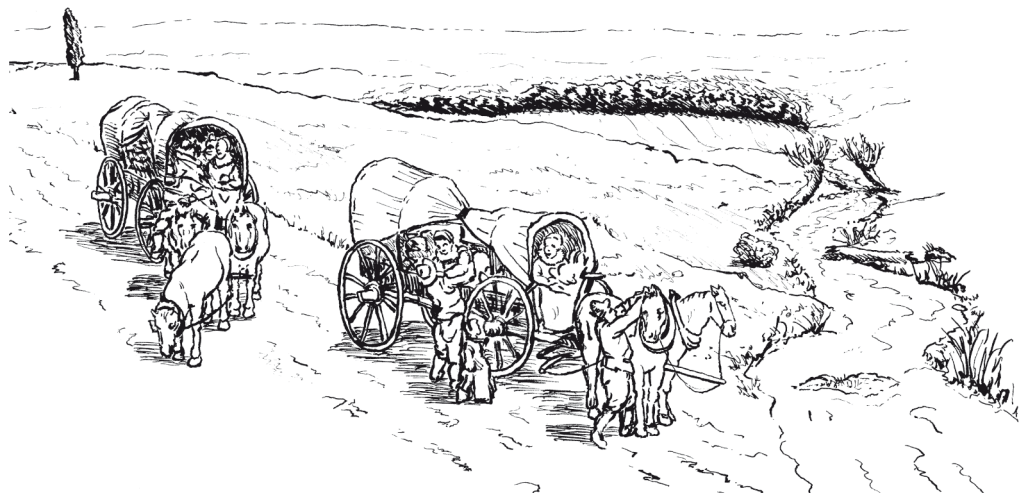
with spicy meat stuffing, mixed salad

134 Potato-omelette

with slices of bologna sausage and baked with cheese, mixed salad

Do you like it really hot? Please order without extra charge "Omelette Hot Henry" additionally with peppersauce, hot peppers and chili.

Since 1770 the Pottmann-estate is a place of hospitality at the Lower Rhine. Please look around. The frame-work and the support beams are still from ancient times. Feel comfortable in this lodging of our ancestors and enjoy today our hearty potato-dishes in the Lower-Rhine style.



Potato fritters

110 *Serving of potato fritters*

As side dishes we recommend:

111 *Applesauce with dark bread and butter*

112 *Sour-cream with herbs and dark bread with butter*

113 *White beet syrup with dark bread and butter*

603 *Smoked salmon with creamy horseradish*

We are sure you would like to know why we choose the rather unusual name "Kartoffel-Kiste" (potato-crate). Well, in this house the potato takes a place of honor among all the dishes. Based on the motto: The potato belongs on the table and not in the cellar.

Spicy and nourishing dishes from the Lower Rhine Region



607 *Homemade fried "panhas"*

beef, pork, spices, buckwheat-flour, ham-cubes with roasted potatoes and mixed salad

171 *Endive "Untereinander"*

Endive salad mixed with mashed potatoes, bacon and fried black pudding or homemade "Panhas" (special kind of black pudding)

163 *Homemade jellied meat*

with spicy garlic-dip, hash browns and mixed salad or homemade "Schmandkartoffeln" (warm potato-salad)

186 *Homemade creamy herring-stip (100% cream)*

with potatoes in their skin

187 *2 fried herrings with roasted potatoes*

Here are some historical facts concerning the potato! Did you know that Frederick the Great, called "Old Fritz", initiated the potato in Germany? He was not afraid of any trouble and using all kind of tricks to convince the stubborn Westfalian farmers of the necessity to cultivate the potato after the terrible years of war.

Meat-dishes

152 Minced meat casserole

with spicy minced meat stuffing and baked with cheese, mixed salad

133 "Holzfällersteak"

home-marinated pork neck steak with roasted potatoes or 2 potato fritters or a baked potato with spicy sour cream, salad

199 Stripes of porkfillet with spicy cream

baked in shredded potatoes with cheese, mixed salad

198 Stripes of porkfillet "Toskana"

with fresh herbs and spices from the Toskana, dried tomatoes, Ital. cheese and black olives on potato noodles, mixed salad

197 Stripes of porkfillet in "Calvados-pepper-cream"

with potato noodles, mixed salad

204 Argentinian Roastbeef (220g)

Rumpsteak with leaf spinach in cream gratinated with parmesan, roasted potatos or two potato pancakes or a baked potato with spicy sour cream, salad

193 Argentinian Roastbeef (220g)

Rumpsteak with savory pepper-cream-sauce, roasted potatos or two potato pancakes or a baked potato with spicy sour cream, salad

196 Argentinian Roastbeef (220g)

Rumpsteak with homemade herb butter, roasted potatos or two potato pancakes or a baked potato with spicy sour cream, salad

Let me tell you the following anecdote: One day, when Frederick the Great was on an inspection-tour around this area and noted that the farmers did not carry out his orders to grow potatoes, he asked one man of his suite to give him a bottle. "This is potato-schnaps" his majesty said to the farmers and the bottle went around.



Niederrheinische

Schmandkartoffeln

(Delicate warm potato-salad with sour creme, smoked ham, fresh dill, pickles and spices)

143 Schmandkartoffeln with homemade "Panhas"

144 Schmandkartoffeln with smoked salmon

The farmers licked their lips delightful and finally decided to grow the tuber. And since you cannot distill Schnaps only from the potatoes, the biggest part of their harvest went into pot and pans. Also in our house, dear guest, you cannot only drink potato-schnaps and fresh draught beer, but also enjoy hearty potato-dishes.

Vegetarian

potato specialities

161 Vegetable-potato-pan

with mushrooms and various vegetables in potato coat, baked with cheese, mixed salad

Optionally, the sharp variation with pepper sauce, pepperoni and chilli

162 Vegetable-potato-gratin

with various vegetables, mushrooms, in cream, baked with cheese, mixed salad

164 "Duissernpan" vegetarian

with fresh tomatoes and baked with cheese, mixed salad

165 Potato-noodles "Toskana"

with fresh herbs and spices from the Toskana, dried tomatoes, Ital. cheese and black olives on potato noodles, mixed salad

Salads

158 Mixed salad

159 Large mixed salad

with "Schmandkartoffeln" and sheep-cheese - Vegetarians can get a baked potato with herb quark instead of "Schmandkartoffeln"

160 Large mixed salad

with stripes of porkfillet fresh out of the pan

Children-Plates

154 2 potato fritters

with applesauce

155 Creamed mashed potatoes or potato-noodles

with "Bolognese"

156 Gratin-potato-casserole

with minced meat stuffing and baked with cheese

Desserts

Homemade red berry porridge

with vanilla ice-cream and whipped cream

Vanilla ice-cream with hot cherries and whipped cream

Vanilla ice-cream with hot chocolate-sauce

Fresh Belgian waffle with vanilla ice-cream

with "homemade red berry porridge" or "hot cherries and whipped cream"

All dishes also to go! (less 10 % rebate)

The "Kartoffel-Kiste" cannot and will not give the feeling of a "Grand Hotel Atmosphere". It shall be a comfortable and cozy place, meeting-point for all people, who like this kind of atmosphere. We wish you a good appetite.

Family Bode and staff

Warme Getränke

Tasse Kaffee	2,50 €
Tasse Cappuccino	3,20 €
Glas Latte Macchiato	3,60 €
Tasse Espresso	2,50 €
Doppelter Espresso	4,50 €
Tasse Schokolade mit aufgeschäumter Milch	3,20 €
Glas Tee	2,60 €

Alkoholfreie Getränke

Sinalco Cola ^{1/10}	0,30 l	2,90 €
Sinalco Cola Light ^{1/4/5/6/7}	0,30 l	2,90 €
Sinalco Orange ^{1/7}	0,30 l	2,90 €
Sinalco Zitrone	0,30 l	2,90 €
Mineralwasser kl. Flasche	0,25 l	2,50 €
Mineralwasser gr. Flasche	0,75 l	5,90 €
Stilles Mineralwasser kl. Flasche	0,20 l	2,50 €
Bitter Lemon ¹¹	0,20 l	3,00 €
Orangensaft	0,20 l	2,60 €
Apfelsaft Naturtrüb	0,20 l	2,60 €
Apfelschorle (zum Selbermischen)	0,45 l	4,30 €
Flasche Mineralwasser 0,25 l und eine Karaffe Apfelsaft Naturtrüb 0,2 l		



Biere

König Pilsener	0,25 l	2,60 €
König Pilsener	0,40 l	4,00 €
König Pilsener Alkoholfrei	0,33 l	2,80 €
Diebels Alt	0,25 l	2,60 €
Diebels Alt	0,40 l	4,00 €
Erdinger Weizen	0,50 l	4,30 €
Erdinger Weizen Alkoholfrei	0,50 l	4,30 €
Radler	0,25 l	2,60 €
Radler	0,40 l	4,00 €
Alster^{1/7}	0,25 l	2,60 €
Alster^{1/7}	0,40 l	4,00 €
Pils Schuss	0,25 l	2,60 €
Pils Schuss	0,40 l	4,00 €
Pils Cola^{1/10}	0,25 l	2,60 €
Pils Cola^{1/10}	0,40 l	4,00 €
Feldschlösschen Malz	0,33 l	2,80 €

Im Biergarten werden ausschließlich große Biere verkauft.



Unsere Weine

Weingut Stephan Kohl (Mosel)

Dhroner Hofberger Kabinett	0,20 l	5,40 €
Riesling, feine Reife Art, liebliche Frucht	0,75 l	16,40 €
Dhroner Roterd Trocken	0,20 l	5,00 €
Riesling, trockener Qualitätswein, frisch, herzhaft, kernig		
Dhroner Hofberger Halbtrocken	0,20 l	5,00 €
Riesling, halbtrockener Qualitätswein, feinherb, fruchtig, leicht, besonders bekömmlich		

Weingut Heinrich Vollmer (Pfalz)

Weißburgunder Trocken	0,20 l	5,90 €
In der Nase das Aroma reifer Stachelbeeren.	0,75 l	19,30 €
Cremitig, weicher, harmonischer Wein mit einer feinen Säure.		
Dornfelder Halbtrocken	0,20 l	5,90 €
In der Nase Sauerkirsche und Anklänge von Brombeeren.	0,75 l	19,30 €
Feinfruchtiger, vollmundiger Rotwein mit feinem Schmelz.		

Weingut Cono Sur (Chile)

"Tocornal" Merlot Rotwein trocken	0,20 l	5,40 €
Waldfrüchte und frische Aromen in der Nase. Am Gaumen samtig weich, sehr harmonisch.		
"Tocornal" Cabernet Sauvignon / Merlot Rotwein trocken	0,75 l	17,90 €
Rote und schwarze Früchte in der Nase. Harmonisch und weich am Gaumen.		

Weingut Itynera (Süditalien)

Nero d`Avola Sicilia "Barrique" IGT Rotwein trocken	0,20 l	5,90 €
Beerige Nase mit etwas Vanille.	0,75 l	18,90 €
Weich und harmonisch am Gaumen. Eleganter Körper, langes Finale.		

La Trigi (Veneto)

Pinot Grigio del Veneto IGT trocken	0,20 l	5,20 €
Duft nach Zitrone und etwas Bittermandel.	0,75 l	17,80 €
Angenehm frisch am Gaumen, spritzig.		

Maison Lavelle (Südfrankreich)

"Degú" Syrah Rosé trocken	0,20 l	5,20 €
Sehr offene Nase nach Himbeeren, Brombeeren und Johannisbeeren.		
Leichte Süße am Gaumen. Herrlich frisch und fruchtbetont.		

Sekt

Jahrgangssekt	0,75 l	15,80 €
trocken		
Jahrgangssekt, Piccolo	0,20 l	4,70 €
trocken		
Prosecco	0,75 l	15,80 €
spritziger, leicht moussierender Wein		
Prosecco, Piccolo	0,20 l	5,20 €
spritziger, leicht moussierender Wein		

Aperitif



Unser "Gönner"	2 cl	3,40 €
Eisgekühlter "hauseigener" Kartoffelschnaps mit Reibeküchlein, Räucherlachs & Olive ¹²		
Sherry trocken	5 cl	3,00 €
Sherry medium	5 cl	3,00 €
Martini Bianco	5 cl	3,50 €
Campari Orange ¹	4 cl	4,00 €
VW	5 cl	4,50 €

Digestif



Hauseigener Kartoffelschnaps	2 cl	2,20 €
Eine bekömmliche Spezialität hergestellt für die Kartoffel-Kiste		
Linie Aquavit	2 cl	3,20 €
Jubiläums Aquavit	2 cl	3,20 €
Malteser	2 cl	3,20 €
Grappa	2 cl	3,90 €
Calvados	2 cl	3,00 €
Gebirgs-Kirschwasser	2 cl	3,50 €
Wald-Himbergeist	2 cl	3,50 €
Williams-Christ Birnenbrand	2 cl	3,50 €
Fernet Branca	2 cl	3,00 €
Underberg	2 cl	3,00 €
Jägermeister	2 cl	3,00 €
Kümmerling	2 cl	3,00 €
Ramazotti	2 cl	3,00 €
Averna	2 cl	3,00 €

Spirituosen

Cognac	2 cl	4,00 €
Johnnie Walker	2 cl	3,50 €
Glennfiddich	2 cl	4,00 €
Baileys	2 cl	3,20 €

Unsere Speisen und Getränke können folgende Zusatzstoffe enthalten. Sofern Zusatzstoffe enthalten sind, findet sich eine Ziffer hinter der Speise/dem Getränk.

1- mit Farbstoff • 3- mit Geschmacksverstärker • 4- mit Süßungsmittel oder Süßungsmittel • 5- mit einer Zuckerart und Süßungsmitteln, kann bei übermäßigem Verzehr abführend wirken
7- mit Antioxidationsmittel • 10- koffeinhaltig • 11- chininhaltig • 12- geschwärzt • 14- mit Nitritpökelsalz