

**Zum goldenen Einhorn**  
Markt 33, 52062 Aachen  
Tel.: 0241 – 3 26 93



 **Zum goldenen Einhorn**

*English Menu*

## The “Goldenen Einhorn”, once home to the town’s horses

by Bruno Lerho

The house “Markt 33” was mentioned for the very first time in 1349 as the “Hospicium Valkenburg”. Nearly one hundred years later the house “Valkenburg” is mentioned again as being the property of the alderman and innkeeper Jakob Klökker – “open inn – tavern for wine, beer and other drinks” – today it would be called a hotel and guest-house, making it the oldest recorded public house in Aachen.

There were large stables in the yard at the rear of the “Hospicio Valkenburg”. The town’s horses were housed here until the City of Aachen had its own stables built .

Agathe Klökker, no doubt the granddaughter of Jacob Klökker, married Johann van Buel, the son of an aristocrat from Maastricht, in 1515. A little while later he became the Mayor of Aachen and represented the city in 1530 at the famous Imperial Diet of Augsburg. At this he declared that his city would remain true to the old faith. In 1540 he was an Imperial Commissioner and conducted his investigations from the house “Valkenburg”.

During the devastating fire in the city on May 2nd, 1656, during which Aachen was completely destroyed all but a few buildings, the “Haus Valkenburg” also fell foul to the flames.

The famous municipal architect Laurenz Mefferdatis managed the rebuilding of the old manor house at the beginning of the 18th century. The facade was kept in the classicist style and built completely of bluestone with engaged pier capitals. The house was given a new name after its restoration, a common practice at that time:

“Haus zum Einhorn”.

During the Napoleonic period the building bore the number Litera B. 764. The house was given its present number, Markt 33, in 1857. Over the past 150 years the old house has been home to a butcher’s shop, seed shop, fruitier and flower shop.

After the Second World War, its new owner, Franz Lüttgens, opened a wine tavern in the house. Klemens Wildrath and his wife Marlene then took over the old manor house and built up one of Aachen’s most beautiful public houses in this historical building.

A lot of renovation work has been carried out on the facade and interior of the building over the past decades. For example, the entrance door to the house “Zum goldenen Einhorn” was one of the last pieces of work to be completed by the famous local wood-carver Christian Schieren.

Since July 2002 Dieter Becker leads the popular, historical inn in one of the most beautiful houses in Aachen

## **Starters**

*(all starters with small selection of bread)*

Tomatoes and mozzarella  
with fresh basil in Balsamico vinegar and olive oil  
Euro 5,90

Fruity shrimp cocktail  
on strips of iceberg salad  
Euro 8,90

Salmon marinated  
in a home-made lemon vinaigrette  
with a small bouquet of salad  
Euro 9,50

## **Soups**

Fine clear beef soup  
with bone-marrow dumplings  
and sliced vegetables  
Euro 4,90

Tomato and carrot soup  
with basil cream  
Euro 4,90

## **Salad variations**

*(ll salads with small selection of bread)*

Mixed salad salads with Gouda and cooking ham  
and a home-made dressing  
Euro 9,50

Mixed salad  
with slices of fried chicken breast  
and a home-made dressing  
Euro 12,50

## **Main dishes**

Stew of green beans  
with smoked sausage and bread  
Euro 7,50

Tagliatelle verde with tomato sauce  
and mini meatballs  
Euro 8,90

Spinach tortelloni with sliced ham  
in a Gorgonzola cream sauce  
Euro 9,90

Spaghetti in home-made Ruccola-Pesto  
with Ruccola salad  
and Parmesan cheese  
Euro 9,90

Fried fillets of hake  
on a home-made Remoulade sauce  
with boiled potatoes and cucumber salad  
Euro 13,90

Two small baked Camembert  
on cranberry sauce  
served with crispy parsley and bread  
Euro 9,90

Pickled leg of pork in aspic  
with Remoulade sauce and fried potatoes  
Euro 9,90

Viennese schnitzel  
with French fries and a small side salad  
Euro 13,50

Schnitzel "Madagascar"  
with pepper cream sauce, french fries and a small side salad  
Euro 14,50

Schnitzel with Zingara sauce  
with French fries and a small side salad  
Euro 14,50

Schnitzel in a mushroom cream sauce  
with fried potatoes  
and a small side salad  
Euro 14,90

6 Nuremberg sausages  
served on sauerkraut and mashed potato  
Euro 12,50

Baked black pudding  
on sauerkraut and mashed potato  
Euro 13,50

Slices of roast smoked loin of pork  
served on sauerkraut and mashed potato  
Euro 14,50

Beef marinated in an Aachen nut biscuit (Printen) sauce  
with apple in red cabbage and potato dumplings  
Euro 15,90

"Einhorn-Teller"  
with roast smoked loin of pork,  
grilled Nuremberg sausages and baked black pudding  
served on sauerkraut and mashed potato  
Euro 15,90

Piccata of chicken breast on green noodles  
in a tomato and herb sauce  
Euro 14,90

## **Desserts**

Red and yellow grits with Bourbon vanilla ice-cream  
and whipped cream  
Euro 4,90

Dark chocolate mousse  
with fruits and whipped cream  
Euro 4,90