

“Trainee kitchen: Summer feeling” € 19.50

Grilled chicken breast⁸ with melon and feta salad with basil dip served with oven-fresh ciabatta^{a=wheat}

The dish from the "trainee kitchen" is cooked by our trainee Leonie Kröpke (19 years old). Ms Kröpke is completing a training as a specialist for restaurants and event gastronomy at our hotel since 1st August 2023.

“Creamy tomato soup” € 10.50

Creamy aromatic tomato soup⁸ made from roasted tomatoes and garlic served with balsamic cream and pine nuts

“Cheese with a difference” € 15.50

Crispy baked Camembert^{a=wheat,c,g,k} with cranberry sour cream⁸ marinated lamb's lettuce and roasted bread^{a=wheat}

“Not just for vegetarians” € 16.50

Herb gnocchi^{a=wheat,g} with creamy pelati tomato sauce⁸ served with Burrata⁸ and basil pesto

“Salad of the season” € 18.50

Various leaf salads garnished with cherry tomatoes and cucumber with fried chanterelles, shallots and chive vinaigrette^{i,j} served with oven-fresh ciabatta^{a=wheat}

“Favorite meal” € 24.50

Pork fillet “Strindberg-style”^{8,a=wheat,c,j} coated in onion and mustardⁱ with green vegetables and potato rösti

“Home cooking” € 25.50

Large braised beef roulade^{8,i,j}, filled in a traditional style, served with red cabbage and parsley potatoes⁸

“Finally chanterelles again” € 28.50

Juicy pork schnitzel^{8,a=wheat,c} with creamed chanterelles⁸ and potato croquettes^{a=wheat,c,g}

“Matjes classic”

€ 17.50

Tender Dutch herring fillets^d
with “housewife’s sauce”^g and regional potatoes

“Ocean breeze”

€ 29.50

Salmon fillet^{a=wheat,d} fried on the skin
with lukewarm zucchini and bell pepper salad and wild rice
served with pesto and lemon foam^g

“Something sweet to finish”

€ 10.50

Classic tiramisu^{a=wheat,g} with cherry ragout
and hazelnut cream^{g,h}

The exact labelling of the products with allergens please refer to the allergen folder!

2 „with preservative“, 3 „with antioxidant“, 4 „with sweetener“, 5 “silphurised”,
7 „with phosphate“, 8 „with milk protein“ (for meat products)

Our drink recommendations of the week



Domkaiser “Wild Berry”

Domkaiser Gin with berry mix
and Schweppes Russian
Wild Berry

€ 10.80



Domkaiser “Gin Tonic”

€ 9.70



Cocktail “1994*”

Gin, Blue Curaçao liqueur
and syrup, Riesling, lemon juice
and Schweppes Russian
Wild Berry

€ 8.30 /
alcohol free: € 6.50