

- “Trainee kitchen: NEM NƯỚNG”** € 17.50
Delicious grilled pork rolls in rice paper
with peanut sauce and rice
Let yourself be surprised by the Vietnamese kitchen!
This dish from our “trainee kitchen” was created by our trainee Huy Hoang Dao (25 years old)
and Thi Hoa Sim Bui (22 years old) and is a traditional food from Vietnam. Mr. Dao and Mrs. Bui
are completing a training as a chef and as a hotel specialist at our hotel since 1st October 2022.
- “Spicy winter soup”** € 8.50
Cream soup from celeriac^{g,i}
with roasted celery and root vegetable chips
- “Magdeburger kale plate”** € 15.50
Hearty kale with grilled Kasseler medallions
spicy knacker sausage^j and Magdeburg mustard^j
served with salt potatoes^g
- “Burger Time”** € 17.00
Dry Aged Beef Burger with creamy cheddar^g, crunchy sweet onions,
pickled cucumber and arugula in a brioche bun^{a=wheat,c,g}
served with coleslaw, curly fries and sour cream^g
- Vegetarian** € 15.00
with a bulgur spinach mozzarella patty^{a=wheat,c,g}
- “Classics & Hearty”** € 18.50
Cuts of Argentinian beef
with pepper remoulade^c, roasted potatoes^g on a small salad
- “Stroganoff – Reinterpreted”** € 19.50
Grilled chicken breast “Stroganoff kind”^{g,1,2,8,11}
with beetroot vegetables and Spaetzle^{a=wheat}
- „Mediterranean“** € 22.50
Juicy steak from the Duroc-pork loin
with paprika-olive vegetables and garlic potatoes^g

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)



“Viennese Schnitzel”

Veal escalope^{a=wheat,c,g} with marinated lamb's lettuce, cranberries and fried potatoes^{g,l}

€ 25.50

“From the Countryside...”

Grilled duck breast and leg, red cabbage with apples^l and fried napkin dumplings^{a=wheat,c,g}

€ 25.50

“Ocean breeze of zander”

Fried zander fillet^{d,g} on creamed Sauerkraut^g with mashed lemon potatoes^g and parsley oil

€ 23.50

“Pasta and salmon”

Steamed salmon fillet^d in lobster sauce^{d,g,i,l} with black egg noodles^{a=wheat,c}, marinated arugula and semi-dried tomatoes

€ 26.50

“Appel dessert”

Warm apple strudel^{a=wheat,c,g} with vanilla ice cream^g and hazelnut cream^{g,h}

€ 10.50

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: € 5.10