

- “Trainee kitchen: Tom Yum Soup”** € 16.50
Shrimp stew^{b,i} with lemongrass and ginger
Let yourself be surprised by the Vietnamese kitchen!
The dish from our “trainee kitchen” comes from the home country of our trainee Huy Hoang Do (24 years old) and is a traditional food from Vietnam. Mr. Do has been in Germany since 2021 and he is completing a training as a chef at our hotel.
- “Stew time”** € 9.50
Hearty potato soup^{i,j} with root vegetables, marjoram
and slices of smoked pork fillet⁷ with farmer's bread^{a=wheat}
- “Börde-sandwiches”** € 13.50
Pulled Bötel meat on roasted white bread^{a=wheat} with honey mustard onionsⁱ
gratinated with “Bördespeck” cheese^g and marinated arugula
- “Not just for vegetarians”** € 15.50
Gnocchi^{a=wheat,c,g} stuffed with porcini mushrooms and mozzarella^g,
sautéed in hazelnut sage butter^g, shaved parmesan^g and arugula
- “Classics & Hearty”** € 18.50
Cuts of Argentinian beef
with pepper remoulade^c and roasted potatoes^g on a small salad
- “Thyme Chicken”** € 19.50
Sliced chicken breast with various mushrooms,
crunchy sugar snap peas in a creamy thyme sauce^g with spaetzle^{a=wheat,c}
- “Favourite Food”** € 19.50
Pork steak “Strindberg”^{g,j} coated in onion and mustardⁱ
with buttered peas^g and roasted 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)



“Home cooking”

Large braised beef roulade^{e,i,j}, filled in a traditional style served with red cabbage^l and buttered potatoes^g

€ 23.50

“Viennese Schnitzel”

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

€ 25.50

“Shrimp pasta”

Black tagliatelle^{a=wheat,c} with chili shrimp^b, snow peas and olive crunch^{a=wheat}

€ 22.50

“Ocean breeze”

Steamed salmon fillet^d in lemon butter sauce^{d,g,i,l} with creamy leaf spinach^g and potatoes

€ 26.50

“Chocolate dream”

Lukewarm chocolate cake^{a=wheat,c,g} with spiced cherries, creamy bourbon vanilla ice cream^g and whipped cream^g

€ 9.50

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