

“Deutschland grillt den Henssler” € 18.50

Titze's loose blackpudding^{a=wheat} with apple-coleslaw salad,
mashed oven baby potatoes^g, potato mousse^g and crispy gherkin^{a=wheat}

Our sous chef Danny Wienbeck presents his highlight from the TV show
“Deutschland grillt den Henssler”: try a dish that combines German tradition
with creativity.

“Pumpkin time” € 9.50

Spicy pumpkin cream soup with fried chorizo⁸
and a dash of pumpkin seed oil

“Salad of the season” € 16.50

Crisp leaf salad with figs, dates¹¹ and roasted almonds^h
served with lukewarm burrata^{2,g} and orange vinaigrette

“Local cuisine” € 16.50

Spicy kale platter with Magdeburger Knacker sausage⁸, smoked pork loin⁸
and parsley potatoes^g served with mustardⁱ

“Burger time” € 18.50

Angus beef burger^{8,a=wheat,c,j} or vegetarian patty^(made from wheat, mushrooms and peas)
with distinctive Cheddar^g, onion jam², roasted walnuts^h
and rocket salad in a brioche bun^{a=wheat,g},
served with pommes frites and sour cream^{c,g,j}

“Favorite dish” € 23.50

Slices of pink roast beef⁸
with roast potatoes^{2,3}, remoulade sauce^{c,g} and leaf lettuce

“From forest and meadow” € 24.50

Braised roast venison^{8,i,l}, fresh from the hunter, with fig red cabbage^l,
port wine sauce and napkin dumplings^{a=wheat,c,g}



“House and Yard” € 26.50

Crispy half duck⁸, winter seasoned
with creamed savoy cabbage⁸ and buttered finger-shaped potato dumplings^{a=wheat,c,g}

“Ocean breeze” € 26.50

Salmon fillet^d fried on the skin, with leaf spinach in peanut sauce^{e,g}
and buttered pappardelle^{a=wheat,g}

“Classic steak” € 29.50

Grilled sirloin steak⁸ (250g)
with three kinds of beans^{f,g} and fried potatoes⁸

“Something sweet to finish” € 10.50

Lukewarm pumpkin soufflé^{a=wheat,c,g} with walnut ice cream^{g,h}
and cinnamon plums^l

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