

- “Trainee kitchen: Cơm gà Hội An”** € 16.50
Lukewarm chicken breast salad with strips of vegetables^{a=wheat,b,i,k,n,1,3}
with curry riceⁱ and a spicy sauce^{b,d,f,i,n,2,4}
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 (23 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.
- “Three variations from the onion”^{a=wheat,i}** € 7.50
Creamy onion soup with spring onions, baked shallots^{a=wheat,i}
and sour cream bread^{g,2}
- “From the region-escalope from the ‘Börde’”** € 17.50
Escalope of chicken in a panko crust^{a=wheat,c,8},
filled with pork knuckle meat and bacon^{g,i,j,l,2,3},
served with green beans and hearty fried potatoes^{l,2,3,8}
- “From the countryside...”** € 19.50
Pork fillet in a tramezzino mustard coating^{a=wheat,c,g,i,j,8}
with vanilla carrots^{g,1,2} and gnocchi^{a=wheat,c,g}
- “Not only on Sundays”** € 22.50
Fine veal goulash with port wine vegetables^{g,i,l,8}
and buttered potatoes^g
- “Surf & Turf”** € 28.50
Grilled rump steak and prawns^{b,d,n,8}
with Mediterranean vegetables and garlic baguette^{a=wheat,c,g}
- “Burger time”** € 15.50
Angus beef burger with gorgonzola^g, onion jam^l
and rucola in a pretzel-brioche bun ^{a=wheat,c,g}
rounded off with roasted walnuts^h
served with potato wedges and sour cream^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)

- “Ocean breeze of butterfish”** € 20.50
Grilled butterfish^{a=wheat,d} served with a broccoli wasabi ragout^{a=wheat,g,i,j}
and red pasta^{a=wheat,c,g,1}
- “Ocean breeze with salmon and spinach”** € 24.50
Steamed salmon fillet in lime butter sauce^{g,i,l}
with creamed spinach^g and sesame potatoes^g
- “Crunchy tarte flambée”^{a=wheat}**
Classic € 9.50
with sour cream^{g,2}, onions and bacon^{i,2,3,8}
- Vegetarian** € 10.50
Tarte flambée topped with
goat cheese^g, thyme and rucola with a honey nut pesto^h
- “Cake and ice cream”** € 8.50
Small lukewarm pancake^{c,e,g,2} with fresh fruit salad^{3,11} and yoghurt ice cream^g

Our drink recommendations of the week



Domkaiser “Wild Berry”

Domkaiser Gin with berry mix
and Schweppes Russian
Wild Berry

€ 9.80



Domkaiser “Gin Tonic”

€ 8.80



Cocktail “1994*”

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

€ 7.50 /

alcohol free: € 4.50

* In 1994 our hotel was reopened after the reconstruction