

## Crispy Salads and homemade soups

### **Small mixed salad (E,F,L,M,H)**

Tomato / cucumber / wild herbs / radish / balsamic dressing /  
roasted grains

small 8,00 €

large 12,00 €

with chicken breast + 8,00 €

### **Caesar salad (E,F,L,M,C,P)**

Cherry tomatoes / bacon / boiled egg 12,00 €

with tempura prawns (H) + 7,00 €

with chicken breast + 8,00 €

### **Fig carpaccio (vegetarian) (H,G)**

Salad garnish / caramelized goat's cheese cubes / roasted  
walnuts 14,00 €

### **Wild garlic cream soup (P,M,G)**

Parmesan foam / crackers 8,00 €

### **Snow pea cream (G,L)**

Mint cream / roasted almonds 8,00 €

### **Lower saxony wedding soup (C,L)**

Egg custard / meat balls / vegetable stripes 9,00 €

### **Hearty beef soup (C,L)**

with vegetable garnish / chives

with stripes of pancake 9,00 €

with semolina dumplings 9,00 €

## Starters

### **Roastbeef “Brunnenhof” (C,D,L,M)**

Sauce tatar / confied egg yolk / gherkin / salad / crispy fried potatoes

small 19,00 €  
large 27,00 €

### **Himmel und Erde (G,A)**

Regional blood sausage / jus / melted apples / glazed onions /  
mashed potatoes / fried onions 18,00 €

### **Ceviche with butter mackerel (D,A)**

Plantain chips / pepper / savoury popcorn / small salad 15,00 €

### **Beef tartar (H,A,P)**

Tomato and rosemary vinaigrette / quail egg /  
black walnuts / freshly toasted country bread 17,00 €

### **Matjes (A,P)**

with crème fraiche dill / avocado / frisée salad / toasted country  
bread 16,00 €

**Tartar from the primal carrot (H)**

Sauce tatar / smoke / salad garnish

13,00 €

**Tarte flambée (F,H)**vegan bacon strips / pear slices / fresh figs / walnuts /  
thyme

12,00 €

## Vegan and vegetarian

**Truffle pasta (G,M,N,P)**

fresh tagliatelle / white truffle sauce

18,00 €

with tofu

+ 5,00 €

with Italian truffle

+ 7,00 €

**Portobello mushroom ossobuco**giant mushroom / mediterranean vegetables / rosemary sauce /  
boiled potatoes

19,00 €

**Braised savoy cabbage**dark teriyaki soya sauce / winter vegetables /  
mashed potatoes

17,00 €

**Allgäu cheese spaetzle (G,E,F,L,M)**

herbs / fried onions / small salad plate

17,00 €

### **Vegetable Curry (F,E)**

mushroom balls / curry cashew sauce / chickpeas / fresh leaf salad / fresh lettuce / tomatoes / cress 16,00 €

### Fish

#### **Fried cod fillet (G,A,D,B)**

Lemon and white wine sauce / wild broccoli / potato and sage puree 28,00 €

#### **Monkfish saltimbocca (G,A,D,B)**

Ham / sage / two kinds of glazed beetroot / black rice 27,00 €

#### **Roasted salmon steak (D,B,G,L,P)**

on spelt artichoke rice / herb oil / beetroot humus 27,00 €

### Meat

#### **Roasted Rumpsteak 250 g (M,L,P,G)**

thyme beans / herb butter / crispy fried potatoes 37,00 €

#### **Wiener Kaiserschnitzel (A,C,M,L,P,H)**

veal escalope / cold-stirred cranberries / homemade potato and cucumber salad / lemon 28,00 €

#### **Roast vension from local hunt (O,C,G)**

cranberry cream / brussels sprouts / fried bread dumplings 27,00 €

#### **Sous vide ox cheeks (O,G)**

Honey parsnips / rosemary sauce /

creamy mashed potatoes	26,00 €
½ serving of ox cheeks	19,00 €

### **Grandma´s beef roulade (M,L,G,O)**

Stuffed with onion / cucumber / bacon / served with root vegetables / burgundy sauce / creamy mashed potatoes	25,00 €
½ serving of beef roulade “Grandma´s Style”	18,00 €

### **Viennese boiled beef (L,G)**

in strong broth with marrow bones / potato gröstl´ / creamed spinach / chive sauce/ apple and horseradish	27,00 €
for two people	49,00 €

### **Roasted corn-fed chicken breast (O,P)**

Madeira sauce / wild broccoli / beetroot couscous	27,00 €
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### **Schnitzel of Duroc pork (A,C,M,L,P,H,G)**

mushroom cream / crispy fried potatoes	21,00 €
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### **Roasted tomahawk steak from Duroc pork (G,M,P)**

homemade herb butter / bean vegetables / crispy fried potatoes	26,00 €
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## Dessert

### **Apricot roaster (A,P,H,C)**

with homemade bourbon vanilla ice cream	14,00 €
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### **Triple chocolate ice cream terrine (G,E,A,P,H)**

Peppermint sabayon / caramel crumble	12,00 €
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**Kaiserschmarrn (A,C,G,E,H)**

Almonds / sultanas / Grand Manier / orange caramel /  
apple sauce / bourbon vanilla ice cream 12,00 €

**Lemon tart (H,P,A,E,G,C)**

Meringue topping / blueberry sorbet 11,00 €

**Backenholzer organic cheese collection (G,A)**

Pumking chutney / butter / wholemeal bread 11,00 €

**Crème brûlée**

with homemade rhubarb sorbet 9,00 €

### Events at Kaiserhof

A special moment needs a special setting. With our professional team, we have the tailor-made all-round care for you. Whether it's a classic sit-down meal, a party with a dance band or a celebration with show acts: Our event team will be happy to assist you in bringing your wishes and ideas to life.

## Extract from our current list of suppliers

As a family business, it is very important to us where our products come from and how and under what conditions they are produced. Excellent culinary quality and sustainable products are prerequisites for our listing.

Backenholz Bio-Hof Cheese (Hamburg)

Borgmeier fresh poultry (Kikok)

Chefs Culinar dry products, meat (Hannover)

Deutsche See Fish (Braunschweig)

Eickendorfer Spargelreich

Eierhof Bartels Eggs (Sehnde)

Free range geese (Braunschweig)

Faller Jams (Schwarzwald)

Gärtnerei Rothenfeld Organic vegetables (Isernhagen/  
Neuwarmbüchen)

Getränke Staude Beverages (Ronnenberg)

Gramann Sausage and meat (Pattensen)

Gut Hesterberg Pork meat and sausage

Havelland Express Meat (Berlin)

Hemme Milch Dairy products (Isernhagen)

Kampfelder Hof Organic vegetables, potatoes (Hemmingen-Hiddesdorf)

Kartoffelspezi Söder Potatoes (Wedemark)

Marker Fruit and vegetables (Hamburg)

Möllers Fischteiche Fish (Wilkenburg)

Peters Farm Veal

Prignitzer Maishähnchen Rabbit and corn-fed chicken

Rungis Express Meat and vegetables (Meckenheim)

Silvers Fern farms Lamb meat

## Allergens

A contains eggs

B contains milk (including lactose)

C contains gluten-containing cereals

D contains peanuts

E contains peel fruits

F contains sesame seeds

G contains soy

H contains celery

I contains mustard

J contains fish

K contains crustaceans

L contains molluscs

M contains lupine

N contains sulphur dioxides and sulphites in concentrations of more than 10 mg / kg or 10 mg / 1 as total SO<sub>2</sub> present

O sulphur dioxides and sulphites