

OUR SELECTION CARDS PERFECT FOR YOUR EVENT

VARIANT 1

APPETIZERS

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SALAD TO START WITH

Small colorful salad with our Four Seasons dressing
& granola crunch

€ 7

PUMPKIN SOUP

Creamy soup of oven-baked pumpkin with candied ginger
& pumpkin seed oil

€ 7

MAIN COURSES

THE BATAMOG

Grilled pork fillet with four seasons fried potatoes,
fluffy sambal hollandaise & hearts of palm

€ 25

VEGETABLE RAVIOLI (VEGAN)

Vegan vegetable ravioli with pumpkin sauce,
roasted Brussels sprouts & pickled Hokkaido pumpkin

€ 18

HANOVER'S KALE

Braised kale with Wedemärker boiled potatoes
& Gramann Bregenwurst

€ 16

ZANDER FILLET

Crispy fried zander fillet with oven-cooked pumpkin puree,
grilled grapes & creamed Riesling cabbage

€ 24

DESSERTS

CINNAMON DREAM

Caramelized Franzbrötchen with cinnamon ice cream
& salted caramel sauce

€ 8

NOUGAT CRÈME BRÛLÉE

Flamed nougat cream with plum compote
& pumpkin brittle

€ 8



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VARIANT 2

APPETIZERS

GOAT'S CREAM CHEESE

Caramelized goat's cheese with oven-baked pumpkin puree,
pickled Hokkaido pumpkin, Dijon mustard-Parmesan sauce
& baked apple slices

€ 13

BEEF BROTH

Classic with asparagus, homemade egg custard,
soup noodles & meat dumplings

€ 8

MAIN COURSES

THE BATAMOG

Grilled pork fillet with four seasons fried potatoes,
fluffy sambal hollandaise & hearts of palm

€ 25

RISOTTO

Pumpkin risotto with goat's cheese praline
& pickled Hokkaido pumpkin

€ 21

DUCK

Crispy roasted duck (breast & leg) with handmade dumplings,
apple red cabbage & homemade marjoram jus

€ 27

ZANDER FILLET

Crispy fried zander fillet with oven-cooked pumpkin puree,
grilled grapes & creamed Riesling cabbage

€ 24

DESSERTS

NOUGAT CRÈME BRÛLÉE

Flamed nougat cream with plum compote
& pumpkin brittle

€ 8

SAN SEBASTIAN CHEESECAKE

Creamy cheesecake with homemade lemon curd

€ 9



OUR SELECTION CARDS PERFECT FOR YOUR EVENT

VARIANT 3

APPETIZERS

CARPACCIO

Grass-fed beef carpaccio with mustard-parmesan dressing,
marinated wild herbs & grilled grapes

€ 12

PUMPKIN SOUP

Creamy soup of oven-baked pumpkin
with candied ginger & pumpkin seed oil

€ 7

MAIN COURSES

THE BATAMOG

Grilled pork fillet with four seasons fried potatoes,
fluffy sambal hollandaise & hearts of palm

€25

RISOTTO

Pumpkin risotto with goat's cheese praline
& pickled Hokkaido pumpkin

€ 21

+ instead of goat's cheese praline
with crispy fried Arctic char fillet

€ 27

DUCK

Crispy roasted duck (breast & leg) with handmade dumplings,
apple red cabbage & homemade marjoram jus

€27

VENISON GOULASH

Braised venison goulash with apple red cabbage,
cranberries & handmade napkin dumplings

€ 23

DESSERTS

CINNAMON DREAM

Caramelized Franzbrötchen with cinnamon ice cream
& salted caramel sauce

€ 8

NOUGAT CRÈME BRÛLÉE

Flamed nougat cream with plum compote & pumpkin brittle

€ 8



OUR SELECTION CARDS PERFECT FOR YOUR EVENT

Variant 4

STARTERS

CARPACCIO

Grass-fed beef carpaccio with mustard-parmesan dressing,
marinated wild herbs & grilled grapes

€ 12

GOAT'S CREAM CHEESE

Caramelized goat's cheese with oven-baked pumpkin puree,
pickled Hokkaido pumpkin, Dijon mustard-Parmesan sauce
& baked apple slices

€ 13

MAIN COURSES

THE BATAMOG

Grilled pork fillet with four seasons fried potatoes,
fluffy sambal hollandaise & hearts of palm

€ 25

VEGETABLE RAVIOLI (VEGAN)

Vegan vegetable ravioli with pumpkin sauce, roasted Brussels
sprouts & pickled Hokkaido pumpkin

€ 18

FILLET OF THE VEGETABLE

Grilled beef fillet (approx. 200g), grilled on our
800 degree steakhouse grill with 7-herb butter & four seasons
fries

€ 39

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GOOSE

Tenderly cooked goose (breast and leg) with homemade
marjoram jus, apple red cabbage and homemade melted
dumplings

€ 36

DESSERTS

NOUGAT CRÈME BRÛLÉE

Flamed nougat cream with plum compote
& pumpkin brittle

€ 8

SAN SEBASTIAN CHEESECAKE

Creamy cheesecake with homemade lemon curd

€ 9

