

# AM DÖHRENER TURM

# **MENU**

# **WELCOME**

- at home at the Döhrener Turm for 40 years.

For our 40th anniversary, we have redesigned our menu – with respect for what defines us and an openness to what inspires us. For four decades, we have been deeply connected to our neighborhood, our neighbors, and our region. Our cuisine reflects precisely that: honest, German cuisine with modern influences, seasonally minded, and lovingly prepared by hand. We work closely with long-standing regional partners – people who, like us, stand for quality, sustainability, and short delivery routes.

## **OUR NEW MENU BRINGS A BREATH OF FRESHNESS, YET REMAINS ROOTED:**

Three classics – our Schnitzel, the popular Currywurst, and the pork fillet Batamog – have stood for consistency and taste for almost 40 years. They remain a fixture – just like us at Döhrener Turm.

#### WHAT IS NEW:

Our previous seasonal menu inserts are now being incorporated into a main menu, which we completely adapt to the current season four times a year. We are deliberately focusing on fewer dishes, but with more creativity, care, and quality. Look forward to highlights like the modern interpretation of the Cordon Bleu, seasonal carpaccio, delicate risotto, and, this season, rump steak and Duroc Tomahawk steak from the American steakhouse grill.

Vegetarian and vegan guests can also look forward to enjoyment without compromise – for example with vegan currywurst, seasonally changing Maultaschen or Käseknöpfle.

We also offer regularly changing evening recommendations, which round off the seasonal offering and invite you to come back again.

### **OUR PHILOSOPHY IS CLEAR:**

We cook with passion, work with people from the region, rely on tradition, dare to try new things – and are proud to be an integral part of this neighborhood.

For 40 years.
And also in the future.



# Our culinary partners represented at

# VIER JAHRESZEITEN

AM DÖHRENER TURM

## Every employee and every supplier is an important part of the Vier Jahreszeiten.

Without them, we could not live up to our high quality standards and our philosophy. Our cuisine strives to constantly evolve, but without losing touch with its roots. Our menu features traditional dishes from our grandparents, steakhouse classics, childhood memories from home, and modern, seasonal interpretations.

## The following suppliers are important partners of our philosophy:

## Meat from Straw-fed Pigs, Sausage Specialties:

Gramann Country Butchery

### **Venison Meat:**

Jan, Florian & Eike from the Aller-Leine Valley

### **Baked Goods:**

Backgeschwister - Kirchhorst

#### **Potatoes:**

Söder Family - Potato Specialists, Wedemark

## Ice Cream and Sorbet Specialties:

Julian - Pear and Berry Ice Cream Factory, Hanover

#### **Asparagus:**

Backhaus Hof

## Coffee:

Hanoverian Coffee Manufactory

## YOUR HEALTH IS IMPORTANT TO US!

Here, you can find our allergen and additive list!





# **STARTERS**

SALAD TO START WITH Small colorful salad with our Four Seasons dressing & granola crunch	7
<b>CARPACCIO</b> Grass-fed beef carpaccio with mustard-parmesan dressing, marinated wild herbs & grilled grapes	12
GOAT'S CHEESE Caramelized goat's cheese with oven-baked pumpkin puree, pickled Hokkaido pumpkin, Dijon mustard-Parmesan sauce & baked apple slices	13
CHAR FILLET Tenderly cooked char fillet (lukewarm) with pumpkin cream, candied ginger & grilled grapes	10
<b>PUMPKIN SOUP</b> Creamy soup of oven-baked pumpkin with candied ginger & pumpkin seed oil	7
<b>BEEF BROTH</b> Classic with asparagus, homemade egg custard, soup noodles & meat dumplings	8
CLASSICS FROM 40 YEARS	

THE SCHNITZEL Crispy breaded schnitzel from Lower Saxony straw-fed pork with four seasons fries and lemon	17
+ Four Seasons Side Salad	22
<b>THE CURRYWURST</b> Ahrberg Currywurst with homemade cola curry sauce & Four Seasons fries	14
<b>THE BATAMOG</b> Grilled pork fillet with four seasons fried potatoes, airy sambal hollandaise & hearts of palm	25
THE CORDON BLEU Cordon Bleu from Lower Saxony straw-fed pork with Vulcano leg ham and mature Gruyere, served with fried potatoes and homemade cranberries	23
THE ROAST BEEF Pink roasted roast beef thinly sliced with four seasons fried potatoes, tartar sauce & side salad	24



# **MAIN COURSE**

COLORFUL MIXED SALAD with fried char fillet	24
RISOTTO Pumpkin risotto with goat cheese praline & pickled Hokkaido pumpkin	21
+ instead of goat cheese praline with crispy fried fillet of Arctic char	27
CHEESE CURRANTS Cheese dumplings with crispy baked onions & a small four seasons salad	18
VEGETABLE RAVIOLI (VEGAN) Vegan vegetable dumplings with pumpkin sauce, roasted Brussels sprouts & pickled Hokkaido pumpkin	18
VEGAN CURRYWURST Vegan currywurst with homemade cola curry sauce & Four Seasons fries	15
FILLET OF THE VEGETABLE Grilled beef fillet (approx. 200g), grilled on our 800 degree steakhouse grill with 7-herb butter & Four Seasons fries	39
<b>DUCK</b> Crispy roasted duck (breast & leg) with handmade dumplings, red cabbage with apples & homemade marjoram jus	27
GOOSE Tenderly cooked breast and leg of goose with homemade marjoram jus, red cabbage with apples, and homemade, melted dumplings	36
HANOVERIAN KALE Hearty braised kale with Wedemark salt potatoes & Gramann Bregenwurst sausage	16
<b>VENISON GOULASH</b> Braised venison goulash with red cabbage and apples, cranberries & handmade bread dumplings	23
<b>ZANDER FILLET</b> Crispy fried pike-perch fillet with oven-baked pumpkin puree, grilled grapes & creamed Riesling cabbage	24
WILD BOAR SCHNITZEL Panko-breaded schnitzel from wild boar loin with cranberries, buttered spaetzle & Brussels sprouts with bacon	26



## **SWEET TEMPTATION**

CINNAMON DREAM Caramelized Franzbrötchen with cinnamon ice cream & salted caramel sauce	8
NOUGAT CREME BRÛLÉE Flamed nougat cream with plum compote & pumpkin brittle	8
SAN SEBASTIAN CHEESECAKE Creamy cheesecake with homemade lemon curd	9
BELGIAN WAFFLE Homemade waffle with powdered sugar + with homemade plum compote & cream	6
SCOOP OF ICE CREAM  Best handmade ice cream from the ice cream manufactory Birne & Beere in the following varieties:	3

- Chocolate
- Vanilla
- Blackberry sorbet
- Strawberry crumble cake (vegan)
- Blueberry yogurt
- Cinnamon





# Gilde OUR DRAFT BEERS



GILDE RATSKELLER  0.3l (or as Alster)  0.5l (or as Alster)	4.00 5.90
PAULANER LIGHT 0.3l 0.5l	4.00 5.90
PAULANER HEFE-WEISSBIER 0.3l 0.5l	4.00 5.90
SCHWARZER STEIGER 0.3l 0.5l	4.00 5.90
HACKER PSCHORR 0.3l 0.5l	4.00 5.90

# **BOTTLED BEERS**

GILDE FREE Alcohol content < 0.5%	0.33l Fl. 4.00
PAULANER HEFE DUNKEL Alcohol content 5.0%	0.5l Fl. 5.90
PAULANER HEFE CRYSTAL Alcohol content 5.0%	0.5l Fl. 5.90
PAULANER HEFE ALCOHOL-FREE Alcohol content < 0.5%	0.5l Fl. 5.90
PAULANER HEFE ALCOHOL-FREE LEMON Alcohol content < 0.5%	0.5l Fl. 5.90

## <u>Additive Labeling:</u>

(1) with color, (2) with preservative, (2a) nitrate, (3) with antioxidant, (4) with flavor enhancer, (5) sulfurized, (6) blackened, (7) with phosphate, (8) with milk protein (in meat products), (9) containing caffeine, (10) containing quinine, (11) with sweetener, (12) contains a source of phenylalanine, (13) waxed, (14) with taurine,



# **SOFT DRINKS**

SOFT DRINKS Coca Cola		
Coca Cola (1,9) Coca Cola Zero (1,9,12) Fanta (1,3) Sprite (3) Paulaner Spezi	0.33l Fl. 0.33l Fl. 0.33l Fl. 0.33l Fl. 0.33l Fl.	3.90 3.90 3.90
JUICE/ NECTAR		
Orange juice Apple juice Cherry nectar Banana nectar Passion fruit nectar Rhubarb nectar Blackcurrant nectar Grape juice	0.2l 0.2l 0.2l 0.2l 0.2l 0.2l	3.90 3.90 3.90 3.90 3.90 3.90 3.90 3.90
Juice mixed with sparkling water	0.4l	4.90
HOMEMADE LEMONADE		
Elderflower Passion Fruit – Lime		5.50 5.50
HOMEMADE ICED TEA		
HERBAL GRAPE Herbal tea, grape & rosemary	0.3l	5.50
SPARKLING GREEN GINGER Green tea, ginger & lime	0.3l	5.50
WATER PYRMONTER		
Bad Pyrmonter Gourmet naturell Bad Pyrmonter Gourmet classic	0,25l Fl. 0.75l Fl. 0,25l Fl. 0.75l Fl.	7.90 3.00
THE BITTER LEMONADE		
Goldberg Ginger Ale (1) Goldberg Tonic Water (10) Goldberg Bitter Lemon (1,10)	0.2l	3.90 3.90 3.90



# **APERITIF**

<b>EILENRIEDE GLOW - ALCOHOL-FREE</b> Crodino, grapefruit lemonade, fresh grapefruit – bittersweet & refreshing.	9
MASCHSEE ROUGE - ALCOHOL-FREE This is Not Vermouth, alkoholfreier Secco, Grenadine, Orange - elegant.	10
SEASONS PASSION - ALCOHOL-FREE Martini Floreale, alcohol-free secco, passion fruit - floral lightness meets tropical fruit.	9
SHEERS GRAPEFRUIT SPRITZ Fruity Sheers Rum, grapefruit lemonade, a splash of lime - sweet, soft, refreshing.	11
<b>ESPRESSO MARTINI</b> Espresso meets coffee liqueur & vodka - the classic.	10
PASSIONFRUIT SPRITZ House secco, passion fruit – tropical, lively, with a summer feeling.	8
<b>SLOEBERRY GIN TONIC</b> Sloeberry Gin, Tonic, Rosemary – wild & awake with berries & herbs.	9
<b>MUNICH SPRITZ</b> Paulaner Helles meets Sarti – classic Bavarian, charmingly served.	8



# **FRUITY & SPARKLING**

Lillet Wild Berry (17%) <sup>1,2,3,10,I,SR</sup> Aperol Spritz (11%) <sup>1,10</sup> Aperol Rhubarb Spritz (11%) <sup>1,10</sup> Aperol Passion Fruit Spritz (11%) <sup>1,10</sup>	0.2l 0.2l 0.2l 0.2l	9 9 9 9
SARTI LEMON SPRITZ Sarti Rosa; Bitter Lemon; Grapefruitschnitz. The Mediterranean, fruity spritz with refreshing bitter lemon.	0.2l	9
SARTI SPRITZ Sarti Rosa <sup>1</sup> , Prosecco <sup>12</sup> soda water, lime slice. The fruity and sweet spritz with the taste of Sicilian blood orange.	0.2l	9

# SPARKLING WINES

GERMAN SECCO (10.5%) - HOUSE LABEL	0,1l 0,75l		
NON-ALCOHOLIC SECCO, SEEBRICH, NIERSTEIN, RHEINHESSEN	0,1l 0,75l		
2021 BLANC DE NOIR BRUT, SEKTHAUS KRACK, DEIDESHEIM, PFALZ Elegant sparkling wine made from dark grapes – creamy with delicate berry aromas.	0,1l 0.75l		
2021 ROSÉ BRUT, SEKTHAUS KRACK, DEIDESHEIM, PALATINATE Sparkling and slightly tart – red fruit meets fine perlage.	0,1l 0.75l		
2015 BLANC DE BLANC BRUT PRESTIGE, BATTENFELD- SPANIER, HOHENSÜLZEN, RHEINHESSEN Matured premium sparkling wine – complex, nutty, with a fine acid structure.	0.75l	89	





# **COFFEE SPECIALTIES**

The Hanover Coffee Manufactory stands for hand-roasted coffee made from high-quality beans that are carefully selected and sustainably sourced. Enjoy unique coffee creations with a full aroma and subtle nuances.

Coffee 9	3.10
Crema <sup>8,9</sup>	3.90
Latte Macchiato <sup>8,9</sup>	3.90
Cappuccino 8,9	3.70
Espresso <sup>9</sup>	2.90
Double Espresso 9	4.70

Our drinking chocolate is of pure, original quality. A special treat for great connoisseurs and little gourmets.

Pot of hot chocolate <sup>8</sup>	4.00
with cream	4.70

# TEE

BLACK TEA DARJEELING PUSSIMBING BIO EARL GREY	3.70 3.70	ROOIBOS TEA FLAVORED ROOIBOS LIMONE-INGWER BIO	3.70
GREEN TEA JAPAN SENCHA BIO CHINA WUYUAN JASMIN BIO The finest, fruity, smooth, and fragrant jasmine tea. The blossoms are meticulously	3.70	HERBAL TEA GOURMET HERBAL CUISINE	3.70
	3.70	ORGANIC PEPPERMINT	3.70
		CHAMOMILE BIO	3.70
picked after the fresh leaves have absorbed the jasmine fragrance.		PITTA BIO A blend of herbs with a lemony freshness and a slight	3.70
FRUIT TEA	3.70	sweetness.	
A fruity, tangy mix of freshly harvested raspberries and strawberries rounded off with a hint of vanilla.	3.70	VATA BIO A blend of herbs with a spicy sweetness and pleasant spiciness.	3.70



# **OPEN WINES**

WHITE WINES	0.2l	0.75l	1.0l
GRAUBURGUNDER - SEEBRICH	6		26
WEISSBURGUNDER - ROTH	7	25	
RIESLING - SCHMITTGES	6		27
RIESLING QVINTERRA - KÜHLING-GILLOT	9	30	
GRÜNER VELTLINER ON THE MOUNTAIN - OTT	10	35	
WHITE WINE SPRITZER	5		
RED WINES CUVÉE ROT ALLENDORF	6		27
CUVÉE INCOGNITO - PHILLIP KUHN	9	33	
ROSÉWEINE 🍀			
ROTH ROSÉ - ROTH	6	19	

## FOR SPECIAL MOMENTS IN A GLASS.

Our separate wine list offers fine wines for connoisseurs – from big names to exciting insider tips.

We would be happy to advise you personally!



# FRUIT BRANDY

## LANTENHAMMER DISTILLERY, SCHLIERSEE, BAVARIA

Under the direction of master distiller Tobias Meier, fine spirits have been produced since 1928. Lantenhammer is known beyond Germany's borders for exceptional spirits and creations. Purity and quality are paramount. The distillery was named Distillery of the Year in 2021.

Fruit brandy from the wooden barrel	2cl	3.50
Williams pear unfiltered	2cl	5.20
Apricot	2cl	5.50
Hazelnut	2cl	5.50
Wild cherry	2cl	8.50

## REISETBAUER QUALITY BRANDY KIRCHBERG-THENING, AUSTRIA

Heinz Reisetbauer and Son have been among the international elite of distillers for years and have been honored as Distiller of the Year multiple times. Europe's most modern distillery, selective, hand-harvested wines, their own organic apple and pear cultivation, and extremely pure spring water are just some of the outstanding quality features. Reisetbauer's credo is "Quality creates friendship." Here's to friendship!

Plum brandy	2cl	8.50
Red Williams pear	2cl	8.90
Apple brandy from the oak barrel	2cl	9.80
Raspberry Rose	2cl	13.00
Apricot	2cl	9.00



# **SPIRITS**

CLEAR  Fürst Bismarck (38%)  Hamburger Kümmel (35%)  Jubilee Aquavit (40%)  Linie Aquavit (41.5%)  Vodka Absolut (40%)	2cl 2.90 2cl 2.90 2cl 3.20 2cl 3.40 2cl 3.40
LIQUEURS & BITTERS  Jägermeister (35%) Bailey's (17%) Averna (32%) Sambuca (38%)  WHISKY	2cl 3.00 2cl 3.50 2cl 3.40 2cl 3.10
Jameson (40%) Reisetbauer & Son Single Malt Whiskey 7 Years	2cl 4.50 2cl 7.00 4cl 14.00
Reisetbauer & Son Single Malt Whiskey 12 Years	2cl 9.00 4cl 16.00
GRAPPA Poly Barrel Snake (40%)	2cl 6.00
GIN  REFINED WITH GOLDBERG TONIC - FOR THE PERFECT GIN 8	& TONIC
Reisetbauer Sloberry Blue Gin Reisetbauer Blue Gin Organic (Bio) Niemand Dry Gin Beefeater Monkey 47	9 11 11 9 13
VODKA Reisetbauer Axberg Vodka	2cl 3.90
LONG DRINKS	
LONG DRINKS	
BEEFEATER GIN (40%) TONIC (4cl gin)	9
JAMESON (40%) COLA (4cl Jameson)	9



**ABSOLUT VODKA (40%) LEMON** 

ABSOLUT VODKA (40%) O-SAFT

(4cl Vodka)

(4cl Vodka)

9

9