



# VIER JAHRESZEITEN

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 Käseknöpfe.

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!**



Get all information about allergens and additives simply by  
scanning the QR code.



## FIRST OF ALL

<b>SALAD STARTER</b>	7
small colorful salad with our Four Seasons dressing & granola crunch	
<b>BEEF TARTARE</b>	14
beef sirloin tartare with citrus sour cream, cured egg yolk, fried capers & Sylt bread	
<b>BEETROOT CARPACCIO</b>	10
with goat's milk cheese cream, caramelized walnuts & marinated wild herbs	
<b>CURED SALMON</b>	9
with citrus sour cream, fresh horseradish & marinated wild herb salad	
<b>CELERY CREAM SOUP</b> 	6
creamy truffled celery soup with Sylt bread croutons	
<b>BEEF BROTH</b>	7
a classic version with asparagus, homemade egg custard, soup noodles & meatballs	

---

## CLASSICS FROM 40 YEARS

<b>THE SCHNITZEL</b>	15
crispy breaded schnitzel from Lower Saxony straw-fed pork with four Seasons fries & lemon	
+ Four Seasons Side Salad	21
<b>THE CURRYWURST</b>	13
Ahrberg Currywurst with homemade cola curry sauce & Four Seasons Fries	
<b>THE BATAMOG</b>	24
grilled pork tenderloin with four seasons roast potatoes, airy sambal hollandaise & hearts of palm	
<b>THE CORDON BLEU</b>	22
cordon bleu made with Lower Saxony straw-fed pork, Vulcano ham hock & mature Gruyere cheese, served with fried potatoes & homemade cranberries	
<b>THE ROAST BEEF</b>	23
Pink roasted roast beef, thinly sliced, with four seasons roast potatoes, tartar sauce & side salad	



## MAIN COURSES

<b>RISOTTO</b>	21
beetroot risotto with goat cheese praline & pickled beetroot	
+ instead of goat cheese praline with pan-fried fillet of Icelandic pollock	25
<b>CHEESE CURRANTS</b>	17
cheese dumplings with crispy baked onions & a small four seasons salad	
<b>MUSHROOM PASTA POCKETS (VEGAN)</b> 	18
with a hearty Portobello mushroom filling, fried mushrooms & truffled celery sauce	
<b>VEGAN CURRYWURST</b> 	14
vegan currywurst with homemade cola curry sauce & four Seasons fries	
<b>RUMPSTEAK 250G</b>	39
grilled beef fillet (approx. 250g), grilled on our 800 degree steakhouse grill with 7-herb butter & Four Seasons fries	
<b>DUCK</b>	24
Crispy roasted duck (breast & leg) with bread dumplings, red cabbage with apples & homemade marjoram jus	
<b>ZANDER FILLET</b>	22
crispy fried pike-perch fillet with fresh horseradish, root vegetables & creamy mashed potatoes	
<b>BEEF ROULADE</b>	26
handmade beef roulade with red cabbage and creamy mashed potatoes	
<b>PORK BELLY</b>	21
crispy braised pork belly with spice glaze, colorful root vegetables & four seasons roast potatoes	



## DESSERTS

### APPLE TART

layered Boskop apple tarte tatin from the Altes Land region  
with homemade vanilla sauce

7

### CHOCOLATE MOUSSE

homemade chocolate mousse with cinnamon cherries

7

### SAN SEBASTIAN CHEESECAKE

creamy cheesecake with Lotus Biscoff cookie topping

8

### BELGIAN WAFFLE

homemade waffle with powdered sugar

6

+ with cinnamon cherries & cream

9

