

# 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.



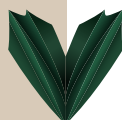
## FIRST OF ALL

<b>SALAD STARTER</b>	7
Small colorful salad with our Four Seasons dressing & granola crunch	
<b>CARPACCIO</b>	14
Carpaccio of grass-fed beef, baked asparagus, wild garlic mayo & mature Gruyère cheese	
<b>OVEN-BAKED CHEESE 2.0</b>	11
Caramelized soft goat cheese with fresh strawberries, rhubarb & Sylt bread	
<b>CURED SALMON</b>	13
Our hand-cured salmon with buttermilk broth, wild garlic oil & asparagus salad	
<b>ASPARAGUS SOUP</b>	6
Creamed asparagus soup with wild garlic oil & asparagus from the Heide region	
<b>BEEF BROTH</b>	7
A classic version with asparagus, homemade egg custard, soup noodles & meatballs	

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## CLASSICS FROM 40 YEARS

<b>THE SCHNITZEL</b>	15
Crispy breaded Schnitzel from Lower Saxon 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 fried potatoes, light sambal hollandaise & hearts of palm	
<b>THE CORDON BLEU</b>	22
Cordon Bleu made with Lower Saxon straw-fed pork, Vulcano ham hock & mature Gruyère cheese, served with fried potatoes & homemade cranberries	
<b>THE ROAST BEEF</b>	23
Pink roast beef, thinly sliced, with Four Seasons roasted potatoes, tartar sauce & side salad	



## MAIN THINGS

<b>RISOTTO</b>	23
Wild garlic risotto with goat cheese praliné & roasted asparagus	
+ Upgrade instead of goat cheese praline with crispy fried salmon fillet with lemon-mustard butter	27
<b>CHEESE SWABIAN DUMPLINGS</b>	18
Handmade cheese dumplings with wild garlic pesto, crispy fried onions & a small Four Seasons salad	
<b>VEGAN ASPARAGUS RAVIOLI</b>	21
Handmade Ravioli with two kinds of roasted asparagus, melted cherry tomatoes & wild garlic pesto	
<b>VEGAN CURRYWURST</b>	14
Vegan Currywurst with homemade cola curry sauce & Four Seasons fries	
<b>RUMP STEAK</b>	39
Rump steak (approx. 240g) from Northern German pasture-raised beef, perfectly grilled on our 800 degree steakhouse grill, with 7-herb butter, fried potatoes & grilled green asparagus	
<b>FOUR SEASONS SALAD</b>	15
Colorful salad with cucumber, tomato, bell pepper, two dressings & granola crunch	
+ Upgrade: roasted chicken breast	20
<b>PORK BELLY</b>	21
Crispy braised pork belly with spice glaze, colorful Four Seasons salad & fried potatoes	
<b>BACKHAUS ASPARAGUS</b>	23
Lower Saxon asparagus from the city of Gilten with buttered potatoes & homemade hollandaise sauce	
<b><u>UPGRADES</u></b>	
+ small Schnitzel from straw-fed pork	27
+ large Schnitzel from straw-fed pork	30
+ pan-fried salmon fillet with lemon mustard butter	32



## DESSERTS

### CHOCOLATE BROWNIE

8

Homemade chocolate brownie made with Belgian chocolate, caramel sauce, vanilla ice cream & caramelized walnuts

### SPRING TIRAMISU

9

Tiramisu refined with rhubarb and served with marinated strawberries

### RASPBERRY SEMIFREDDO

9

Vanilla parfait with raspberries, raspberry coulis, white chocolate & pistachio crunch

### BELGIAN WAFFLE

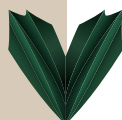
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Homemade waffle with powdered sugar

### UPGRADE

+ with vanilla ice cream & rhubarb compote

9





# OUR DRAFT BEERS



## GILDE RATSKELLER

0.3l (or as Alster)

4.00

0.5l (or as Alster)

5.90

## PAULANER LIGHT

0.3l

4.00

0.5l

5.90

## PAULANER HEFE - WEISSBIER

0.3l

4.00

0.5l

5.90

## SCHWARZER STEIGER

0.3l

4.00

0.5l

5.90

## HACKER PSCHORR

0.3l

4.00

0.5l

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

#### Additive Labeling:

(1) with color, (2) with preservative, (2a) nitrate, (3) with antioxidant, (4) with flavor enhancer, (5) sulfured, (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,

**NOTE: INFORMATION ON ALLERGENS AND ADDITIVES CAN BE FOUND ON THE FIRST PAGES OF THIS MENU.**



# SOFT DRINKS

## SOFT DRINKS

Coca Cola (1,9)	0.33l FL.	3.90
Coca Cola Zero (1,9,12)	0.33l FL.	3.90
Fanta (1,3)	0.33l FL.	3.90
Sprite (3)	0.33l FL.	3.90
Paulaner Spezi	0.33l FL.	3.90

## JUICE/ NECTAR

Orange juice	0.2l	3.90
Apple juice	0.2l	3.90
Cherry nectar	0.2l	3.90
Banana nectar	0.2l	3.90
Passion fruit nectar	0.2l	3.90
Rhubarb nectar	0.2l	3.90
Blackcurrant nectar	0.2l	3.90
Grape juice	0.2l	3.90
Juice mixed with sparkling water	0.4l	4.90

## HOMEMADE LEMONADE

Elderflower	0.3l	5.50
Passion Fruit - Lime	0.3l	5.50

## HOMEMADE ICED TEA

<b>HERBAL GRAPE</b>	0.3l	5.50
Herbal tea, grape & rosemary		
<b>SPARKLING GREEN GINGER</b>	0.3l	5.50
Green tea, ginger & lime		

## WATER

Bad Pyrmont	0,25l FL.	3.00
Gourmet naturell	0.75l FL.	7.90
Bad Pyrmont	0,25l FL.	3.00
Gourmet classic	0.75l FL.	7.90

## THE BITTER LEMONADE

Goldberg Ginger Ale (1)	0.2l	3.90
Goldberg Tonic Water (10)	0.2l	3.90
Goldberg Bitter Lemon (1,10)	0.2l	3.90

# APERITIF

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**EILENRIEDE GLOW - ALCOHOL-FREE** 9  
Crodino, grapefruit lemonade, fresh grapefruit – bittersweet & refreshing.

**MASCHSEE ROUGE - ALCOHOL-FREE** 10  
This is Not Vermouth, alkoholfreier Secco, Grenadine, Orange – elegant.

**SEASONS PASSION - ALCOHOL-FREE** 9  
Martini Floreale, alcohol-free secco, passion fruit – floral lightness meets tropical fruit.

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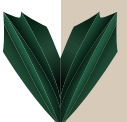
**SHEERS GRAPEFRUIT SPRITZ** 11  
Fruity Sheers Rum, grapefruit lemonade, a splash of lime – sweet, soft, refreshing.

**ESPRESSO MARTINI** 10  
Espresso meets coffee liqueur & vodka – the classic.

**PASSIONFRUIT SPRITZ** 8  
House secco, passion fruit – tropical, lively, with a summer feeling.

**SLOEBERRY GIN TONIC** 9  
Sloe berry Gin, Tonic, Rosemary – wild & awake with berries & herbs.

**MUNICH SPRITZ** 8  
Paulaner Helles meets Sarti – classic Bavarian, charmingly served.



# FRUITY & SPARKLING

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Lillet Wild Berry (17%) <sup>1,2,3,10,1,SR</sup>	0.2l	9
Aperol Spritz (11%) <sup>1,10</sup>	0.2l	9
Aperol Rhubarb Spritz (11%) <sup>1,10</sup>	0.2l	9
Aperol Passion Fruit Spritz (11%) <sup>1,10</sup>	0.2l	9
<b>SARTI LEMON SPRITZ</b>	0.2l	9
Sarti Rosa, <sup>1</sup> Bitter Lemon, <sup>1,10</sup> Grapefruitschnitz. The Mediterranean, fruity spritz with refreshing bitter lemon.		
<b>SARTI SPRITZ</b>	0.2l	9
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.		

## SPARKLING WINES

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<b>GERMAN SECCO (10.5%) - HOUSE LABEL</b>	0,1l	4
	0,75l	25
<b>NON-ALCOHOLIC SECCO, SEEBRICH, NIERSTEIN, RHEINHESSEN</b>	0,1l	5
	0,75l	29
<b>2021 BLANC DE NOIR BRUT, SEKTHAUS KRACK, DEIDESHEIM, PFALZ</b>	0,1l	7
	0.75l	45
Elegant sparkling wine made from dark grapes – creamy with delicate berry aromas.		
<b>2021 ROSÉ BRUT, SEKTHAUS KRACK, DEIDESHEIM, PALATINATE</b>	0,1l	7
	0.75l	45
Sparkling and slightly tart – red fruit meets fine perlage.		
<b>2015 BLANC DE BLANC BRUT PRESTIGE, BATTENFELD-SPANIER, HOHENSÜLZEN, RHEINHESSEN</b>	0.75l	89
Matured premium sparkling wine – complex, nutty, with a fine acid structure.		



# COFFEE SPECIALTIES

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The Hanover coffee roastery stands for handcrafted roasted coffee made from high-quality beans, carefully selected and sustainably sourced. Enjoy unique coffee creations with a full aroma and subtle nuances.

Coffee Crema <sup>9</sup>	3.10
Milk Coffee <sup>8,9,52</sup>	3.90
Latte Macchiato <sup>8,9,52</sup>	3.90
Cappuccino <sup>8,9,52</sup>	3.70
Espresso <sup>9</sup>	2.90
Double Espresso <sup>9</sup>	4.70

Our **drinking chocolate** is of pure, original quality.  
A special treat for connoisseurs and casual gourmets alike.

Pot of chocolate <sup>8</sup>	4.00
...with cream <sup>52</sup>	4.70

## TEA

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Our **tea selection** combines selected varieties to suit every taste.  
From strong to mild – enjoy special moments in every cup.

Black tea	3.70
Green tea	3.70
Fruit tea	3.70
Herbal tea	3.70
Rooibos tea	3.70
Mint tea	3.70



# OPEN WINES

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<b>WHITE WINES</b> 	<b>0.2l</b>	<b>0.75l</b>	<b>1.0l</b>
<b>GRAUBURGUNDER - SEEBRICH</b>	6		26
<b>WEISSBURGUNDER - ROTH</b>	7	25	
<b>RIESLING - SCHMITTGES</b>	6		27
<b>RIESLING QVINTERRA - KÜHLING-GILLOT</b>	9	30	
<b>GRÜNER VELTLINER ON THE MOUNTAIN - OTT</b>	10	35	
<b>WHITE WINE SPRITZER</b>	5		

<b>RED WINES</b> 			
<b>CUVÉE ROT ALLENDORF</b>	6		27
<b>CUVÉE INCOGNITO - PHILLIP KUHN</b>	9	33	

<b>ROSÉWEINE</b> 			
<b>ROTH ROSÉ - ROTH</b>	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

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## 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

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## CLEAR

Fürst Bismarck (38%)	2cl	2.90
Hamburger Kümmel (35%)	2cl	2.90
Jubiläums Aquavit (40%)	2cl	3.20
Linie Aquavit (41.5%)	2cl	3.40
Vodka Absolut (40%)	2cl	3.40

## LIQUEURS & BITTERS

Jägermeister (35%)	2cl	3.00
Bailey's (17%)	2cl	3.50
Averna (32%)	2cl	3.40
Sambuca (38%)	2cl	3.10

## WHISKY

Jameson (40%)	2cl	4.50
Reisetbauer & Son Single Malt Whiskey 7 Years	2cl	7.00
	4cl	14.00
Reisetbauer & Son Single Malt Whiskey 12 Years	2cl	9.00
	4cl	16.00

## GRAPPA

Sarpa di Poli Barrique (40%)	2cl	6.00
Grappa Stravecchia Riserva (38%)	2cl	3.00
Nonino Grappa Monovitigno Chardonnay (41%)	2cl	4.00
Grappa di Chardonnay (40%)	2cl	3.00

## GIN

### REFINED WITH GOLDBERG TONIC - FOR THE PERFECT GIN & TONIC.

Reisetbauer Sloberry Blue	9
Gin Reisetbauer Blue Gin Organic (Bio)	11
Niemand Dry	11
Gin Beefeater	9
Monkey 47	13

## VODKA

Reisetbauer Axberg Vodka	2cl	3.90
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# LONG DRINKS

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## LONG DRINKS

<b>BEEFEATER GIN (40%) TONIC</b> (4cl gin)	9
<b>JAMESON (40%) COLA</b> (4cl Jameson)	9
<b>ABSOLUT VODKA (40%) LEMON</b> (4cl Vodka)	9
<b>ABSOLUT VODKA (40%) O-SAFT</b> (4cl Vodka)	9

