



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**

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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

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

CLASSICS FROM 40 YEARS

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|---|----------|
| THE SCHNITZEL Crispy breaded Schnitzel from Lower Saxon straw-fed pork with Four Seasons fries & lemon + Four Seasons side salad | 15 21 |
| THE CURRYWURST Ahrberg Currywurst with homemade cola curry sauce & Four Seasons fries | 13 |
| THE BATAMOG Grilled pork tenderloin with fried potatoes, light sambal hollandaise & hearts of palm | 24 |
| THE CORDON BLEU Cordon Bleu made with Lower Saxon straw-fed pork, Vulcano ham hock & mature Gruyère cheese, served with fried potatoes & homemade cranberries | 22 |
| THE ROAST BEEF Pink roast beef, thinly sliced, with Four Seasons roasted potatoes, tartar sauce & side salad | 23 |



MAIN THINGS

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| RISOTTO | 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 |
| CHEESE SWABIAN DUMPLINGS | 18 |
| Handmade cheese dumplings with wild garlic pesto, crispy fried onions & a small Four Seasons salad | |
| VEGAN ASPARAGUS RAVIOLI | 21 |
| Handmade Ravioli with two kinds of roasted asparagus, melted cherry tomatoes & wild garlic pesto | |
| VEGAN CURRYWURST | 14 |
| Vegan Currywurst with homemade cola curry sauce & Four Seasons fries | |
| RUMP STEAK | 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 | |
| FOUR SEASONS SALAD | 15 |
| Colorful salad with cucumber, tomato, bell pepper, two dressings & granola crunch | |
| + Upgrade: roasted chicken breast | 20 |
| PORK BELLY | 21 |
| Crispy braised pork belly with spice glaze, colorful Four Seasons salad & fried potatoes | |
| BACKHAUS ASPARAGUS | 23 |
| Lower Saxon asparagus from the city of Gilten with buttered potatoes & homemade hollandaise sauce | |
| UPGRADES | |
| + 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

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

8

SPRING TIRAMISU

Tiramisu refined with rhubarb and served with marinated strawberries

9

SPAGHETTIEIS 2.0

With vanilla ice cream, Belgian chocolate shavings & two kinds of strawberries

9

BELGIAN WAFFLE

Homemade waffle with powdered sugar

6

UPGRADE

+ with vanilla ice cream & rhubarb compote

9

