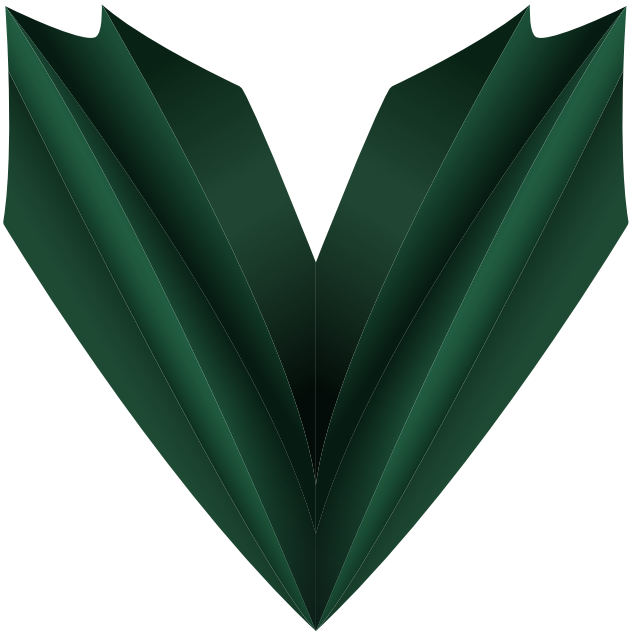


VIER JAHRESZEITEN

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 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

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 TO START WITH 7
Small colorful salad with our Four Seasons dressing
& granola crunch

CARPACCIO 14
Carpaccio of pasture-raised beef with porcini
mushroom cream, Grana Padano & celery crunch

BURRATA 14
Creamy burrata with flamed roasted pumpkin,
marinated dwarf oranges & citrus vinaigrette

TUNA CRUDO 16
Paper-thin slices of yellowfin tuna with kaffir lime oil,
citrus vinaigrette, fried capers & pickled red onions

PUMPKIN SOUP 8
Creamy soup made from oven-roasted pumpkin
with candied ginger and pumpkin seed oil

BEEF BROTH 7
A classic version with asparagus, homemade
egg custard, soup noodles & meatballs

CLASSICS FROM 40 YEARS

THE SCHNITZEL 16
Crispy breaded Schnitzel from Lower Saxon
straw-fed pork with Four Seasons fries & lemon
+ Four Seasons Side Salad 22

THE CURRYWURST 13
Ahrberg Currywurst with homemade cola curry sauce
& Four Seasons Fries

THE BATAMOG 24
Grilled pork tenderloin with fried potatoes,
light sambal hollandaise & hearts of palm

THE CORDON BLEU 22
Cordon Bleu made with Lower Saxony straw-fed pork,
Vulcano ham & Gruyère cheese, served with fried potatoes
& homemade cranberries

THE ROAST BEEF 25
Pink roasted roast beef, thinly sliced, with four seasons
roast potatoes, tartar sauce & side salad

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

MAIN THINGS

RISOTTO 21
Pumpkin-flavored risotto with Parmesan, pickled Hokkaido pumpkin & fried sage
+ with creamy burrata 25
+ with grilled Skagen salmon fillet 27

CHEESE CURRANTS 17
Cheese dumplings with crispy baked onions & a small four seasons salad

PORTOBELLO MUSHROOM DUMPLINGS VEGAN 21
Vegan mushroom ravioli with creamy truffle sauce & roasted Piedmont hazelnuts

VEGAN CURRYWURST 15
Vegan currywurst with homemade cola curry sauce & Four Seasons fries

STEAK & FRIES 39
Rump steak (approx. 220g) grilled on our 800 degree steakhouse grill with 7-herb butter & Four Seasons fries

DUCK 28
Crispy roasted duck (breast and leg) with handmade dumplings, red cabbage with apples & homemade marjoram jus

HANOVERIAN KALE 14
Hearty braised kale with tossed, boiled potatoes
+ with Gramann Bregenwurst 17

WILD BOAR GOULASH 22
Braised wild boar goulash in spiced jus with red cabbage and apples, cranberries & buttered spaetzle

SKAGEN SALMON 26
Crispy fried Skagen salmon fillet with truffle sauce, oven-baked pumpkin puree, broccoli & roasted hazelnut

VENISON FILLET 38
Roasted venison fillet wrapped in bacon with venison jus, roasted pumpkin purée, port wine-soaked plums & roasted broccoli

AB 11.11.

ROAST GOOSE 35
Crispy roasted goose (breast & leg) with handmade dumplings, red cabbage with apples & homemade marjoram jus

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DESSERTS

BAKED APPLE TIRAMISU 9
Creamy tiramisu with braised Calvados baked apple chutney & oat and nut crumble

NOUGAT CHEESECAKE SAN SEBASTIAN 9
Creamy cheesecake flavored with nougat, served with homemade plum compote

CHOCOLATE MOUSSE 8
Dark chocolate mousse made with Belgian chocolate, kumquat compote, and citrus flakes

BELGIAN WAFFLE 6
Homemade waffle with powdered sugar
+ with homemade plum compote & vanilla ice cream 11

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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 0.33l Fl. 4.00
Alcohol content < 0.5%

PAULANER HEFE DUNKEL 0.5l Fl. 5.90
Alcohol content 5.0%

PAULANER HEFE CRYSTAL 0.5l Fl. 5.90
Alcohol content 5.0%

PAULANER HEFE ALCOHOL-FREE 0.5l Fl. 5.90
Alcohol content < 0.5%

PAULANER HEFE ALCOHOL-FREE LEMON 0.5l Fl. 5.90
Alcohol content < 0.5%

Additive Labeling:

(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,

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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

HERBAL GRAPE 0.3l 5.50
Herbal tea, grape & rosemary

SPARKLING GREEN GINGER 0.3l 5.50
Green tea, ginger & lime

WATER

Bad Pyrmonter	0,25l Fl.	3.00
Gourmet naturell	0.75l Fl.	7.90
Bad Pyrmonter	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

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APERITIF

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.

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
Sloeberry Gin, Tonic, Rosemary – wild & awake with berries & herbs.

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

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FRUITY & SPARKLING

Lillet Wild Berry (17%) [1,2,3,10,I,SR]	0.2l	9
Aperol Spritz (11%) [1,10]	0.2l	9
Aperol Rhubarb Spritz (11%) [1,10]	0.2l	9
Aperol Passion Fruit Spritz (11%) [1,10]	0.2l	9
SARTI LEMON SPRITZ Sarti Rosa[1], Bitter Lemon[1,10], Grapefruitschnitz. The Mediterranean, fruity spritz with refreshing bitter lemon.	0.2l	9
SARTI SPRITZ Sarti Rosa[1], Prosecco[12], 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	4 25
NON-ALCOHOLIC SECCO, SEEBRICH, NIERSTEIN, RHEINHESSEN	0,1l 0,75l	5 29
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	7 45
2021 ROSÉ BRUT, SEKTHAUS KRACK, DEIDESHEIM, PALATINATE Sparkling and slightly tart – red fruit meets fine perlage.	0,1l 0.75l	7 45
2015 BLANC DE BLANC BRUT PRESTIGE, BATTENFELD-SPANIER, HOHENSÜLZEN, RHEINHESSEN Matured premium sparkling wine – complex, nutty, with a fine acid structure.	0.75l	89

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COFFEE SPECIALTIES

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 [9]	3.10
Milk Coffee [8,9,52]	3.90
Latte Macchiato [8,9,52]	3.90
Cappuccino [8,9,52]	3.70
Espresso [9]	2.90
Double Espresso [9]	4.70

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

Pot of chocolate [8]	4.00
...with cream [52]	4.70

TEA

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

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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!

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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%)	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

LONG DRINKS

LONG DRINKS

BEEFEATER GIN (40%) TONIC 9
(4cl gin)

JAMESON (40%) COLA 9
(4cl Jameson)

ABSOLUT VODKA (40%) LEMON 9
(4cl Vodka)

ABSOLUT VODKA (40%) O-SAFT 9
(4cl Vodka)

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