★★★★

# HOTEL STADT HAMELN

# Restaurant

Münsterwall 2
31787 Hameln
05151/9010
www.hotel-stadthameln.de

**Open from Tuesday to Saturday**
5:30 PM to 9:30 PM

**Sunday**
12:00 PM to 3:00 PM

**Monday and Sunday**
5:30 PM to 9:30 PM
*(In the evening, you can choose from our snack menu.)*

THE TEAM OF HOTEL STADT HAMELN WISHES YOU AN UNFORGETTABLY PLEASANT STAY AND A WONDERFUL MEAL.
IF YOU HAVE ANY QUESTIONS, REQUESTS OR SUGGESTIONS,
WE ARE ALWAYS HAPPY TO ASSIST YOU!

If you suffer from allergies or food intolerances or if there are certain ingredients you do not like, please inform our service staff. We will be happy to take your preferences into account during preparation.
Thank you very much.

All prices are in euros and include the statutory value-added tax.
All wines, sparkling wines (Sekt), and champagne contain sulfites.

# Starters & Soups

## Vitello tonnato
pink-roasted veal served on a rich tuna sauce with capers,
olives, anchovies and mixed leaves

€ 16,50

★★★★

## Beef Carpaccio with Olive Oil
topped with Parmesan and lemon, mixed leaf tips and port wine shallots

€ 14,50

★★★★

## Caramelized Goat Cheese
with our own honey, nut crumble, mixed leaves and a selection of fresh fruits

€ 14,50

★★★★

## Smoked Salmon with Mustard Caviar
served with colorful quinoa salad, red kimchi and potato rösti

€ 14,50

★★★★

## Warm Pumpkin & Ginger Soup
with garnish, seeds and flavored oil

€ 5,00

★★★★

## Spiced Curry Soup
cooked with coconut milk and served with a grilled prawn

€ 5,00

★★★★

## Classic Holiday Soup
beef consommé with egg custard, dumplings and vegetables

€ 5,00

★★★★

Each soup also available as a large portion in a pasta bowl

€ 9,50

# Salads & Bowls

## Colorful Caesar Salad

with mixed leaves, Parmesan, capers, croûtons, Parmesan crisp
and grilled chicken skewer

€ 18,50

★★★★

## Rustic Farmer's Salad

with fresh herbs, mixed leaves, garden vegetables,
vegetable crisps and confit tomatoes
Honey-Mustard, Caesar, or Balsamic dressing

as a side salad € 5,50

as a main course € 13,50

with seared Beef Tataki thinly slieced

€ 13,80

★★★★

## Mediterranean Bowl

with artichokes, grilled vegetables, olives, tomatoes,
mixed leaves, grilled prawns and aioli

€ 22,50

★★★★

## Colorful Bowl

with quinoa, black rice and house-made kimchi,
served with either grilled chicken skewer or falafel balls

€ 19,80

# Vegetarian & Seafood Specialities

## Mediterranean Vegetables with Wan Tan
with fresh goat cheese, delicate spaghettini
and tomato-chili sauce

€ 21,00

★★★★

## Homemade Savoy Cabbage Roulade
filled with cream cheese and seeds,
served on pumpkin risotto with glazed field fruits
and teriyaki sauce

€ 19,80

★★★★

## Pan-Seared Hake Fillet
with mustard caviar, tomato compote
and spaghettini

€ 24,80

★★★★

## Pan-Seared Redfish Fillet
with glazed vanilla carrots, creamy polenta and lime sauce

€ 26,50

★★★★

## Sautéed Prawn Pan
with rosemary potatoes, grilled vegetables, olives
and tomatoes, served stuffed with aioli

€ 28,00

# Seasonal & Braised Specialities

## Half Oven-Roasted Farm Duck
with pepper–quince sauce, apple red cabbage
and potato dumplings
€ 24,80

★★★★

## Traditional Beef Roulade
slow-cooked overnight with a classic filling, served in its own rich sauce,
with apple red cabbage and pan-fried potatoes
€ 24,50

★★★★

## Ragout of local Venison
in a red wine sauce refined with dark chocolate, served with creamed savoy cabbage,
potato dumplings and sautéed mushrooms
€ 28,50

★★★★

## Breaded Wild Boar Schnitzel
pan-fried in butter, with fresh mushrooms, lingonberries
and purple potato salad
€ 29,80

★★★★

## Bœuf bourguignon "New Style"
slow-braised beef cheek with pearl onions, bacon, mushrooms and fresh herbs,
served with green bean bundles, pumpkin purée and stuffed artichoke bottom
€ 31,50

# From the Grill & Pan

## Breaded Pork Schnitzel "Braumeister Style"

with bacon, onions, mushrooms, vegetable crisps,
malt beer sauce and pan-fried potatoes

€ 19,80

★★★★

## Pork Medallions

with freshly sautéed mushrooms, herb sauce,
green beans and pan-fried potatoes

€ 24,50

★★★★

## BBQ Bacon Burger with Cheddar

with 200 g beef patty, port wine shallots, butter brioche bun

€ 19,80

served with French fries

+ € 3,50

★★★★

## Beef Fillet Steak wrapped in Bacon

pan-seared with garlic and herbs, Barolo sauce,
market vegetables and potato gratin

€ 39,80

★★★★

## Grilled Rump Steak "Classic"

with grilled tomato, green bean bundle,
pepper cream sauce and a side dish of your choice

€ 34,50

# Dessert

Pan-seared Nougat and Quark Dumpling
with glazed plums and vanilla cream ice cream
€ 9,50

★★★★

Trio of House Ice Creams
served with fresh fruit and whipped cream
€ 5,50

★★★★

Dark Chocolate–Chili Mousse
with house-made red wine ice cream and
a caramel strudel crisp
€ 9,80

★★★★

Poached Spiced Pear
with honey mousse from our own beehives,
nut crumble, and red wine gel
€ 9,50

★★★★

Crème brûlée with Fresh Fruit
€ 9,50