



## HOTEL STADT HAMELN

# Restaurant

Münsterwall 2  
31787 Hameln  
05151/9010  
[www.hotel-stadthameln.de](http://www.hotel-stadthameln.de)

**Open from Tuesday to Saturday**

5:30 PM to 9:30 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 UNFORGETTABLEY  
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 2.0

Veal | Smoked Salmon Sauce | Avocado | Pickles

€16.50



### Marinated Beef Carpaccio

Olive Oil | Parmesan | Shallots | Lemon | Smoked Salt | Teriyaki

€14.50



### Caramelized Goat Cheese

Honey | Nuts | Mixed Greens | Seasonal Fruits

€14.50



### House-Cured Fjord Salmon Fillet

Cucumber Chutney | Mustard Caviar | Rösti | Salad | Herb Oil

€14.50



### Tomato Cappuccino

Parmesan Lollipop | Parma Crunch | Purple Curry

€5.50



### Saffron & Shallot Soup

Seasonal Vegetables | Fresh Herbs | Apple Vinegar | Shrimp

€5.50



### Classic Holiday Soup

Beef Broth | Egg Custard | Dumplings | Vegetables

€5.00





## Salads & Bowls

### Colorful Caesar Salad

Mixed Salad | Parmesan | Capers | Croutons | Parma Chip | Grilled Chicken Skewer

€19.50



### Rustic Farmer's Salad

Fresh Herbs | Mixed Greens | Garden Vegetables | Vegetable Chips | Confit Tomatoes  
Choice of Dressing: Honey-Mustard, Caesar, or Balsamic

Side Salad €5.50

Main Course €13.50

Add 120 g Grilled Beef Strips

+ €12.50

Add Grilled Chicken Breast

+ €7.50



### Our Signature Bowl

Quinoa | Kimchi | Beetroot | Confit Tomatoes | Grilled Vegetables

€17.50

Add 5 Grilled Shrimps

+ €9.80

Add Marinated Chicken Skewer

+ €7.50

Add 120 g Grilled Beef Strips

+ €12.50

Add 8 Baked Falafel Balls

+ €7.50

Add Avocado Smash

+ €6.80





## Vegetarian & Fish

### Mediterranean Vegetables with Wonton

Goat Cheese | Fresh Colorful Pasta | Tomato-Chili Sauce

€21.00



### Wok-Fried Vegetables in Coconut-Chili Sauce

Green Asparagus | Sugar Snap Peas | Tomatoes | Herbs | Spring Onions | Mixed Rice

€21.00



### Pan-Seared Pike-Perch Fillet

Lemon Butter | Potato-Celery Purée | Sautéed Green Asparagus

€28.50



### Grilled Sea Bream Fillet

Chorizo-Tomato Compote | Asparagus | Sugar Snap Peas | Broccoli | Fresh Pasta

€32.80



### Shrimp Skillet

Rosemary Potatoes | Grilled Vegetables | Olives & Tomatos stuffed with Aioli

€28.50





## Schnitzel & Braised Dishes

### Breaded Pork Schnitzel

Onions | Bacon Strips | Mushrooms or Creamed Mushrooms

€19.80



### Two Small Breaded Veal Schnitzels

Onions | Bacon Strips | Mushrooms or Creamed Mushrooms  
or as Wiener Schnitzel

€32.50

#### Side Options for Schnitzels:

Fried Potatoes | French Fries | Potato Gratin



### Slow-Cooked Beef Roulade

Traditional Filling | House Sauce | Red Cabbage with Apples | Fried Potatoes

€24.50



### Bœuf Bourguignon "New Style"

Slow-Braised Beef Cheek | Onions | Bacon Strips | Mushrooms | Fresh Herbs |  
Green Beans | Grilled Tomato | Potato-Celery Purée

€31.50





# Grill & Pan

## Egg-Enveloped Chicken Breast

Grilled Vegetables | Tomato Sauce | Parma Chip | Colorful Pasta

€22.80



## Pork Fillet Saltimbocca

Parma Ham | Sage | Herb Foam | Colorful Pasta | Mixed Salad

€26.80



## BBQ Bacon Burger

200 g Beef | Bacon | Shallots | BBQ Sauce | Butter Brioche Bun

€19.80

Add French Fries

+ €4.00



## Beef Tenderloin Wrapped in Bacon

Garlic & Herb Butter | Barolo Sauce | Market Vegetables | Potato Gratin

€39.80



## Grilled Rump Steak "Classic"

Grilled Tomato | Green Beans | Pepper Cream Sauce | Fried Potatoes

€34.50



## Desserts

### Nougat Quark Dumplings

Pan-Fried | Glazed Plums | Vanilla Ice Cream

€9.80



### Three Scoops of Ice Cream (Daily Selection)

Garnish | Waffle | Whipped Cream

€5.50



### Crème Brûlée with Fruits

Egg | Cream | Caramelized Brown Sugar

€9.50



### Light & Dark Chocolate Mousse

Fruits | Sauces | Caramel Pastry Sheet

€9.80



### Mascarpone & Egg Liqueur Trifle (Served in a Glass)

Almond Brittle | Strawberries | Whipped Cream | Ganache

€7.50