

STADT RESTAURANT



stadrestaurant-hamburg.de
reichshof-hotel-hamburg.de

Festive Season Menu

Amuse Bouche

A greeting from the kitchen

1|3|9

Chef's Wild Boar Ham

Frisée / Onion Bread / Organic Egg Yolk

or

1|3|9

Homemade Vegetarian Beetroot *vegetarian*

Frisée / Onion Bread / Organic Egg Yolk

1|7|9

Jerusalem Artichoke Cream Soup *vegetarian*

Brown Butter / Organic Black Kale / Croutons

1|3|7|9

Red Cabbage and Dumplings *vegetarian*

Potato / Bread Dumpling / Parsley / Vegetable Jus

1|3|7|9|12

Confit Goose Leg

*Organic Cauliflower / Crispy Goose Skin /
Fermented Pepper / Baked Apple Jus*

or

1|7|9|12

Parsley Root Ragout *vegetarian*

*Organic Cauliflower / Buckwheat Krupuk /
Fermented Pepper / Baked Apple Jus*

1|3|7

Pear Tart

Cocoa / Sour Cream Ice Cream

5 Course Menu €89,00 per person

All Time Favorites

1|

Beef Tatar

28,50 EUR

classically prepared at the table

Fillet of Holstein pasture beef / home baked onion bread

9|10|

Organic beet root tatar **vegan**

18,50 EUR

classically prepared at the table

home baked onion bread

1|3|7|9|10|

Chateaubriand as of 2 persons ca. 650g

140,00 EUR

classically carved at the table

*Colorful vegetables / braised onion / pommes dauphine / jus /
sauce Bernaise*

1|3|7|9|10|

Steak Mignon "Holstein free-range beef"

39,50 EUR

Pommes Dauphine / Braised Shallot / Celery / Marrow Crust / Jus

4|7|9|14|

Reichshof Fish "Catch of the day"

Daily price

potatoes / fried spinach / carrot greens / Beurre Blanc

1|3|7|9|10|

Veal Cordon Bleu

32,00 EUR

*Roman noodles / kohlrabi / Wild Bernd / San Daniele ham /
Bernaise sauce*

Doppio Ravioli Big size **vegetarian**

26,00 EUR

Vegetable Bolognese / polenta / tomato butter

Starters & Intermediate Courses

8|9|10|11|

Baked Goat Cheese Vegetarian

17,00 EUR

*Red kale / bell pepper marmalade / pomegranate /
parsley mayo*

6|7|9|10|11|

Eggs Benedict Vegetarian

18,00 EUR

*Brioche / rainbow chard / crispy potatoes /
hollandaise sauce*

7|9|

Beetroot Soup Vegetarian

15,00 EUR

Spiced gherkin relish / herb brioche dumpling / sour cream

1|3|7|9|4|

Cured Fjord Trout

19,00 EUR

*Miner's lettuce / smoked cream cheese / char caviar /
mixed pickles*

9|10|

Beef Carpaccio from Frisian Cattle

18,00 EUR

Black pepper / wild salad / Parmesan crisps

Main Courses

1|7|9|11|12|13

Braised Pointed Cabbage "Hof Wurzelreich" Vegan

22,00 EUR

Hazelnut crunch / parsnip / apple / celery / dill

1|3|7|9|

Homemade Dumplings Vegetarian

25,00 EUR

Cottage cheese / potato / lemon / caramelized onions

1|3|7|9|

Venison Loin with Herb Crust

32,00 EUR

Roasted Brussels sprouts / sweet potato / cranberry jus

1|9|10|12

Classic "Alt Wiener" Boiled Beef (Tafelspitz)

29,00 EUR

*Creamed spinach / potato rösti / chive sauce /
apple horseradish*

4|2|9|12|

Cod Fillet

*Creamy risotto / spaghetti squash / flower sprouts /
beurre blanc*

31,00 EUR

4|7|2|9|10|

Gratinated Monkfish

Balsamic lentils / polenta / cavolo nero / lobster foam

31,00 EUR

Dessert

Large scoop of ice cream of your choice

5,50 EUR

1|3|7|8|

Mozartkugel

Nougat foam / marzipan parfait / raspberry / pistachio

14,00 EUR

1|3|7|

Vanilla Kipferl

Mandarin sorbet / vanilla cream / crumble

13,00 EUR

1|7|8|10|

North German Cheese Selection

*Friesisch Blue / Deichkäse / Husumer / farmhouse cheese /
homemade fruit bread*

21,00 EUR

CHAMPAGNE & SPARKLING WINE

0,1l / 0,75l / EUR

CHAMPAGNE

Doyard Mahe, Brut

149,00

Doyard Mahe, Brut MAGNUM 1,50l

239,00

*Fruity notes of pear, lemon, fresh almonds, green leaves***Alfred Gratien, Brut**

15,00 / 89,00

Alfred Gratien, Brut, Rosé

18,00 / 99,00

SPARKLING WINE

0,1l / 0,75l / EUR

GERMANY

Riesling Sekt brut, Weingut Beck

8,00 / 48,00

FRANCE

Cremant Brut

9,00 / 49,00

*Maison Aguila - Limoux**Creamy notes of pear and peach***Cremant Rosé**

11,00 / 51,00

*Maison Aguila - Limoux**Fresh notes of pear, peach, nectarine and Brioche*

WATER

Reichshof Quelle 0,2l	3,00 EUR
Reichshof Quelle 0,7l	6,00 EUR
Still or Sparkling	

The Reichshof has its own water source, which has its origin in the Lüneburg Heath. At that time, the Reichshof stood for the best coffee and tea in the city. The valuable tradition is continued today in the restaurant and event area. We do not use bottled water and thus support the environment

WINE BY GLASS

0,2l / 0,75l / EUR

White

Grauburgunder Silberschatz

8,50 / 28,00

*Weingut Beck / Rheinhessen / Germany**Juicy notes of yellow fruits, a harmonious acidity on the nose and on the palate.**A light-hearted wine with a fresh pleasant finish.***Hafenblick Riesling trocken 2021**

9,00 / 29,00

*Weingut Mehrlein / Rheingau / Germany**Seduces with its fruity scent and tastes harmoniously
Fresh with a very mild acidity of ripe peach, fine citrus
notes and an elegant minerality.***Sésame Sauvignon 2022**

8,50 / 28,00

*Les Vignerons de Brulhois / south-west France**An intense nose with aromas of citrus later turns into
peach and passion fruit. Uncomplicated, fresh and
very nice to drink!***Viognier 2021**

12,00 / 39,00

*Mas de Lunès / Languedoc / France**On the nose, wonderful aromas of apricot and peach.
Fresh and aromatic on the palate, underpinned by an
appealing liveliness.*

WINE BY GLASS

0,2l / 0,75 / EUR

Rosé

Rosé Silberschatz

8,50 / 28,00

*Weingut Beck / Rheinhessen / Germany**Fresh fruity aromas of red berries and citrus fruits with fine acidity in the nose and palate.**An uncomplicated all-rounder.***Pungirosa Castel del Monte DOCG**

10,50 / 35,00

*Rivera / Apulien / Italy**Delicate bouquet with notes of wild roses and cherries.**Crisp yet smooth on the palate, well balanced, with a fine acidity and a long, juicy finish.*

Red

Rot Silberschatz

9,50 / 29,00

*Beck / Rheinhessen / Germany**Fresh juicy notes of red berries, cherries and subtle woody notes on the nose and palate make this wine the perfect all-rounder. Combined with a fine acidity, this wine is simply fun!***Ventiterre Merlot**

9,00 / 29,00

*Zonin / Trentino / Italy**On the nose, aromas of red fruits, cherry, plum.**Strong and balanced on the palate, wonderfully soft and round. Delightful.***Primitivo Salento IGT**

10,00 / 33,00

*Rivera / Apulien / Italy**Intense notes of ripe dark berries, cherries and a touch of fine Mediterranean herbs on the nose and palate. Wonderfully velvety and round.***Cala N. 1**

11,50 / 37,00

*Bodegas Tinedo / La Mancha / Spain**Wonderfully aromatic fruit bouquet of ripe cherries and blackcurrants. Powerful fruit notes, a hint of chocolate and the finest tannins meet on the palate.*

SWEET WINE

0,10 / 0,50l / EUR

Weißer Burgunder Beerenauslese 2015

15,00 / 63,00

*Weingut Beck / Rheinhessen / Germany**From the Stadercker Lenchen site. Fresh fruity aromas of red berries and citrus with fine acidity on the nose and palate. An uncomplicated all-rounder***Pittermännchen Kabinett VDP. Riesling Große Lage**

9,50 / 59,00

*Joh. Bapt. Schäfer / Nahe / Germany**Scent of refreshing herbal notes and yellow ripe fruits, beautiful slate minerality with an animating sweet-acid interplay, exhilarating from the first sip***Banyuls Traditionnel Les Clos de Paulilles 2012**

11,00 / 64,00

*Domaine Cazes / Banyuls / Languedoc / France**Complex nose with scents of chocolate, fig, coffee and dried fruit. In addition, opulent and fresh on the palate with aromas of nuts and an infinite finale*

WINE BY BOTTLE

0,75l / EUR

White

Germany

Weißburgunder Gutswein trocken

41,00

*Peter Flick – Rheingau**Mild and slightly creamy. Beautiful fresh fruit notes of apple and peach on the nose and palate, which combine with a gentle acidity.***Grauer Burgunder VDP Gutswein**

48,00

*Joh. Bapt. Schäfer – Nahe**Seductive bouquet with scents of apricots, quinces, meadow flowers. On the palate very complex, aromatic and spicy with an elegant acidity.***Chardonnay Godramsteiner Stahlbühl VDP Erste Lage**

79,00

*Münzberg – Pfalz**Powerful herbal nose as well as notes of amber, orange peel and wormwood. In the mouth, a creamy delicate sweetness with lots of fresh acidity and a graceful long finish.***St. Urbans-Hof Riesling Gutswein**

36,00

*Nik Weis – Mosel**On the nose, wonderfully fresh, spicy and herbaceous notes. Lively on the palate with fine, refined acidity and dry character***Devon Terrassen Trittenheimer Apotheke Riesling Große Lage**

68,00

*Loersch – Mosel**A spicy bouquet of herbs and a lot of freshness on the nose. On the palate, a beautiful elegant spice that goes hand in hand with a fresh tart elegance. The powerful interplay of spice and minerality ends in a fine, slightly salty finale.***Auxerrois Stadecker Spitzberg trocken**

69,00

*Beck – Rheinhessen**Mild acidity with fresh notes of pear, a hint of marzipan and tropical fruits on the nose and palate. Very animating and harmonious.*

WINE BY BOTTLE

0,75l / EUR

Rotschiefer Riesling

43,00

Weingut Würtzberg - Saar

Intensely spicy on the nose, notes of red currant, lime, lemon, slate, herbs. Also intense on the palate with stone fruit, slate spice, very fine minerality. Intense and filigree at the same time

Maison Blanc Meisterstück

72,00

Axel Bauer - Baden

The bouquet shines with delicate aromas of almond, vanilla, ripe pear, graphite, subtle smoky and roasted aromas. On the palate, notes of kiwi, gooseberry, pomelo. A well-integrated acidity conveys tension and juiciness

Austria**Bio Grüner Veltliner Wagram Terrassen**

42,00

Josef Ehmoser – Weinviertel

Fresh, finely peppery and fruity bouquet of apricot, green apple and mint on the nose. Rounded off on the palate by a fresh, harmoniously integrated acidity

Bio Unter der Burg Gemischter Satz

58,00

Josef Ehmoser – Weinviertel

Wonderful concentration and fullness with a multi-layered texture – seductive pear aromas are accompanied by a hint of honey. An exciting and unique white wine made from eight different grape varieties

Weissburgunder Reserve Parzelle Schottergrube

79,00

Josef Ehmoser – Wagram

The bouquet unfolds aromas of honey, brioche, white flowers, ripe yellow apples, a hint of almonds. On the palate it shows a harmonious balance between creamy texture and lively acidity, long, mineral finish

WINE BY BOTTLE

0,75l / EUR

Italy**Lugana DOC**

39,00

*Casa Vinicola Zonin – Venetien**Delicate scent of citrus, green apple and hints of mineral nuances. On the palate it is lively and refreshing***Soave**

36,00

*Allegrini – Venetien**On the nose, aromas of wildflowers, jasmine, pink grapefruit and lemon. A soft, fresh wine with balanced minerality***Gavi DOCG Del Comune di Gavi**

36,00

*Fontanafredda – Piemont**Floral-fruity bouquet with lemon, lily of the valley and green apple. Dry on the palate, balanced with a stimulating elegant acidity***Overseas****Sauvignon Blanc Organic**

39,00

*Misty Cove – New Zealand**Intense bouquet of lemon, lime, tangerine, grass and light flint. Elegant, refined on the palate, with delicate acidity balanced by a beautiful natural sweetness***Chardonnay**

29,00

*Excelsior Estate – Robertson - Southafrica**Its bouquet convinces with peach, orange and fine citrus notes. Fresh and creamy on the palate, with an elegant acidity***Chenin Blanc Old Vine**

36,00

*Ken Forrester – Stellenbosch - Südafrika**Full-bodied Chenin Blanc with aromas of melon, spicy baked apples, caramel. Harmonious on the palate, fruity, vanilla, great body*

WINE BY BOTTLE

0,75l / EUR

Rosé

Germany

Rosé Silberschatz

28,00

Weingut Beck / Rheinhessen / Deutschland

Fresh fruity aromas of red berries and citrus with fine acidity on the nose and palate. An uncomplicated all-rounder

Italy

Pungirosa Castel del Monte DOCG 2022

35,00

Rivera – Apulien

Delicate bouquet with notes of wild roses and cherries. Crisp yet smooth on the palate, well balanced, with a fine acidity and a long, juicy finish

Austria

Rosé vom Zweigelt

39,00

Josef Ehmoser – Wagram

Fresh, fruity and straightforward rosé. Beautiful aromas of red berries and ripe sweet cherries

WINE BY BOTTLE

0,75l / EUR

Red

Germany

Samtwerk Rotwein Cuvée

33,00

Messmer – Pfalz

*Intense aroma of dark berries, cherry, spices and tobacco.
It lives up to its name: velvety, filling, yet not heavy.
Medium-bodied, soft but noticeable tannins, well-integrated
acidity and uncomplicated a pleasure*

Spätburgunder VDP Gutswein 2019

45,00

Messmer – Pfalz

*Juicy cherries and ripe plum notes on the nose. Intensely
fruity on the palate, soft and with gentle wood accords
long in the finish*

Dark Chocolate 2021 Bio

45,00

Bietighöfer – Pfalz

*Promising on the nose, soft and harmonious on the palate
with a rich fruit and wonderful structure. Aromas of red wild
fruits meet a hint of vanilla, winter spices, dark chocolate
and well-integrated tannins*

Austria

St. Laurent Reserve

49,00

Josef Ehmoser – Wagram

*Bouquet of spicy fruit aromas, fully ripe dark berries and
black cherries. Elegant on the palate in texture with
ripe tannin structure, unique, noble and elegant character*

WINE BY BOTTLE

0,75l / EUR

France**Merlot & Tannat Sesame**

29,00

*Le Vignerons du Brulhois – Southwest France**Intense bouquet of ripe fruit and spices. Fruity, smooth, round and well-structured on the palate***Bordeaux Supérieur AOC 2018**

47,00

*Château Mirefleurs – St. Émilion**Scents of ripe black and red fruits and flowers – accompanied by some woody notes. Structured and aromatic on the palate, enhanced by cedar notes and supple, concentrated tannins. The wine is well structured and complex***Bourgogne Pinot Noir Cuvée Edme 2020**

71,00

*Maison Champy – Burgund**On the nose, aromas of plum, blackberry and vanilla. Beautifully smooth on the palate with an opulent body and aromas of cherry, Blackberry as well as light woody notes and a fresh acidity***Italy****Nero d'Avola**

36,00

*Principi di Butera - Sizilien**On the nose, aromas of cherry, blueberry, violet, myrtle, fine spice, balsamic notes. The taste is dry, fine, with a nice structure and long-lasting***Rosso di Montalcino**

75,00

*San Polo – Toscana**On the nose, a fresh scent of sour cherries along with notes of blackberries and black cherries, followed by a pleasant hint of vanilla. On the palate it is soft, with medium structure and balanced tannins. The wine is harmoniously dry, dynamic and fresh with a good aromatic finish*

WINE BY BOTTLE

0,75l / EUR

Il Seggio Bolgheri

89,00

*Poggio al Tesoro – Toscana**The bouquet of cherries, prunes, but also nuts and chocolate immediately inspire. Soft and harmonious on the palate, red fruits, mild tannins.**Beautifully balanced and typical of the region***Amarone Bruni Alti**

99,00

*Famiglia Zonin - Venetien**On the nose, aromas of ripe dark cherries, black berries, plums and spices. Powerful on the palate, full-bodied smooth tannins, silky texture, harmonious finish that will be remembered for a long time***Spain****Señorio de Sotillo Reserva**

49,00

*Bodegas S.Arroyo - Ribera del Duero**Complex aromas of tobacco, leather, almonds, nuts and spices on the nose. Dense on the palate, velvety, with silky tannins and hints of leather and salt. Long opulent finale***Overseas****Octagon**

125,00

*Barboursville – Virginia - USA**On the nose, bright, roasted aromas and flavor notes of baked berries, coffee beans, dark chocolate with an even, lively, dry body, warming, complex marinated cherries and beets, nut shells, with chewy, dusty tannins and moderate woody notes.*

BEER ON TAP

Ratsherrn Pils, 4,9% 0,3l	5,00 EUR
Alsterwasser, 0,3l	5,00 EUR

BOTTLED BEERS

Ratsherrn Pilsener, 4,9% 0,33l	5,00 EUR
Ratsherrn Pils Hamburg Hell, 5,1% 0,33l	5,00 EUR
Ratsherrn Pils 0,0%, alkoholfrei, 0,33l	5,00 EUR

Ratsherrn: "Hops, malt, and Hamburg – that's our motto for brewing great beer. For us, it's all about the finest ingredients, true passion, and real craftsmanship. We love experimenting with new beer styles and making the old ones even better. Fresh brewing craftsmanship from the Schanzenhöfe in Hamburg. Cheers!"

Maisel's Weisse 0,5l	6,00 EUR
Original, 5%	
Non-alcoholic	

Bayreuther Hell 0,33l	5,50 EUR
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DIGESTIF

4cl

Obstbrand von Faude

Apfel Apple, 40%	13,00 EUR
Kirsche Cherry, 40%	13,00 EUR
Birne Pear, 40%	13,00 EUR

Cognac

Martell - VSOP Red Barrel, 40%	17,00 EUR
Martell – Cordon Bleu, 40%	34,00 EUR
Bisquit & Dubouché - VSOP, 40%	17,00 EUR
Bisquit & Dubouché - X.O., 40%	41,00 EUR

Sherry 5cl

Lustau Fino Jarana Solera, 15%	8,00 EUR
Lustau Deluxe Cream Capatz Andres, 20%	8,00 EUR

Presidential Ports 5CL

White, 19%	6,00 EUR
Ruby, 19%,	6,00 EUR
Special Reserve Tawny, 19%	7,50 EUR
1990 Colheita, 20%	13,00 EUR

Liköre Liqueurs

Averna, 29%	7,00 EUR
Ramazzotti Amaro, 30%	7,00 EUR
Jägermeister, 35%	7,00 EUR
Sambuca Molinari, 40%	7,00 EUR
Di Saronno, 28%	7,00 EUR

Aquavit / Kümmel 4cl

Helbing´s Kümmel, 35%	7,00 EUR
Aalborg Jubiläums Akvavit, 40%	7,00 EUR
Malteserkreuz Aquavit, 40%	7,00 EUR

Grappe 4cl

Vespolina Nebbiolo Grappa Francoli, 41,5%	9,00 EUR
Nebbiolo da Barolo Riserva Barrique Grappa Francoli, 41,5%	11,00 EUR

WHISKEY/ WHISKY

4cl

Tennessee Whiskey Jack Daniel´s, USA, 40%
Scotch Whisky Glen Grant, 12 years, 40%

9,00 EUR
10,00 EUR

RUM

4cl

Plantation Pineapple Artisanal Infusion, 40%
Centenario, 9 yo, 40%

9,00 EUR
12,00 EUR

VODKA

4cl

Three Sixty Black Vodka, Deutschland, 40%
Grey Goose Vodka, Frankreich, 40%

9,00 EUR
12,00 EUR

VERMOUTH

5cl

Ferdinand´s Saar Deutschland
Dry 18%, White 18%, Rosé, 17%, Red, 19%

6,50 EUR

LEMONADES, SPRITZERS & JUICES

fritz-kola: "One of the most stimulating colas in the world, with 25mg of caffeine per 100ml. It contains real kola nut extract and lots and lots of natural caffeine, making it a distinctive wake-up drink. Fritz-Kola was launched in 2003, when two students decided to shake up the beverage market with a better cola—one with a higher caffeine content and a hint of lemon.

Their mission: to create a new cola that's better than anything the big soda companies have to offer.

By the way: Fritz-Kola uses glass bottles because glass doesn't affect the taste, is 100% recyclable, and therefore especially sustainable."

Fritz Kola / Sugar-free 0,33l	4,00 EUR
Rhubarb spritzer / Apple spritzer 0,33l	4,00 EUR
Orange / Lemon Lemonade 0,33l	4,00 EUR
Coca-Cola/ Coca-Cola light 0,2l	4,50 EUR

COFFEE & TEA

J.J.Darboven Coffee

Coffee	4,00 EUR
Espresso	3,50 EUR
Espresso doppio	4,50 EUR
Café au lait	4,50 EUR
Cappuccino	4,50 EUR
Latte Macchiato	5,50 EUR
Hot Chocolate	5,50 EUR

Ronnefeldt Tea

7,00 EUR

Assorted varieties

Founding a tea house in Frankfurt, away from the major seaports, was a bold move in the early 19th century.

Turning this venture into one of the world's leading tea brands in top-tier hospitality is a 200-year success story—built on quality, creativity, and a passion for tea.

We place great importance on the quality of our tea. That's why we select only the best countries of origin for our tea gardens to meet our high standards. With regular inspections, we ensure that all Ronnefeldt products meet this special level of quality.

From the famous tea gardens of Assam and Darjeeling on the slopes of the Himalayas, to Yunnan in China, and further to Japan, Africa, and South America—Ronnefeldt searches for and finds top-quality teas all around the world.

OPENING HOURS

Tue – Sat: 6:00 PM to 11:00 PM

(Hot food served until 10:00 PM)

We reserve the right to make changes. All prices are in euros and include VAT and service charge.

Dear Guests,

The heart of our house, the **STADT RESTAURANT**, bears the name it was given back in 1910 when the hotel first opened. Both the STADT RESTAURANT and **Bar 1910** tell the fascinating story of the **Reichshof Hamburg**, shaped by the turn of the century. Many of the listed historic features—such as the elegant marble columns, ceiling lighting, and exquisite wood paneling—can still be admired in their original form today.

As a tribute to that era, **Head Chef Mario Regensburg** and his team create not only classic German dishes but also a diverse selection of international cuisine. The focus is always on **regional and seasonal ingredients**, sustainably sourced and fairly traded.

The STADT RESTAURANT beautifully blends **tradition and modernity**, offering you a place full of Hanseatic heritage and a cosmopolitan Hamburg atmosphere.

Of course, we are happy to accommodate **dietary restrictions**. Just let us know, and we will take care of it. Gluten-free, vegetarian, lactose-free, vegan? We are pleased to offer you a **special allergen menu**, clearly marking our dishes in accordance with **Regulation (EU) No. 1169/2011** of the European Parliament and Council dated October 25, 2011.

Your STADT RESTAURANT Team

OUR SUPPLIERS

VEGETABLES

Fresh produce personally selected each day from Hamburg and Schleswig-Holstein comes to us via Hamburg's well-known greengrocer, **ASS**.

We receive the best organic vegetables straight from the earth from **Hof Wurzelreich**, located in Stelle.

Info: ass-gastro.de

Info: [@hofwurzelreich](https://www.hofwurzelreich.de)

MEAT & OTHER GREAT PRODUCTS

We source the best meat and many other regional products six days a week from our partners **Havelland Express** and **Delta Hamburg**.

Info: havelland-express.de & delta-hamburg.de

HOF WURZELREICH

Ordered in the evening, harvested in the morning, and in the kitchen by noon—that's what Hof Wurzelreich stands for. We appreciate the freshness and flavor down to the roots for our guests.

Info: www.hof-wurzelreich.de

ORGANIC EGGS, ASPARAGUS & ORGANIC POTATOES

We source these products directly from **Cassenshof** in the Lüneburg Heath—a strong partner from the region from the very beginning.

Info: cassenshof.de

WILD GAME

His name: Uwe Paulsen. His territory: the Sachsenwald forest. His calling: passionate hunter.

BREAD & CO.

Organic flours for our homemade bread, grains for our vegetarian kitchen, and much more—our natural foods partner **Bode** provides all this.

Info: bodenaturkost.de

Additionally, for years we have been supplied by **Pritsch Bakery** in Uhlenhorst, not far from the hotel.

Whether breakfast rolls, ciabatta, baguettes, or delicious Berliner pastries, Pritsch Bakery is known for its extensive range of the highest quality.

Info: baeckerei-pritsch.de

ALLERGENS AND INTOLERANCES

1. Cereals containing gluten, namely wheat (such as spelt and Khorasan wheat), rye, barley, oats, or their hybridized strains, as well as products made from them, except:
 - a) Glucose syrups made from wheat, including dextrose ();
 - b) Maltodextrins made from wheat ();
 - c) Glucose syrups made from barley;
 - d) Cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except:
 - a) Fish gelatine used as a carrier for vitamin or carotenoid preparations;
 - b) Fish gelatine or isinglass used as a fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except:
 - a) Fully refined soybean oil and fat (*);
 - b) Natural mixed tocopherols (E306), natural D-alpha-tocopherol, natural D-alpha-tocopherol acetate, natural D-alpha-tocopherol succinate derived from soy sources;
 - c) Phytosterols and phytosterol esters derived from vegetable oils from soy sources;
 - d) Phytostanol esters derived from vegetable oil sterols from soy sources.
7. Milk and products thereof (including lactose), except:
 - a) Whey used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin;
 - b) Lactitol.
8. Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l, expressed as total SO₂, calculated for ready-to-eat foods or foods reconstituted according to the manufacturer's instructions.
13. Lupin and products thereof.
14. Molluscs and products thereof.
15. Colouring agents.