



Dear guests,

a warm welcome in our restaurants of Modern Nostalgia & Old Lantern.

The whole team of the Hotel An Der Havel wishes you a pleasant stay
and a lot of fun while enjoying and slowing down.

We would be pleased to inform you about our Sunday brunch as well as
our to our schnitzel day every tuesday.

On a reunion

Dear guests,

Since November 2014, all restaurants in Germany have been obliged to label all allergens contained in the respective dishes. For this reason you will find pictorial pictograms of the respective ingredients under all our dishes. For a better understanding, we have briefly explained all the symbols.



Eggs and products thereof



Nuts (nuts, pistachios etc.)



Celery and products thereof



Mustard and products thereof



Molluscs and products thereof



Sesame and products thereof



Fish and products thereof



Cereals containing gluten (spelt, rye, wheat, barley, oats) and products thereof



Milk and products made from it with more than 10mg / kg or 10mg / liter



directly contain no allergens



Peanuts and products thereof



Crustaceans and products thereof



Lupin and products thereof



Soybeans and products thereof



Sulphur dioxide and sulphites (with 10mg/kg or 10mg/litre

All prices are inclusive of VAT. Weight information is the gross weight.

"Classic" Hotel An Der Havel

For a snack

Soljanka according to grandma`s recipe

(Tomato, ham, salami, onions, lemon espuma)

€ 5,50     

"Bergsdorfer Wiesenrind" beef goulash soup in Ari's homemade loaf of bread

(Shallots, tomato, bell pepper, red wine, marjoram, garlic)

€ 7,90   

Rapunzel salad

(roasted kernels, croutons, stuffed eggs, pickled salmon, fresh herbs)

€ 7,90     

From the stone oven

"Freshly baked Alsace-style tarte flambee" from the stone oven

(Bacon, onions, spring onions, Parmesan, wild herbs)

€ 8,50     

Optionally with salmon € 11,00

"Wildgut Haferkorn" with wild ham as an option € 12,50

"Classic" Hotel An Der Havel

Our big favorites

Breaded pork schnitzel

(Steakhouse fries, egg, flour, mustard, panko flour)

€ 15,50      

„Surf & Turf“

Seafood & Beef Burger "Bergsdorfer Wiesenrind"

(Beef paddy, seafood paddy, onions, bacon, pickled cucumber, Lemon tarragon butter, Ari's home-baked bread, liquid herbs)

€ 19,00        

Crispy fried pikeperch fillet

(Beluga lentils, crispy pan-fried vegetables, lemon espuma)

€ 17,50      

Fried chicken breast

(Chicory, herb triplets, white wine sauce)

€ 16,50     

Vegetable pan au gratin

(Sheep's cheese, crispy pan-fried vegetables, herb triplets, liquid parsley)

€ 12,90   

"Brandenburg" currywurst

(homemade curry sauce, steakhouse fries)

€ 9,90    

"Classic" Hotel An Der Havel

What is full?

Homemade apple strudel

(Eggs, raisins, vanilla sauce, almond slivers)

€ 7,50     

Chocolate Souffle

(Egg, sugar, butter, cocoa,
Chocolate coating, orange cream)

€ 6,50  

In addition we recommend!

LIQUEUR D'OLÉRON
POIRE a la FINE COGNAC

2cl 3,50 €

4cl 6,00

Winter

Let's get down to brass tacks

Beef carpaccio

(Fillet of beef, pine nuts, parmesan, liquid herbs)

€ 8,90



French onion soup

(Cheese crouton, onions, white wine, marjoram, sherry)

€ 6,50



Fresh wild herb salad

(Selection of exquisite wild herbs, herbal vinaigrette)

€ 9,90



Optionally with crispy chicken € 11,50

Optionally with smoked salmon € 12,50



Optionally with gratinated goat cheese € 11,50

Optionally with fried coarse beef sausage from "Bergsdorf meadow cattle" € 12,50

Winter



Forest, meadow, water

rg 250 g fried entrecote from the "Bergsdorfer Wiesenrind"

(Kräuterdrillinge, knackfrisches Pfannengemüse, Zitronen- Estragonbutter, Jus)  




€ 24,00

rg 300 g Rinderroulade vom „Bergsdorfer meadow cattle“

(Red cabbage, parsley triplets, jus)  

€ 19,00

Braised ox cheeks

(Mashed potatoes, crispy pan-fried vegetables, jus)   







€ 19,50

“Sweet” from redfish

(creamy risotto, savoy cabbage, orange foam)   


€ 16,90

Dream couple of pasta & chicken

(Tagliatelle, roasted chicken breast, cherry tomatoes, arugula pesto, parmesan chip)      

€ 15,00

"Wildgut oat grain" wild boar goulash

(Napkin dumplings, onions, cranberries, Red wine, pear)     

€ 18,00

Winter

Sky

"Dennis" creme caramel

(Egg, sugar, milk, cointreau, fruit, honey hip)

€ 7,50     

„Vanis" cream puffs

(Vanilla foam, walnut ice cream, egg, flour, butter)

€ 6,50     

French cheese selection

(Fig mustard, French soft cheese and hard cheese made from cow's milk and goat's milk, grapes, nuts)

€ 12,90     

In addition we recommend!

LIQUEUR D'OLÉRON
POIRE a la FINE COGNAC

2cl 3,00 €

4cl 5,00

Wine rarities from France

2013 Chateau Milhau-Lacugue

Languedoc

Purple violet, strong color. Nose of prunes, prunes in brandy, cocoa notes.
Concentrated approach on the palate, of prune meat, supple and generous.

Very generous development. Serve with game with sauce.

€ 29,00 0,75 l

2008 Baron d'Aupenac

Languedoc-Roussillon

The cuvée dominated by the Syrah grape beguiles with a harmonious
and powerful bouquet of red berries, on the palate it is strong, round
and silky with aromas of berries, spices, cocoa, a hint of vanilla
and a never ending finale.

A good companion to game and red meat,
also very good with soft cheese with parsley.

€ 69,00 0,75 l

2016 Chateau Belair Montaiguillon

Bordeaux, St. Georges-St. Emilion

Strong ruby red color with purple hues.

Fine nose and complex of plums, vanilla and licorice.

Full and generous mouth with already well melted ones

Tannins and a long-lasting finish.

€ 32,00 0,75 l

Wine rarities from France

2012 Chateau Belair Saint-Georges

Bordeaux, St. Georges-St. Emilion

A wine on the nose that combines notes of ripe fruit and spices, Vanilla, which is obtained by aging in barrels and the fruity side of the wine favored. It is characterized by the aromatic intensity of the wine.

The attack is open, concentrated wine, full and greedy in the mouth.

The finish is melted, elegant with notes of fruit pasta (raspberry).

A very good companion to goose and duck.

€ 42,00 0,75 l

2016 Cave de Roquebrun-Prestige

Languedoc-Roussillon

Very nice purple red dress. Complex nose, both fruity and slightly animal.

Strong, smooth wine on the palate with aromas of red berries and a cherry stone. Intense aromatic persistence.

This wine is balanced, rich, from a particularly generous vintage.

Mouths to cheese.

€ 44,00 0,75 l

Susi & Strolch
Children's card up to 12 years

Mini schnitzel from the chicken breast

(colorful vegetables, French fries)



9,80 €

Homemade chicken breast nuggets

(French fries, ketchup and mayonnaise)



8,80 €

Tagliatelle (ribbon noodles)

(fruity tomato sauce)



7,90 €

2 small egg cakes

(Applesauce, vanilla sauce)



6,50 €