

# Welcome

Since 1998, our hotel and restaurant "Zum Rittmeister" specializes in regional cuisine. Tradition meets innovation here with the statement - let us surprise you:

We reinterpret traditional dishes for you - without having to dispense with the usual enjoyment. Our dishes are enriched with natural fiber that benefits, not only your health, but also the flavors. Old, proven, regional recipes are cooked entirely new without flour and starch, without losing its uniqueness.

## *Corona times gastronomy*

Your health and that of our employees come first. It is therefore very important to us to implement the recommended measures to contain the coronavirus in our company. If you support us in the fight against the virus, you and us will create a safe and healthy environment in the Rittmeister.

Please wear a mask in our house, except at your table.  
Always keep the necessary distance of 1.5 meter  
and disinfect your hands when you enter our house.  
Avoid greetings by handshakes and hugs.  
Registration has been mandatory since June 15th.

## *Allergy labeling ...*

Are you affected by allergies? Then ask our staff - we will gladly advise you and provide information on the allergenic ingredients contained in our dishes. Furthermore, there is a folder with an overview of the different foods and their allergenic ingredients at your disposal.

## *Freshness takes time ...*

Please note that our dishes are freshly prepared. In large guest attendance lengthened waiting times can therefore arise. We ask for your understanding.

We wish „Guten Appetit“ and a nice stay.

Your "Rittmeister" team

## *Opening hours:*

Monday to Sunday	06:30 a.m – 10:00 p.m
... Breakfast	06:30 a.m. – 10:30 a.m.
... Hot meals	12:00 a.m. – 09:00 p.m.

## Our seasonal offer

### *Sweet chestnut cream soup*

with Cranberries and mountain pepper.

€ 7.50

### *Braised duck haunch*

flavoured with mugwort, served with  
apple-red cabbage and buttered potatoes.

€ 18.50

## Our recommendation

### *Apple cocktail*

- non-alcoholic -

With Elderflower syrup, freshly squeezed apple juice  
and ginger ale.

0,3 l glass

€ 4.90

### *Bier-Cocktail*

Gin meets beer.

Rittmeisters Edel Pils, pink grapefruit,  
elderberry syrup, bombay sapphire gin,  
grenadine.

0,3 l glass

€ 6.50

## Soups

### *Vegetarian tomato soup*

€ 6.90

Our real fruity delectation is refined with the juice of fresh oranges and aromatic basil sour cream.

### *Pumpkin cream soup*

€ 7.50

gently flavoured with curry, ginger and coconut, served with pumpkin seeds and pumpkin seed oil.

## Salads

### *Small mixed seasonal salad*

€ 7.10

Crunchy leaf salads, seasonally compiled, with cherry tomatoes, cucumber slices and carrot strips.

### *Fennel-apple salad*

€ 6.90

Fruity salad of fennel, apple and pickled onions served with garlic oil, sunflower seeds and garden parsley.

### *Cucumber salad "Farmer's Style"*

€ 6.20

Cucumber slices, sweet and spicy marinated with selected herbs and vinegar. Upon your request served with fresh cream.

## Rittmeister classics

### *Homemade pork knuckle brawn*

€ 15.50

Set in aspic made from pork knuckle<sup>3</sup>  
with secret Rittmeister ingredients and served in a canning glass.  
With a sauce of sour cream, apples, pickles<sup>2,5</sup> and onions  
and a la ratte potatoes served on a salad.

### *Werderaner vineyard rösti*

€ 17.20

Two small pork filet medallions with  
creamed mushrooms are served on a homemade  
potato rösti and colorful salad leaves.

### *Königsberg poached meatballs*

€ 15.90

served in a robust bouillon with root vegetables, a  
side of boiled potatoes and your choose of  
anchovy or caper sauce.

## Vegetarian dishes

### *Baked Töplitzer soft cheese (120g)*

€ 17.40

served over a mixed green salad, with toasted  
Balsamic vegetables, fresh arugula, fruity, spicy fig mustard  
and a lingonberry vinaigrette.

### *Pasta pumpkin*

€ 17.90

Hokkaido pumpkin, trumped royal and Brussel sprouts  
are tossed in tagliatelle,  
garnished with smoked almonds  
and parmesan cheese.

## Beef & veal

### *Veal liver from "Peters Farm"*

€ 22.90

Whether well done or medium, we fry the fresh veal liver completely according to your wishes. This highlight of the Brandenburg-Prussian cuisine is served traditionally with apple slices, braised onions and a small bouquet of vegetables, accompanied by creamy mashed potatoes.

### *Braised veal cheeks*

€ 23,70

In port wine jus and served with creamy savoy cabbage, roasted onions and sweet potato gratin.

### *Beef rump steak (approx. 200 g gross weight)*

€ 27.50

Fried juicy and served with vegetables, tomato salad, garlic-honey-baguette and Café de Paris-butter.

## Pork

### *Schnitzel "viennese style"*

Our Schnitzel is cut from the delicate, lean pork loin, breaded and fried golden brown.

It is served with a fried egg and la ratte potatoes<sup>3</sup>.

*Ladies Plate* € 12.90

*Men's Plate* € 16.60

### *Braised belly of pork*

€ 19.90

in our own created spice blend marinated.

Served with beluga lentils, white bean-poppysseed puree, deep-fried garden lovage and plums balsamic reduction.

## Fish

### *Fried cod fillet*

€ 22,80

on creamy barley-tomato risotto, with tangy leek salad, black walnut, leek oil and horseradish sauce.

### *Fried pike-perch fillet*

€ 25.80

fried on the skin and served with creamy apple-pumpkin-sourcroust and buttered parsley potatoes and lime.

## International

### *Game meatball "asia"*

€ 18.50

Homemade meatball made of deer and apple pork, with chinese 5 spices. Served with chinese cabbage-water chestnut salad, filled dumpling, chili oil, soya glace and peanut crunch.

### *Curry of lamb*

€ 21.50

Lamb neck in fruity and savoury tomato-cocos sauce. Served with pumpkin jalapeno chutney, crunchy baked pompadon Garnished with deep-fried rocket and thereto parfumy basmati rice.

### *Pot roast of venison haunch*

€ 24.90

is served with coffee-carrot vegetables, fried rapini and steamed cranberry-pretzel dumpling.

<sup>1</sup> dye, <sup>2</sup> preservative, <sup>3</sup> nitrite, <sup>4</sup> antioxidant,  
<sup>5</sup> sweetener, <sup>6</sup> phosphate, <sup>7</sup> flavor enhancer

## Draft beers

Rittmeister Bräu*	0.3 l	€ 3.50	Rittmeister Bräu	0.5 l	€ 5.20
Seasonal beer**	0.3 l	€ 3.50	Seasonal beer**	0.5 l	€ 5.20
Alster, Diesel	0.3 l	€ 3.50	Alster, Diesel	0.5 l	€ 5.20

\* Our Rittmeister Brau is a bottom-fermented, natural beer in Pilsener style with an 11.7% sweet wort and an alcohol content of 4.8% vol. Gently kilned Pilsener and CaraHell malts ensure the bright, straw yellow color and a balanced dry trunk. The cold fermentation with lager yeast gives a fine, sparkling carbonation and refreshing, supple mouthfeel.

\*\* Märzen, Apple beer or Orange Ale – these are just some of our seasonal beers. Ask which beers we have on tap.

## Bottled beers

Bitburger nonalcoholic	0.33 l	€ 3.50	Franziskaner wheat	0.5 l	€ 5.10
Berliner Weisse	0.33 l	€ 3.50	Franciskaner alcohol free	0.5 l	€ 5.10
Lübzer	0.33 l	€ 3.50	Franziskaner Kristall	0.5 l	€ 5.10
			Franziskaner wheat dark	0.5 l	€ 5.10

## Spirits

<b>Exclusively in our house</b>	<b>2 cl</b>		<b>Herb</b>	<b>2 cl</b>
Havelländer Herb liqueur	€ 3.00		Averna 32%	€ 3.00
Havelländer Kirsch liqueur	€ 3.00		Ramazzotti 30%	€ 3.00
Havelländer Beer liqueur	€ 3.00		Jägermeister	€ 3.00
Havelländer Appel spirit	€ 3.00		Fernet Branca	€ 3.00
<b>Aquavit</b>	<b>2 cl</b>		<b>Clear</b>	<b>2 cl</b>
Malteser 40%	€ 3,00		Nordhäuser Doppelkorn 38%	€ 3,00
Linie Aquavit 41,5%	€ 3,50		Wodka Moskovskaya 40%	€ 3,00
Jubiläums Aquavit 42%	€ 3,00			

### ... About our „Havelländer Spirits“

Are you a lover of select liqueur and fruit specialties? Try our "Havelländer spirits". Whether mild-spicy herbal, earthy-fruity cherry or mildly aromatic apple - these high quality products have been hand crafted for 20 years, according to the same recipe, exclusively for our house.

<sup>1</sup> dye, <sup>2</sup> caffeine,  
<sup>3</sup> quinine, <sup>4</sup> sweetener, <sup>5</sup> antioxidant

## Soft Drinks

Gerolsteiner	0.25 l bottle	€ 2.70	0.75 l bottle	€ 6.60
Gerolsteiner med.			0.75 l bottle	€ 6.60
Gerolsteiner silent	0.25l bottle	€ 2.70	0.75 l bottle	€ 6.60
Coca-Cola <sup>1,2</sup>	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Coca-Cola Light <sup>1,2,4</sup>	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Fanta <sup>1,5</sup>	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Sprite	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Spezi <sup>1,2</sup>	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Bauer apple juice	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Bauer orange juice	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Bauer Cherry nectar	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Apple juice spritzer	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Cherry nectar spritzer	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Grapefruit spritzer	0.3 l glass	€ 3.00	0.4 l glass	€ 3.80
Distel <sup>3</sup>	0.3 l glass	€ 4.10	0.4 l glass	€ 5.00
Whole milk			0.2 l glass	€ 1.90
Vitamalz			0.33l bottle	€ 3.00
Ginger Ale <sup>1</sup>			0.2 l bottle	€ 3.30
Bitter Lemon <sup>3</sup>			0.2 l bottle	€ 3.30
Tonic <sup>3</sup>			0.2 l bottle	€ 3.30

## Take Away

We now offer our delicious Rittmeister Brau in 2-liter Bottles to take with you. With the "first bottling" you purchase the 2 liter bottle, and can bring it back to be refilled.

Rittmeisters "Edles Pils" – first bottling	€ 19.00
... each additional refill	€ 7.00
Rittmeisters Seasonal beer - first bottling	€ 19.00
... each additional refill	€ 7.00
„Havelländer Spirits“ - fruit brandy	€ 21.00
„Havelländer Spirits“ - liqueurs	€ 17.00

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<sup>3</sup> quinine, <sup>4</sup> sweetener, <sup>5</sup> antioxidant