

Welcome to our Restaurant.

Where you will be greeted by Regina Rink, her team and their
outstanding service and pampered with refined dishes made
by our kitchen chef
Kai Fischer and his crew.

Preparing the food with fresh and regional ingredients is very
important to us. That's why we use a lot of products from
local businesses.

We guarantee thuringian quality for the following products:

Poultry products	„Gönnataler Putenspezialitäten“
Meat products	„Thüringer Landfleischerei Kölleda“
Fruits and vegetables	„Fa. Sommer, Gotha“
Beverages with alcohol	„Thüringer Waldquell“
Juices and liquor	„Fahner Fruchtverarbeitung Gierstädt“

**Enjoy your meal and the precious moments wishes you
Georg Döbbeler Family and the whole Team.**



Our menu for lovers

Gin Tonic Salmon

Panko Crunch / Seaweed-salad / Sesame
Raspberry Sponge / Wasabi Mayonnaise
Red Wine Gel



Lemongrass coconut milk soup

Curry / spring onions / coriander / cashews



Chicken breast in sesame panko coating

Potato / horseradish / tomato salsa / coconut / basil



„A different kind of hot love“

Baked vanilla ice cream / raspberry compote
Yogurt-lime sauce / pistachio crunch

Price per person

€ 45,00

Starters

Gin Tonic Salmon

Panko Crunch / Seaweed-salad / Sesame / Raspberry Sponge
Wasabi Mayonnaise / Red Wine Gel

16,90 €

Serrano ham tartare

Port wine / figs / croutons Cashew nuts / raspberry vinaigrette

15,90 €

Soups

Lemongrass coconut milk soup

Curry / spring onions / coriander / cashews

8,90 €

Beef consommé

Root vegetables / polenta dumplings

9,90 €

Salads

Large salad

15,90 €

with turkey breast strips
or strips of ham and cheese

18,90 €

Small salad

8,20 €

Main courses

Lamb knuckle

Potato / bacon / Romanesco / port wine sauce
Arugula / walnut pesto / parsley oil

25,20 €

Chicken breast in sesame panko coating

Potato / horseradish / tomato salsa / coconut / basil

23,10 €

Braised beef roulade

Red cabbage / apple / Thuringian dumplings

23,90 €

Veal loin steak

Herb topping / pickled shimeji mushrooms / soy / yellow lentils / carrots
Sweet potato soufflé / balsamic port wine sauce

28,90 €

Sous Vide cooked pork ribs

Coleslaw salad / sweet potato fries / aioli

23,90 €

Cordon Bleu (turkey)

Creamed peas / French fries

22,50 €

Vegetarian and Vegan

Tomato-feta cheese couscous

Pointed peppers / creamed pointed cabbage / walnuts

18,90 €

Red beets Risotto (Vegan)

Baked Cauliflower / Rocket / Walnut Pesto / Parsley Oil

19,90 €

Sweet potato - chickpea curry (vegan)

Sesame rice / fried leaf spinach

16,20 €

Fish and Seafood

Strindberg from halibut

Pickled broccoli / mashed potatoes / horseradish
Tomatoes / coconut

26,50 €

Fried brook trout fillet

Peas / wasabi / potato / Pernod foam

27,20 €

Fried king prawns

Pennoni / lemon / ricotta / arugula / walnut pesto
Tomato-shallot salsa / parmesan cheese

23,90 €

Dessert

„Hot love“

Vanilla ice cream / hot raspberry compote

8,10 €

Chocolate coconut mousse

Pineapple / ginger / coffee / hip

8,90 €

Fluffy dough dumpling

Plum / vanilla sauce / poppy seeds

9,20 €

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★★★★

HOTEL

AM SCHLOSSPARK

1. class

Our ice cream specialties

Pistachio eggnog cup

pistachio ice cream
eggnog pistachio crunch / whipped cream

8,90 €

Chocolate cup

chocolate ice cream / nougat dark chocolate ice cream
stracciatella ice cream / chocolate sauce,
chocolate shavings / whipped cream

8,90 €

After Eight ice cream cup

vanilla ice cream / chocolate mint ice cream
chocolate ice cream / chocolate sauce / whipped cream / After Eight

8,90 €

Black Forest cherry ice cream cup

amarena cherry ice cream / cherry brandy / morello cherries
cherry sauce / chocolate shavings / whipped cream

8,90 €

OUR ICE CREAM FLAVORS



Yoghurt
Strawberry
Nougat-Crunchy
Caramel
Pistachio
Chocolate
Nougat-Dark
Stracciatella
Vanilla
Chocolate-Mint
Amarena-Cherry



Sorbet

Passion fruit
Cassis
Coconut (vegan)

Scoop of ice cream/sorbet

€ 2,50