



WELCOME!

*“The only thing I like better
than talking about food is eating.”*

John Walters

Dear guests,

*we are excited that you are with us today.
Lean back and enjoy your stay in our manor house
with all your senses.*

*Our art is to spoil!
So treat yourself to lovingly prepared
Mecklenburger delicacies in a rustic atmosphere.*

*We wish you a wonderful
culinary journey!*

Your team from Gutshaus Albertsdorf



STARTERS

Tomato soup Tomatencremesuppe 7,10 €
with croutons

„Soljanka” (meatsoup) 7,50 €
with herbal cream

„Würzfleisch” (fine stew) 8,50 €
ragout from pork/poultry and mushrooms gratinated with
cheese, served with toast

Small salad Salatschüssel 6,80 €
with homemade yogurt dressing

*We would be happy to serve you toast or slices of bread
with your soup.*

COLD DISHES

Salad „Nizza” 16,50 €
salad with tuna, olives, eggs, onion rings,
yogurt dressing and toast

Salad with grilled strips of turkey meat 17,50 €
homemade yogurt dressing and toast



FROM THE SEA

<i>Marinated fried herrings (cold)</i>	<i>Bratheringe</i>	15,90 €
with onion rings, cucumber and roasted potatoes		
<i>Filet of Matjes-herring „Hausfrauen-Art“</i>		16,90 €
with roasted potatoes and salad		
<i>Deep fried fish</i>	<i>Backfisch</i>	17,50 €
on remoulade, French fries and salad		
<i>Fine „panfish“</i>		19,20 €
pan-fried senfsaucecod fillet on roasted potatoes with mustard sauce and salad		
<i>Boiled codfish</i>	<i>Dorschfilet</i>	18,50 €
with mustard sauce, parsley potatoes and salad		
<i>Steamed salmon fillet</i>	<i>Lachsfilet</i>	23,20 €
on tagliatelle with basil pesto and roasted pine nuts		
<i>Zander fillet</i>		21,30 €
grilled on skin, with mushrooms and parsley potatoes		
<i>Pan-fried filet of plaice (flounder) (400g)</i>	<i>Scholle</i>	23,50 €
with herb butter, parsley potatoes or roasted potatoes and salad		



FROM POT AND PAN

<i>Oma's Mettbraten</i>	14,90 €
meat loaf with mushroom sauce, red apple cabbage and herb potatoes	
<i>Mecklenburg neck roast</i> <i>Nackenbraten</i>	16,90 €
filled with dried fruit, with red apple cabbage and potato dumplings	
<i>„Hamburger Schnitzel“</i>	18,90 €
breaded and crisp pork escalope, an egg sunny-side up with roasted potatoes and fresh salad	
<i>Homemade soured meat in jelly (cold)</i> <i>Sauerfleisch</i>	18,00 €
with heavy sour cream, roasted potatoes and salad	
<i>Steak with onions</i> <i>Zwiebelsteak</i>	17,30 €
steak of pork neck with glazed onions, green string beans and roasted potatoes	
<i>Turkey steak „exotic“</i> <i>Putensteak</i>	19,00 €
turkey breast on red pepper sauce, gratinated with pineapple and cheese, broccoli and potato croquettes	
<i>Ragout made of pork filet strips</i> <i>Geschnetzeltes</i>	18,90 €
with mushroom-onion-cream-sauce and buttered pasta	
<i>Steak au four</i>	19,50 €
saddle steak of pork with ragout, gratinated with cheese, served with French fries and salad	
<i>Albertsdorfer filet platter</i> <i>Filetteller</i>	21,20 €
pork medallions, mushrooms, butterbeans and roasted potatoes	



VEGETARIAN DISHES

Tomato mozzarella platter 12,00 €
mit basil pesto and toast

Baked potato with herbal sour cream *Ofenkartoffel* 13,20 €
with feta cheese and salad

Vegetarian „Schnitzel“ 15,20 €
(based on fresh milk and eggs)
with French fries, potato cream and salad

Broccoli-Gratin 12,00 €
broccoli gratinated with cheese, Sauce Hollandaise
and boiled potatoes

VEGAN

Assorted rice vegetable plate *Reis Gemüseteller* 14,80 €
rice, mushrooms and vegetables fried in the pan
with sweet sour sauce



DESSERTS

Chocolate cake

7,90 €

chocolate cake with a liquid core, garnished with
vanilla sauce and whipped cream

Apple strudel with ice cream

7,30 €

warm apple strudel and a scoop of vanilla ice
cream with whipped cream and vanilla sauce

Chocolate pudding for the soul

5,00 €

with vanilla sauce

Panna Cotta

7,00 €

with fruit sauce

„Schwedenbecher“

8,40 €

classic sundae made of three scoops vanilla ice cream with
fruity applesauce, whipped cream and a dash of eggnog

Iced coffee

7,00 €

aromatic coffee with vanilla ice cream
and whipped cream

Ice chocolate

7,00 €

delicious chocolate drink with vanilla ice cream and
whipped cream



BEER

<i>Draft beer</i>	<i>0,3l</i>	<i>0,5l</i>
Bitburger Premium Pils	3,50 €	5,20 €
Th.König Zwickl	3,50 €	5,20 €
Köstritzer Schwarzbier	3,50 €	5,20 €
Alster	3,50 €	5,20 €
Benediktiner Weißbier naturally cloudy	3,50 €	5,20 €
<i>Bottled beer</i>	<i>0,33l</i>	<i>0,5l</i>
Benediktiner wheat beer		5,20 €
dark non-alcoholic		
Bitburger „drive“- non-alcoholic beer	3,50 €	

NON-ALCOHOLIC BEVERAGES

<i>softdrinks</i>	<i>0,3l</i>	<i>0,5l</i>
Coca Cola	3,50 €	5,20 €
Coca Cola light, zero	3,50 €	5,20 €
Fanta orange	3,50 €	5,20 €
Sprite	3,50 €	5,20 €



Schweppes

	<i>0,2l</i>	<i>0,4l</i>
Tonic	3,00 €	4,80 €
Ginger Ale	3,00 €	4,80 €
Bitter Lemon	3,00 €	4,80 €
Wild Berry	3,00 €	4,80 €

Gerolsteiner mineral water

	<i>0,25l</i>	<i>0,75l</i>
sparkling	2,80 €	6,10 €
still	2,80 €	6,10 €
medium	2,80 €	6,10 €

Bauer juices and nectars

	<i>0,2l</i>	<i>0,4l</i>
Orange juice	2,70 €	4,70 €
Apple juice	2,70 €	4,70 €
Banana nectar	2,70 €	4,70 €
Sour cherry nectar	2,90 €	4,90 €
Pineapple juice	2,90 €	4,90 €
Mango nectar	2,70 €	4,70 €
Tomato juice	2,90 €	4,90 €
Apple spritzer, naturally cloudy	2,70 €	4,70 €
Organic sea buckthorn nectar	3,60 €	5,90 €

	<i>0,33l</i>
Rhubarb spritzer	3,60 €



SPIRITS

<i>Clear shots</i>	<i>2cl</i>	<i>4cl</i>
Nordhäuser Doppelkorn	2,20 €	3,30 €
Original Rostocker Lehment		
Doppelkümmel „Mann und Frau“	2,40 €	3,70 €
Moskovskaya Wodka	2,50 €	3,80 €
 <i>Cognacs and brandies</i>	 <i>2cl</i>	 <i>4cl</i>
Goldkrone	2,20 €	3,30 €
Cognac Remy Martin	4,00 €	7,00 €
 <i>Whiskeys</i>	 <i>2cl</i>	 <i>4cl</i>
Jack Daniels Tennessee Whiskey	3,00 €	5,00 €
Glenfiddich Single Malt	4,00 €	6,50 €
Talisker 10 Single Malt	5,00 €	8,00 €
 <i>Rum</i>	 <i>2cl</i>	 <i>4cl</i>
Havana Club 3 Jahre	2,20 €	3,30 €
Bacardi	2,20 €	3,30 €
Hansen Rum	2,70 €	4,00 €
Don Papa	4,50 €	7,00 €
Ron Botucal	5,00 €	8,00 €



Fruit and herb spirits

		<i>2cl</i>	<i>4cl</i>
Fischergeist		3,00 €	5,00 €
Grappa		3,00 €	5,00 €
Williams Christ		2,70 €	4,50 €
Eau de vie	<i>Digestive</i>	4,50 €	6,80 €
Himbeergeist	<i>Digestive</i>	4,50 €	6,80 €

Herbal liqueurs

		<i>2cl</i>	<i>4cl</i>
Radeberger Bitter		2,40 €	3,80 €
Jägermeister		2,40 €	3,80 €
Ramazzotti		2,50 €	3,90 €
Fernet Branca		2,40 €	3,80 €

Liqueurs

		<i>2cl</i>	<i>4cl</i>
Küstennebel		2,20 €	3,30 €
Amaretto		2,20 €	3,30 €
Saurer Apfel		2,20 €	3,30 €
Kirschlikör		2,20 €	3,30 €
Pfefferminzlikör		2,20 €	3,30 €
Sambuca		2,40 €	3,80 €
Ouzo		2,40 €	3,80 €
Baileys		2,90 €	5,00 €



Aquavits

	<i>2cl</i>	<i>4cl</i>
Malteser	2,40 €	3,70 €
Linie	3,00 €	5,00 €

Aperitifs

Martini - bianco, rosso	3,80 €
Aperol Spritz	6,90 €
Lillet Wild Berry	6,90 €

Mixed drinks

Cuba Libre	6,70 €
Whiskey Cola	6,70 €
Gin Tonic, with Bombay Sapphire London Dry	6,90 €
Gin Tonic, with Hendrick's	7,90 €
Pina Colada	8,00 €
Virgin Colada (non-alcoholic)	6,50 €



WHITE WINE

		0,2l	1,0l
<i>Rhenish Hesse</i>	<i>sweet</i>		
<i>Bodenheimer St. Alban</i>			
Q.b.A. Müller-Thurgau/Kerner, tasty, soft		6,30 €	25,00 €
<i>Rhenish Hesse</i>	<i>semidry</i>		
<i>Silvaner</i>			
Q.b.A., floral aroma, full fruit		6,40 €	26,00 €
<i>Moselle</i>	<i>semidry</i>		
<i>Unser Land-gut-Wein</i>			
Riesling/Q.b.A. fruity and tasty		6,30 €	25,00 €
<i>Palatinate</i>	<i>dry</i>		
<i>Riesling „4 Jahreszeiten“</i>			
Dürkheimer-Riesling, Q.b.A., pleasant fruit acidity, hearty, strong		6,50 €	27,00 €
<i>Baden</i>	<i>dry</i>		
<i>Gutedel „Markgräfler Land“</i>			
traditional, classic, sustainable		6,60 €	28,00 €
<i>Italy</i>	<i>dry</i>		
<i>Pinot Grigio</i>			
IGT/Venetien, fresh, pleasing, low in acid		6,50 €	27,00 €



RED WINE

		0,2l	1,0l
<i>Spain</i>	<i>sweet</i>		
Monastrell			
Valencia, fruity, velvety, mild, soft		6,30 €	25,00 €
<i>Rhenish Hesse</i>	<i>semidry</i>		
Dornfelder			
Q.b.A. strong, distinctive, balanced fruit		6,40 €	26,00 €
<i>Italy</i>	<i>semidry</i>		
Merlot			
Venetia IGT, mild, soft		6,40 €	26,00 €
<i>Baden</i>	<i>dry</i>		
Spätburgunder			
Q.b.A. from the Kaiserstuhl, dense, complex aromas, hardly any tannins		6,60 €	28,00 €
<i>France</i>	<i>dry</i>		
Cabernet Sauvignon			
Vin de Pays d'Oc, mild style, aromas of ripe wild berries		6,50 €	27,00 €
<i>Wurttemberg</i>	<i>dry</i>		0,75l
Pinot Meunier			
Q.b.A., velvety red, full of fruit, noble, rich, pleasant reverberation		8,50 €	29,00 €



ROSÉ WINE

		0,2l	1,0l
<i>Rheinhessen</i>	<i>semidry</i>		
Bockenheimer Grafenstück			
Hahnheimer Dornfelder Weißherbst Q.b.A., fine fruity, refreshing		5,80 €	23,00 €
<i>Italy</i>	<i>trocken</i>		
Rosato Organic			
IGT/Venetia, smooth, tasty, refreshing		5,90 €	25,00 €

SPARKLING WINE

<i>Unstrut</i>		0,1l	0,75l
Rotkäppchen			
mild, semidry or dry		3,00 €	18,00 €
<i>Der Sekt der Küste</i>	<i>trocken</i>	0,2l	
„Störtebekers Gold“			
dry, finely pearled, fragrant, fruity		7,40 €	



HOT BEVERAGES

<i>Cup of coffee</i>	2,50 €
<i>Pot of coffee</i>	3,70 €
<i>Milk coffee</i>	3,90 €
<i>Cappuccino</i>	3,90 €
<i>Cappuccino with eggnog</i>	5,20 €
<i>Latte macchiato</i>	3,90 €
<i>Espresso</i>	2,50 €
<i>Double espresso</i>	3,90 €
<i>Drinking chocolate</i>	3,90 €
<i>Hot lemon</i>	3,10 €
<i>Mulled wine</i>	3,60 €
<i>Mulled wine with amaretto</i>	4,70 €
<i>Grog with 4cl rum</i>	4,90 €
<i>Hot organic sea buckthorn nectar</i>	4,50 €
<i>Pot of tea</i>	3,80 €
Assam Tonga, Ginger, Anise-cumin-fennel, Winter apple tea, Autumn tea, Hot & intimate, Cold season, Gourmet herbal tea, Rooibos cream caramel, Earl Grey, Green Manjolai, Herbal tea, Chamomile, Peppermint, Berry Dream, Mint Melon	



*If you have any questions or suggestions,
please do not hesitate to contact our staff.*

*On Request you will receive a
Menu with declared allergens and additives.*

*Visit us in our hotel or in the wellness area
with a swimming pool, 3 saunas and
an infrared cabin.*



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