



Restaurant Brunnenhof

Dear Guest,

Welcome to the Brunnenhof Restaurant!

Regional dishes with a seasonal focus are at the centre of our fresh cuisine. When designing our menus, lunch menus and seasonal menus, we therefore attach great importance to excellent (bio) quality and products from the region. Animal welfare and regionality are our top priorities. We always strive to process the entire animal and never just the prime cuts.

We do not negotiate prices with our suppliers, only quality.
only about quality. Our kitchen team prepares all dishes, dressings and sauces fresh for you.
We thank you for your love of our cuisine and want to offer you a healthy,
regional and quality meal.

We wish you bon appétit!

P.S. Would you like to be kept up to date on culinary news?
We would be happy to subscribe to our free newsletter for you.
Please contact us.

Extract from our current list of suppliers:

The origin of our products, the way they are produced and the conditions under which and under what conditions they are produced is very important to us as a family business. We have therefore enclosed an excerpt from our current list of suppliers below. Excellent culinary quality and production under sustainable aspects are prerequisites for the listing.

Gut Hesterberg - Schweinefleisch und Wurst
Prignitzer Maishähnchen - Kaninchen und Maishähnchen
Borgmeier - Frischgeflügel (Kikok)
Peters Farm - Kalb
Spindler Wildhandel - Wild (Ludwigslust)
Silvers Fernfarms - Lammfleisch
Kartoffelspezi Söder - Kartoffeln (Wedemark)
Havelland Express - Fleisch (Berlin)
Josef Franitza - Fleisch (Hannover)
Eierhof Bartels - Eier (Sehnde)
Rungis Express - Fleisch und Gemüse (Meckenheim)
Faller - Konfitüren (Schwarzwald)

Möllers Fischteiche - Fisch (Wilkenburg)
Chefs Culinar - Trockenprodukte, Fleisch (Hannover)
Marker - Obst und Gemüse (Hamburg)
Hemme Milch - Molkereiprodukte (Isernhagen)
Gramann - Wurst und Fleisch (Pattensen)
Matthis & Söhne - Obst und Gemüse (Hannover)
Getränke Staude - Getränke (Ronnenberg)
Deutsche See - Fisch (Braunschweig)
Backenholz Bio-Hof - Käse (Hamburg)
Eickendorfer Spargelreich - Freiland Gänse (Braunschweig)

Our opening times

Monday to Sunday from 12:00 am – 11:00 pm
Kitchen from 12:00 am – 09:30 pm

Reservation

service@centralhotel.de
or +49-511-3683-920



An awakening of the palate

Homemade soups and salads

Small mixed salad (E, F, L, M)

Tomato / cucumber / wild herbs / radish / herb and mustard vinaigrette

8,00 €

Salad with grilled pumpkin (E, F, L, M)

Tomato / Cucumber / Wild boar ham

14,00 €

Caesar salad (E, F, L, M, C, P)

Cherry tomatoes / bacon / boiled egg

12,00 €

+ Chicken breast

8,00 €

+ Shrimps (B)

8,00 €

Orange pumpkin soup (vegan) 🌱

Ginger / chilli

7,00 €

Lower saxony wedding soup (C, L)

Egg custard / meat balls / vegetable stripes

9,00 €

Apple beet root soup (A, G, L, N, P) (vegetarian) 🌱

Salty popcorn

7,00 €



An awakening of the palate

Starters

Fig carpaccio (H, G) (vegetarian)

Caramelized goat cheese / roasted walnuts

12,00 €

Tarte flambée (A, G, L, M, P)

Crème fraîche / goat cheese / pumpkin / onion leeks / red onion

9,90 €

Beef carpaccio (G)

Tomato port wine vinaigrette / parmesan cheese / port au lac

13,00 €

Pickled golden trout (D, E, F, L, M)

Autumn salad / honey mustard vinaigrette

14,00 €

Sky and earth (G, A)

Regional blood sausage / melted apples / glazed onions / mashed potatoes

16,00 €

Brunnenhof roast beef (C, D, L, M)

Sauce tatar / confied egg yolk / pickle / salad / crispy fried potato

- as a starter

18,00 €

- as a main course

26,00 €

Tender fillet of matjes in duet with matjes tatar (A, C, D, F, G, L, M)

Pumpernickel / egg / salad / housewife sauce

15,00 €



Pasta and vegetarian

for meatless enjoyment

Truffle pasta (G, M, N, P)

tagliatelle / white truffle sauce
+ Tofu

18,00 €
4,00 €

Pumpkin spelt risotto (A, G, M, N, P) (vegan) 🌱

Fried tofu / cashew nuts

18,00 €

Eggplant moussaka (G, L)

Tomato sauce / gratinated mountain cheese

18,00 €

Allgäu cheese spaetzle (G, E, F, L, M)

herbs / fried onions / side salad

17,00 €

Grilled pumpkin (L, M, N) (vegan) 🌱

warm vegetable cous cous salad / herbs / beet root humus

18,00 €

Vegan Schnitzel (E, A, F, L, M, N)

small wild herb salad / croquettes

18,00 €



Fish

🌿 Fresh from the water 🌿

Confit butter mackerel (D, O, G)

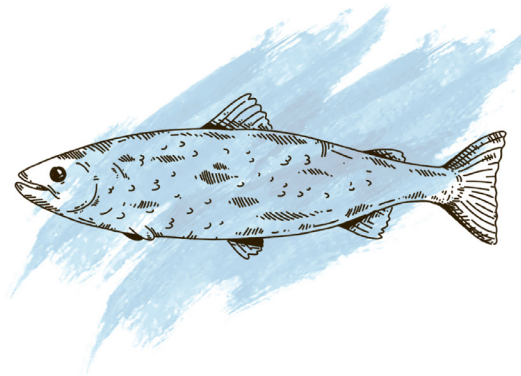
Stewed chicory / Pumpkin risotto

25,00 €

Fried salmon filet (D, G, L)

Spelt rice / herb sauce / roasted Romanesco

26,00 €



Meat

from the gourmet workshop

Half of a crispy farm duck (O, G)

Apple red cabbage / orange sauce / potato dumplings
€

29,00

Sous vide cooked ox cheeks (O, G)

rosemary sauce / honey parsnips / potato gnocchi
½ serving of ox cheeks

26,00 €

18,00 €

Rump steak of pasture beef 250g (M, L, P)

beans with bacon / crispy fried potatoes
+ herb butter (G)
+ rosemary sauce (G)

34,00 €

3,00 €

3,00 €

Wiener Kaiserschnitzel (A, C, M, L, P, H)

veal escalope / small salad / crispy fried potatoes

26,00 €

Classic beef roulades (M, L, G, O)

Onions / cucumber / bacon / root vegetables /
burgundy sauce / creamy mashed potatoes

25,00 €

½ serving of beef roulade

17,00 €

Viennese boiled pastured beef (L)

Horseradish sauce / bouillon potatoes

24,00 €

Deer loin fillet from local hunting (O)

Red wine shallot vegetables / potato schupfnudeln

33,00 €

Suckling pig cheeks (O)

Apples / onions / calvados cream / hash browns

24,00 €

Kikok chicken breast (O, G)

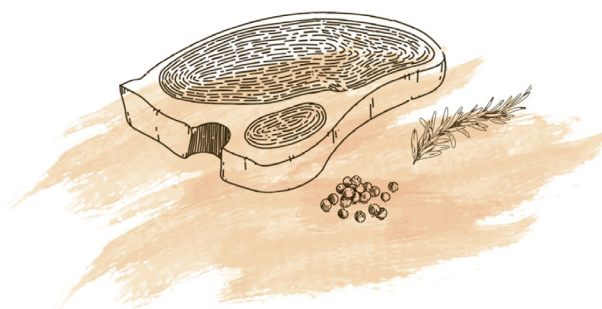
Vegetable curry / spelt risotto

23,00 €

Schnitzel from straw pig (A, C, M, L, P, H, G)

Mushroom cream / fried potatoes

19,00 €



Selection of Dessert

from the in-house sweets manufacture

Crème brûlée (G, O)

with homemade rhubarb sorbet

9,00 €

Kaiserschmarrn (A, C, G, E, H)

Almonds / raisin / Grand Manier / Orange caramel /
apple sauce / bourbon vanilla ice cream

12,00 €

Aprico curd dumplings (A, G)

cinnamon butter crumbs / plum compote / vanilla sauce

11,00 €

Warm apple strudel (A, C, G, H, E)

Almonds / raisins / bourbon vanilla ice cream

8,00 €

Warm plum crumble (A, C, G, E)

Bourbon vanilla ice cream

10,00 €

Backenholzer organic cheese collection (G, A)

Pumpkin chutney / butter / whole grain bread

11,00 €



Allergic substances

A contains eggs and products thereof

B contains milk (including lactose) and products derived therefrom

C contains cereals containing gluten and products derived therefrom

D contains peanuts and products derived from peanuts

E contains nuts and products derived therefrom

F contains sesame seeds and products derived therefrom

G contains soy and products derived therefrom

H contains celery and products thereof

I contains mustard and products derived therefrom

J Contains fish and products thereof

K contains crustaceans and products thereof

L contains molluscs and products thereof

M contains lupin and products thereof

N contains sulfur dioxides and sulphites in concentrations greater than 10 mg / kg or 10 mg / l as total SO₂ present.