pittoresk
GENUSS RESTAURANT

Dear guests,

welcome to Pittoresk

We are delighted to welcome you to the restaurant, at our four-star Hotel,
Hotel Am Schloss Aurich.

Our hotel is a house steeped in history. As early as the 12th century, it served as the residence of the Counts of Oldenburg and was regarded as an elegant place for gatherings and governance. After being completely destroyed, the building was rebuilt in 1885 and has since been recognized as an architectural masterpiece and one of the most beautiful buildings in Aurich.Since that time, the building has been used primarily to accommodate guests and planned events.

Since then, the property has primarily been used to host guests and special events.

Since 2012, the two Aurich families Krüger and Bohlen have successfully run the hotel under the name "Hotel Am Schloss Aurich" and have continued to develop it.
It is the philosophy and aspiration of the entire team to give all guests a special time in Aurich.

The focus of the restaurant is on the contemplative enjoyment of our culinary delights.

For this reason, the atmosphere can be perfectly described as picturesque, tranquil and peaceful.
The expert advice on our high-quality, regional dishes, as well as special drinks and a range of wines from all over the world will round off your stay.

If you have any dietary restrictions or comments, please let our service staff know.

Themed dinner events are organised on a regular basis, taking place at the restaurant and hotel. If you are interested, please take a look at our culinary calendar.

We wish you an extraordinary experience.
Enjoy your meal!

Your team at the Hotel Am Schloss Aurich

pittoresk
GENUSS RESTAURANT

Menu Recommendation

Game Consommé

herb crêpe strips | sautéed mushroom slices 8,90

* * *

Pikeperch Fillet

pan-fried skin-side down | pumpkin vegetables | cherry tomatoes | spring onions | pumpkin seeds | pumpkin sauce | homemade tagliatelle 30,90

or

Grilled Bacon-Wrapped Chicken Breast

pumpkin vegetables | cherry tomatoes | spring onions | pumpkin seeds | pumpkin sauce | long-grain rice

30,90

* * *

Plum Compote

caramelised almond ice cream | whipped cream | wafer roll 8,90

47,90 per person

Modifications to dishes incur a surcharge of 1.00 Euro per dish.

pittoresk
GENUSS RESTAURANT

Seasonal Selections

Starters

Slices of Smoked Duck Breast

lamb's lettuce | balsamic dressing | Cumberland sauce | ciabatta — 16,90

Cream of Hokkaido Pumpkin Soup

spring onions | pumpkin seed oil | pumpkin seeds — 8,90

Mains

Oldenburg-Style Kale Platter

kale braised with oat groats | cured and smoked pork | Pinkel oat sausage | smoked pork sausage | pork belly | parsley potatoes | mustard — 25,90

Spiced Venison Ragout

red wine sauce | wild mushrooms | pear with lingonberries | homemade red cabbage | potato dumplings — 29,90

Roast Duck Breast and Leg

homemade red cabbage with apple | potato dumplings | orange sauce — 32,90

Wild Boar Loin Medallions

spiced wild mushroom sauce | pear with lingonberries | Brussels sprouts | potato noodles — 36,90

"Hotel am Schloss" Game Platter

roast duck | wild boar loin medallion | braised venison | homemade red cabbage | pear with lingonberries | wild mushroom sauce | pommes dauphine — 38,90

Monthly Special

Slices of Braised Young Venison Haunch

spiced wild mushroom sauce | stuffed peach | broccoli with almonds | pommes dauphine — 32,90

Modifications to dishes incur a surcharge of 1.00 Euro per dish.

pittoresk
GENUSS RESTAURANT

Starters

Bruschetta*

toasted ciabatta | tomato-onion concassé 9,90

*vegan version available

Goat Cheese Medallions

baked in a panko crust | wild herb salad | pomegranate seeds | mango dip | honey-mustard dressing 16,90

Vitello

cold sliced veal | tomato-tuna mayonnaise | caper berries | arugula | baguette 18,90

Smoked Salmon Tartare

pumpernickel | grated horseradish | wild herb salad | honey-mustard dressing 18,90

East Frisian Tapas to Share

Emden matjes herring | Greetsiel North Sea shrimp | Fentjer mett sausage | cream cheese from Aurich | East Frisian black bread | salted butter 19,90



for one Person 10,90

Soups

Cream of Tomato Soup

spring onions | baguette 7,90

Chicken Consommé

egg custard | chicken meat | pearl barley pasta | parsley 8,90

Greetsiel Crab Soup

North Sea shrimp refined with Cognac | baguette 9,90

Smaller portion of soup *2,50 reduction*

Side Salad

coleslaw | farmhouse salad | wild herb salad | Thousand Island dressing | croutons 5,50

Modifications to dishes incur a surcharge of 1.00 Euro per dish.

Vegetarian Vegan

pittoresk
GENUSS RESTAURANT

Vegetarian & Vegan

Vegan Cheeseburger

homemade kidney bean & oat patty | pretzel bun | vegan cheese | tomatoes | cucumber | red onions | guacamole | sweet potato fries | vegan mayonnaise | curry ketchup — 21,90

Baked Shepherd's Cheese

baked white brined cheese| mango dip | fried wild broccoli | sweet potato purée | potato crisps — 18,90

Homemade Tagliatelle

garlic cream sauce | fried wild broccoli | cherry tomatoes | lemon wedges | side salad — 19,90

Bowls

Burrata Bowl

quinoa | burrata | coleslaw | tomato | cucumber | edamame | wild herb salad | fruit | sesame | Thousand Island dressing — 21,90

Vegan Bowl

quinoa | baked vegan falafel | tomato | cucumber | radish | edamame | wild herb salad | fruit | roasted nut mix | herb vinaigrette — 21,90

Fish

Grilled Salmon Filet

lemon butter sauce | fried wild broccoli | sweet potato purée | potato crisps | sesame — 29,90

Fish Fillet Plate

pike-perch | plaice | salmon | sea bass | king prawn | lemon butter sauce | fried potatoes | side salad — 30,90

Plaice Fillet

in herb-egg coating | creamed spinach | homemade tagliatelle | lemon wedges — 28,90

Matjes "Housewife Style"

Emden matjes herring fillets | housewife sauce | butter beans | onion rings | fried potatoes — 21,90

Coastal Plate

smoked salmon | matjes fillet | North Sea shrimp | housewife sauce | onion rings | fried potatoes | herb scrambled eggs — 30,90

Modifications to dishes incur a surcharge of 1.00 Euro per dish.

Vegetarian Vegan

pittoresk
GENUSS RESTAURANT

Meat

Braised Beef Roulade

beef roulade (homemade) | red wine sauce | East Frisian braised red cabbage with apple| mashed potatoes | potato crisps 24,90

Grilled Bacon-Wrapped Pork Fillet Medallions

crispy onion butter | creamed mushrooms | almond broccoli | baby carrots | fried potatoes 28,90

Viennese Veal Schnitzel

lemon wedges | stuffed cranberry pear | fried potatoes | farmhouse salad 29,90

Thin Slices of Argentine Beef Tenderloin

homemade tagliatelle in a garlic cream sauce | sautéed wild broccoli | cherry tomatoes | side salad 33,90

Turkey Steak "Melba"

baked with pineapple, peach, cheese & hollandaise sauce | potato croquettes | cranberries | side salad 24,90

Grilled Chicken Medallions

crispy onion butter | almond broccoli | baby carrots | sweet potato fries | sour cream 28,90

Mediterranean Burger

200 g beef patty on an oriental-style bun | red onion rings | bruschetta | pesto | rocket | steakhouse fries | white BBQ dip 22,90

Steaks

Gourmet Plate

beef fillet | pork medallion | chicken breast | crispy onion butter | hollandaise sauce | bacon-wrapped green beans | potato Serrano rounds 34,90

Pepper Steak

250 g Argentine rump steak | spicy pepper sauce | stuffed cranberry pear | fries | side salad 33,90

Surf & Turf

250 g Argentine rump steak | fried king prawns | crispy onion butter | garlic baguette | side salad 39,90

Filet Mignon

160 g Argentine beef tenderloin | crispy onion butter | baked onion rings | baked potato | sour cream | side salad 38,90

Master Steak

200 g Argentine beef tenderloin | crispy onion butter | bacon-wrapped green beans | fried mushrooms | baked potato | sour cream 43,90

pittoresk
GENUSS RESTAURANT

Dessert Menu

Three Kinds of Chocolate

chocolate fondant | salted chocolate crumble | dark chocolate ice cream | blueberry sauce 8,90

Baked Apple Rings

cinnamon ice cream | red berry compote | vanilla sauce 9,50

Gingerbread Crème Brûlée

caramelised almond ice cream | plum compote 9,50

Dessert of the Month

Plum Compote

caramelised almond ice cream | whipped cream | wafer roll 8,90

Dessert Wine Recommendation

Rieslaner Auslese – Reichsrat von Buhl – Pfalz

quality: VDP estate wine | Auslese 0,375 l 31,00
aged in stainless steel tanks | 9.5 % vol. 5 cl 4,90
taste: noble sweet

Ice Cream

Nut Sundae

marzipan praline ice cream | pistachio ice cream | hazelnut crunch | whipped cream | wafer biscuit 8,90

Forest Berry Sundae

blueberry ice cream | forest berry ice cream | fresh berries | blueberry sauce 8,90

Speculoos Parfait

mulled wine cherries | crispy wafer rolls 9,50

Amaretti-Scoop

vanilla ice cream | amaretti crumble | caramel sauce 7,90

Hot & Cold Ice Cream

vanilla ice cream | whipped cream | choice of hot cherries, hot raspberries or warm chocolate sauce 8,50

Ice Cream Flavours

Vegetarian Flavours
vanilla | chocolate | marzipan praline | pistachio | cinnamon | caramelised almond

Vegan Flavours
strawberry | dark chocolate | blueberry sorbet | forest fruit sorbet

per scoop 2,10
whipped cream 0,80

Modifications to dishes incur a surcharge of 1.00 Euro per dish.

Vegetarian Vegan