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

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Menu Recommendation

Cream of Hokkaido Pumpkin Soup

spring onions | pumpkin seed oil 8,90

* * *

Fillet of Sea Bass

pan-fried in butter | pumpkin vegetables | cherry tomatoes |
spring onions | pumpkin seeds
hollandaise sauce | homemade tagliatelle 30,90

or

Pan-Fried Corn-Fed Chicken Breast

pumpkin vegetables | cherry tomatoes | spring onions | pumpkin seeds
hollandaise sauce | rosemary potatoes 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.

Vegetarian Vegan

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Seasonal Selections

Starter

Cream of Hokkaido Pumpkin Soup

spring onions | pumpkin seed oil — 8,90
with North Sea shrimps — 10,90

Mains

East Frisian Snirtje Pork Roast

hearty pork neck roast | coarse bratwurst | red cabbage with apple | boiled potatoes | pickled vegetables | mustard | onion and mustard sauce — 24,90

Finkenwerder-Style Plaice

whole pan-fried plaice | bacon sauce | parsley potatoes | side salad — 26,90

Oldenburg-Style Kale Platter

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

Roast Duck Breast and Leg

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

Monthly Special

Oldenburg-Style Kale with Pan-Fried Duck Leg

kale braised with oat groats | Pinkel sausage |
fried potatoes | mustard — 28,90



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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

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Vegetarian & Vegan

Vegan Cheeseburger

homemade kidney bean & oat patty | pretzel bun | vegan cheese | tomatoes | cucumber | red onions | guacamole | sweet potato fries | vegan sour cream 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 | vegan chicken-style strips| 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

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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

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Dessert Menu

Three Kinds of Chocolate

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

Chocolate & Mango Mousse

Baumkuchen | strawberry coulis | fresh berries 8,90

Pancake

chocolate sauce | vanilla ice cream | fresh berries | whipped cream 8,90

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
aged in stainless steel tanks | 9.5 % vol.
taste: noble sweet

0,375 l	31,00
5 cl	4,90

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

Vegan Ice Cream Sundae

dark chocolate ice cream | vegan vanilla ice cream | vegan chocolate sauce | banana slices 8,50

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 |

Vegan Flavours
strawberry | dark Chocolate | vanilla | blueberry sorbet | forest fruit Sorbet

per scoop 2,10
whipped cream 0,80

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