



*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

Menu Recommendation

Cream of Asparagus

asparagus tips | almond cream | baguette



8,90

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Pan-Fried Sea Bass Fillet

Béarnaise sauce | green asparagus wrapped in bacon | grilled tomato | potato rösti 28,90

or

Pan-Fried 180 g Sirloin Steak

Béarnaise sauce | green asparagus wrapped in bacon | grilled tomato | potato rösti 28,90

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Strawberry Parfait

mango compote |
strawberries | mint | chopped pistachios



7,90

44,90

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



Vegetarian



Vegan

Seasonal Selections

Starters

Matjes Fillets "Swedish Style"

new Dutch matjes herring rolls with cranberry cream | apple slices | rye bread | butter 15,90

Dutch Matjes on Rye Bread

buttered rye bread | housewife sauce | salad garnish 15,90

Mains

Matjes Variation

sherry matjes | smoked matjes | new matjes | potato rösti | cranberry cream | housewife sauce | salad garnish 22,90

Matjes Fillets "Viennese Style"

matjes fillets fried in an almond crust | fried potatoes | housewife sauce | salad garnish 22,90

Dish of the Month

Double Dutch Matjes

tender double matjes fillets | onion rings | traditional housewife sauce | green beans | fried potatoes



22,90

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 Tâpas 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

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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Vegetarian



Vegan

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

Dessert Menu

Three Kinds of Chocolate

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

White Chocolate Mousse

raspberry jelly | butter crumble | berries 9,50

Pancake

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

Dessert of the Month

Strawberry Sundae

vanilla ice cream | fresh strawberries marinated in Grand Marnier | whipped cream | mint | wafer biscuit 9,90

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

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 | per scoop 2,10

Vegan Flavours 
strawberry | dark Chocolate | vanilla | blueberry sorbet | forest fruit Sorbet | whipped cream 0,80

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