

# Menue

Please speak to our service staff  
regarding allergies and intolerances!

VITALIA SEEHOTEL · AM KURPARK 3 · 239795 Bad Segeberg  
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Upon the publication of this price list, all previous price lists become invalid.

## *Special recommendation*

### *Aperitif*

Secco  
Winery Serena  
Italy  
**0,1 l / 5.50 €**

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Ramazotti Rosato Mio  
Prosecco, fresh basil and lime  
**0,2l / 8.50 €**

### *White Wine*

2022 Grauburgunder  
Winery Wolf, Palatinate  
**bottle 0,75 l / 33.00 €**

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2022 Riesling Alte Reben  
Winery Manz, Rhenish Hesse  
**bottle 0,75 l / 33.00 €**

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2021 Blanc de Noir Spätburgunder  
Winery Kriechel, Ahr  
**bottle 0,75 l / 36.00 €**

### *Red Wine*

2018 Dornfelder  
Winery Strohm  
Rheinhessen  
**bottle 0,75 l / 30.00 €**

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## *appetizer and salads*

Vegetable quiche with chive cream and fine salad  
**12.50 €**

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Beef tartare with truffle mayonnaise and salad  
**15.50 €**

### **Our classic from Vitalia Seehotel kitchen**

VITALIA – Wellnesssalad  
Herbsalad with seasonal fruits, seeds  
and balsamico vinaigrette  
**18.00 €**

Optional with chicken breast strips  
**20.00 €**

Optional with grilled king prawn  
**22.00 €**

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Tarte flambée

Tarte flambée „Alsatain style“  
with onion and bacon  
**14.50 €**

Tarte flambée  
with salmon and leek  
**14.50 €**

*Soup*

Chanterelle cream soup with  
strips of Serrano ham and chives  
**8.50 €**

*Vegetarian*

Tagliatelle with sauteed chanterelles in cream sauce  
with young leeks and Parmesan  
**19.50 €**

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## *Fish*

### **Our recommendation**

Plaice fried as a whole „Finkenwerder Style“  
with butter potatoes and salad

**29.50 €**

Pan-fried pik-perch fillet with skin on a ragout of chanterelles  
and green beans with mashed potatoes

**31.50 €**

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## *Meat*

Corn-fed chicken roulade on fine kohlrabi and porcini gnocchi  
**32.50 €**

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Viennese veal schnitzel with warm potatoes and cucumber salad  
and lemon sour cream  
**33.50€**

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*Rumpsteak 200g*  
*with mixed salad, steakhouse fries*  
*Café de Paris-butter*  
**34.50 €**

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## *Dessert*

Coconut cake with mango compote and virgin pina colade ice cream

**9.50 €**

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Chocolate brownie with thyme apricots and cherry sorbet

**9.50 €**

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Selection of cheese  
with chutney and fruit bread

**12.50 €**

## *Our recommendation*

### **Dessert Wine**

Mistela del Montsant „Negra“  
Winery Celler el Masroig Spain

**5 cl rot/ 5.50 €**

Soft and sweet on the palate with attractive acidity.  
Tasty and elegant. Flavors of ripe fruits, red berries, as well as notes of figs.  
A fine, smooth and silky Dulce Tinto.

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## *Wines in the open bar*

### Pfalz

#### **Winery Braun**

|                              |       |       |   |      |
|------------------------------|-------|-------|---|------|
| 2021 Spektrum Cuvée, off-dry | white | 0,1 l | € | 6.00 |
|                              |       | 0,2 l | € | 9.00 |

### Nahe

#### **Winery Anette Closheim**

|                                |       |       |   |      |
|--------------------------------|-------|-------|---|------|
| 2023 „Hier & Jetzt“ Cuvée, dry | white | 0,1 l | € | 6.00 |
|                                |       | 0,2 l | € | 9.00 |

### Franken

#### **Winery Leon Gold**

|                                |       |       |   |      |
|--------------------------------|-------|-------|---|------|
| 2019 Riesling Gundelsbach, dry | white | 0,1 l | € | 6.00 |
|                                |       | 0,2 l | € | 9.00 |

### Italy

#### **Kellerei Kurtatsch**

|                              |       |       |   |      |
|------------------------------|-------|-------|---|------|
| 2017 KOFL Sauvignon, trocken | white | 0,1 l | € | 6.00 |
|                              |       | 0,2 l | € | 9.00 |

|                 |       |       |   |      |
|-----------------|-------|-------|---|------|
| 2019 Caliz      | white | 0,1 l | € | 6.00 |
| Chardonnay, dry |       | 0,2 l | € | 9.00 |

## *Dessert Wine*

**Weingut Tement**  
Südsteiermark / Austria

|                              |       |      |   |        |
|------------------------------|-------|------|---|--------|
| 2014 Temento sweet selection | white | 5 cl | € | 5.50 € |
|------------------------------|-------|------|---|--------|

This aromatic selection from the grape varieties Pinot Blanc, Muscatel & Sauvignon Blanc combines pineapple, quince and graperuit notes in its fine fragrance. Spicy and lively. Ideal with fruity desserts and cheese.

## *Wines in the open bar*

### Ahr

#### **Winery Kriechel**

|                         |     |       |   |      |
|-------------------------|-----|-------|---|------|
| 2021 Spätburgunder, dry | red | 0,1 l | € | 6.00 |
|                         |     | 0,2 l | € | 9.00 |

### Italien

#### **Winery Rosselo**

|                           |     |       |   |      |
|---------------------------|-----|-------|---|------|
| 2020 Dolcetto D'Alba, dry | red | 0,1 l | € | 6.00 |
|                           |     | 0,2 l | € | 9.00 |

### Stellenbosch, Südafrika

#### **Weingut Louisvale**

|                                 |     |       |   |      |
|---------------------------------|-----|-------|---|------|
| 2022 Stone Road Merlot, trocken | red | 0,1 l | € | 6.00 |
|                                 |     | 0,2 l | € | 9.00 |

## *Dessert Wine*

#### **Winery Celler el Masroig, Spain**

|                              |     |      |   |      |
|------------------------------|-----|------|---|------|
| Mistela del Montsant „Negra“ | red | 5 cl | € | 5.50 |
|------------------------------|-----|------|---|------|

Soft and sweet on the palate with attractive acidity.  
Tasty and elegant. Flavors of ripe fruits, red berries, as well as notes of figs.  
A fine, smooth and silky Dulce Tinto.

## *Special offer*

### **Coffee, cake-buffet & waffle „full“**

Friday to Sunday

Ice cream, cake and pies from the buffet  
including coffee specialities, tea and hot chocolate

**14.50 € per Person**

## *Aperitif*

|                                                        |       |         |
|--------------------------------------------------------|-------|---------|
| Strohm Traubensecco                                    | 0,1 l | € 5.00  |
| (carbonated grape juice is added)                      | 0,2 l | € 8.50  |
| Lillet Wildberry                                       | 0,2 l | € 9.50  |
| Hugo                                                   | 0,1 l | € 6.00  |
| (Elderflower syrup and Prosecco)                       | 0,2 l | € 9.50  |
| Aperol Spritz                                          | 0,1 l | € 6.00  |
| (Aperol and Prosecco)                                  | 0,2 l | € 9.50  |
| Sekt Hausmarke, dry                                    | 0,1 l | € 5.50  |
| Cherry Ale                                             | 0,1 l | € 5.00  |
| (cherry juice and lime juice with ginger ale refilled) |       |         |
| Housecocktail                                          | 0,1 l | € 6.00  |
| (Sekt with peachliqueur)                               |       |         |
| Sandemann Sherry                                       | 5 cl  | € 6.00  |
| Dry, Medium, Cream                                     |       |         |
| Sandemann Portwine                                     | 5 cl  | € 6.00  |
| White Porto, Tawny Porto                               |       |         |
| Martini                                                | 5 cl  | € 6.00  |
| Bianco, Rosso, Extra dry, Rosato                       |       |         |
| Kir                                                    | 0,1 l | € 8.00  |
| (Creme de Cassis with whitewine)                       |       |         |
| Champagner                                             | 0,1 l | € 10.00 |
| Kir Royal                                              | 0,1 l | € 12.00 |
| (Creme de Cassis with champagne)                       |       |         |

### **Soft drinks**

|                            |       |             |              |
|----------------------------|-------|-------------|--------------|
| Coca Cola * ****           | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Coca Cola Zero * ****      | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Spezi * * * * *            | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Fanta * * * * *            | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Sprite ****                | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Lift apple spritzer        | glass | 0,3 l/0,5 l | € 4.00/ 6.50 |
| Schweppes Bitter Lemon *** | bot.  | 0,2 l       | € 4.00       |
| Schweppes Tonic Water ***  | bot.  | 0,2 l       | € 4.00       |
| Schweppes Ginger Ale **    | bot.  | 0,2 l       | € 4.00       |

### **Mineralwater**

|                   |      |        |        |
|-------------------|------|--------|--------|
| Selters light     | bot. | 0,25 l | € 4.00 |
| Selters light     | bot. | 0,75 l | € 8.50 |
| Selters naturally | bot. | 0,25 l | € 4.00 |
| Selters naturally | bot. | 0,75 l | € 8.50 |
| Carafe Tap water  |      | 0,50 l | € 5.00 |

\*caffeinated, \*\* with dye \*\*\*

contains quinine \*\*\*\* with preservative benzoic acid

### Juices

|                          |             |        |
|--------------------------|-------------|--------|
| Rauch apple juice clear  | bot. 0,2 l  | € 4.00 |
| Rauch orange juice       | bot. 0,2 l  | € 4.00 |
| Rauch banana nectar      | bot. 0,2 l  | € 4.00 |
| Rauch cherry nectar      | bot. 0,2 l  | € 4.00 |
| Rauch tomatoe juice      | bot. 0,2 l  | € 4.00 |
| Rauch currant nectar     | bot. 0,2 l  | € 4.00 |
| Rauch grape juice        | bot. 0,2 l  | € 4.00 |
| Rauch rhubarb spritzer   | glass 0,3 l | € 4.00 |
| Rauch rhubarb spritzer   | glass 0,5 l | € 6.50 |
| Juice spritzer           | glass 0,3 l | € 4.00 |
| Juice spritzer           | glass 0,5 l | € 6.50 |
| Cherry- and banananectar | glass 0,3 l | € 4.50 |
| Cherry- and banananectar | glass 0,5 l | € 6.50 |

### Beer

|                               |             |        |
|-------------------------------|-------------|--------|
| Krombacher Pils on Tap        | glass 0,3 l | € 4.50 |
| Krombacher Pils on Tap        | glass 0,4 l | € 5.50 |
| Duckstein on Tap              | glass 0,3 l | € 5.50 |
| Starnberger Hell              | bot. 0,5 l  | € 6.50 |
| Paulaner Hefeweißbier dunkel  | bot. 0,5 l  | € 6.50 |
| Paulaner Kristallklar         | bot. 0,5 l  | € 6.50 |
| Paulaner Weißbier alkoholfrei | bot. 0,5 l  | € 6.50 |
| Krombacher Pils alkoholfrei   | bot. 0,33 l | € 4.50 |
| Alsterwasser                  | glass 0,3 l | € 4.50 |
| Alsterwasser                  | glass 0,4 l | € 5.50 |
| Vitalmalz                     | bot. 0,33 l | € 4.50 |

### Spirits

|                          |      |        |
|--------------------------|------|--------|
| Oldesloer Korn           | 2 cl | € 4.00 |
| Fürst Bismarck Korn      | 2 cl | € 4.00 |
| Bommerlunder             | 2 cl | € 4.00 |
| Helbing Kümmel           | 2 cl | € 4.00 |
| Malteser Aquavit         | 2 cl | € 4.00 |
| Aalborg Jubiläumsaquavit | 2 cl | € 4.00 |
| Linie Aquavit            | 2 cl | € 4.00 |
| Alpha Noble              | 2 cl | € 4.00 |

### **Bitters and liqueurs**

|                      |      |        |
|----------------------|------|--------|
| Jägermeister         | 2 cl | € 4.00 |
| Fernet Branca/ Menta | 2 cl | € 4.00 |
| Gammel Dansk         | 2 cl | € 4.00 |
| Genever              | 2 cl | € 4.00 |
| Sambuca Molinari     | 2 cl | € 4.00 |
| Amaretto             | 2 cl | € 4.00 |
| Ramazotti            | 2 cl | € 4.00 |
| Averna               | 2 cl | € 4.00 |
| Grand Marnier        | 2 cl | € 4.00 |
| Cointreau            | 2 cl | € 4.50 |
| Baileys              | 2 cl | € 4.50 |

### **Ziegler specialities**

#### **The noble small fruit brandies 43 %**

|      |      |         |
|------|------|---------|
| Sloe | 2 cl | € 12.00 |
|------|------|---------|

#### **The Cigar brands 43%**

##### **Cased in oak and chestnut**

|                                  |      |        |
|----------------------------------|------|--------|
| Old apple year                   | 2 cl | € 9.00 |
| Riesling-Pomace brandy year 1989 | 2 cl | € 9.00 |

#### **The noble ones. Small fruit liqueur**

|                        |      |        |
|------------------------|------|--------|
| Wild cherry liqueur    | 2 cl | € 9.00 |
| Vineyard peach liqueur | 2 cl | € 9.00 |

### **Vallendar specialities**

|        |      |        |
|--------|------|--------|
| Orange | 2 cl | € 7.50 |
| Peach  | 2 cl | € 7.50 |

### **Scheibel specialities**

|           |      |        |
|-----------|------|--------|
| Old Plum  | 2 cl | € 7.50 |
| Hazelnut  | 2 cl | € 7.50 |
| Mool-Pear | 2 cl | € 7.50 |

### **Hödl Hof Fruit distillery specialities**

|              |      |        |
|--------------|------|--------|
| Williamspear | 2 cl | € 5.50 |
| Marille      | 2 cl | € 5.50 |
| Apple & Pear | 2 cl | € 5.50 |

### **Barndy & Cognac**

|                      |      |        |
|----------------------|------|--------|
| Asbach Uralt         | 2 cl | € 6.00 |
| Carlos I             | 2 cl | € 6.00 |
| Osborne Veterano     | 2 cl | € 6.00 |
| Remy Martin V.S.O.P. | 2 cl | € 7.00 |
| Otard V.S.O.P.       | 2 cl | € 7.00 |
| Hennessy XO          | 2 cl | € 9.00 |

### **Whisky**

|                     |      |        |
|---------------------|------|--------|
| Tullamore Dew       | 4 cl | € 6.00 |
| Johnny Walker red   | 4 cl | € 6.00 |
| Jim Beam            | 4 cl | € 6.00 |
| Ballentine's Finest | 4 cl | € 6.00 |
| Jack Daniel's       | 4 cl | € 7.00 |

### Warm drinks

|                                     |         |
|-------------------------------------|---------|
| Cup of coffee                       | € 4.00  |
| Jug of coffee                       | € 6.00  |
| Latte Macchiato                     | € 5.00  |
| Milkocoffee                         | € 5.00  |
| Cappuccino                          | € 4.50  |
| Espresso                            | € 3.50  |
| Espresso double                     | € 6.00  |
| Espresso Macchiato                  | € 4.00  |
| Cup of coffee decoffeeinated        | € 4.00  |
| Jug of coffee decoffeeinated        | € 6.00  |
| Cup of chocolate                    | € 4.00  |
| Cup of chocolate with whipped Cream | € 4.50  |
| Juf of chocolate                    | € 6.00  |
| Jug of chocolate with whipped Cream | € 6.50  |
| Mulled Wine (saisonal)              | € 6.00  |
| Grog                                | € 7.00  |
| Irish Coffee                        | € 10.00 |

### Eilles Tea

|                         |        |
|-------------------------|--------|
| Glass Tea               | € 4.00 |
| Jug of Tea              | € 6.00 |
| Peppermint              |        |
| Chamomila               |        |
| Summerberries           |        |
| Fruits nature           |        |
| Darjeeling Second Flush |        |
| Englisch Select         |        |
| Earl Grey               |        |
| Rooibos Vanilla         |        |
| Herbgarden              |        |
| Jasminetea              |        |
| Green tea               |        |
| Sun of Asia             |        |