

| 800°

A warm welcome

At the See + Sporthotel, our guests and employees are equally important to us. Our aim is to create a place where people feel welcome, appreciated and valued – in a personal, warm and respectful manner. With the new Restaurant 800°, we are consistently pursuing this commitment: quality, craftsmanship and atmosphere are combined here, creating a modern gastronomic concept that focuses on enjoyment, openness and interaction. For us, luxury is not primarily about luxury furnishings, but rather all about time, attention and genuine service. We see ourselves as hosts with heart and soul – and would like to create a setting where rest, relaxation and enjoyment, as well as family and professional occasions, come together harmoniously.

We are delighted to have you here as our guest today. We extend a warm welcome to you and wish you a wonderful time in our hotel and in our new Restaurant 800°.

Bon Appétit!

| 800°

Daily Special

here you will find daily changing offers

Malibu Sunset Spritz

0,20L

6,90

Malibu liqueur, mango, passion fruit, vanilla, lime juice cordial, cranberry, sparkling wine, orange slice, and fresh mint

Passions Spritz

0,20L

6,90

Martini Fiero, mango, passion fruit, vanilla, lime juice cordial, soda, sparkling wine, frozen raspberries, and fresh mint

Our steaks are served with our popular baked potato and sour cream, accompanied by seasonal vegetables, pepper jus and herb butter ^{A,F,G,I,J}

Porterhouse Steak

69,90

approx. 700g, the t-bone with roast beef and filet steak

Appetizers

Sourdough bread  A,B,G with salted butter	2,90
Marinated olives with herbs 	5,90

Starters

Spicy marinated beef tartare  A,B,C,D,G,I,J with sourdough bread, capers, cornichons and anchovy	16,90
Salmon sandwich on country bread  A,C,D,G,I,J with fresh horseradish, radishes and honey mustard cream	15,90
Caesar Salad  A,C,D,G,J Romaine lettuce and rocket with Parmesan dressing, garlic croutons and Grana Padano with strips of beef filet (approx. 120g)  G with prawns in garlic oil  B,G	11,90 7,90
Tomato Bruschetta  A,C,G with fresh diced tomatoes, spicy basil pesto, olive oil and onions	8,90

Soup

Wild Garlic Cream Soup  A,B,C,D,F,G,H,I,J with pan-seared jumbo shrimp	8,90
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Steak Selection - Maredo Quality -

Our steaks are served with our popular baked potato and sour cream, accompanied by seasonal vegetables, pepper jus and herb butter ^{A,F,G,I,J}

Rump Steak approx. 200g, first-class cut	31,90
Rump Steak approx. 300 g, from selected beef	43,90
Rib-Eye approx. 250 g, from the rib section, well marbled with small fat eye	33,90
Rib-Eye approx. 330 g, tender matured prime rib, master cut, from lava stone	39,90
Beef Filet approx. 200 g, from the most tender cut of young beef	43,90
Beef Filet approx. 300 g, the best cut of filet, cut thick and tall	59,90

cooking temperatures

approx. 45°C rare	approx. 55°C medium	approx. 65°C well done
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Classics

Braised Ox Cheek ^{A,F,G,I,J} in a rich braising sauce with seasonal vegetables and mashed potatoes	37,90
Norwegian Fjord Salmon ^{A,B,D,I,J} with white wine butter sauce, savoury leaf spinach and mashed potatoes	28,90
Linguine with Prawns ^{A,B,C,D,F,G,H,I,J} sautéed in Pernod sauce, served with fresh tomatoes and basil pesto	27,90
Escalope of Countryside Pork ^{A,C,D,G,I,J} with cranberries, lemon, French fries and side salad	23,90
800° Classic Parmesan Burger ^{A,C,F,G,H,J} approx. 200 g beef from Mecklenburg-Western Pomerania with romaine lettuce, arugula, Grana Padano cheese and French fries	18,90

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Classics

Baked Potato  G,I,J

15,90

our popular baked potato with sour cream, spring onions and colourful seasonal vegetables

with strips of beef filet (approx. 120g) ^G

11,90

with prawns in garlic oil ^{B,G}

7,90

Tarte Flambée

Tarte Flambée Smoked Salmon ^{A,C,D,G}

17,90

with cream, smoked salmon, arugula and fresh horseradish

Tarte Flambée Goat Cheese / Pear  ^{A,C,G,H}

16,90

with cream, pear, goat cheese and walnuts

Tarte Flambée Alsace ^{A,C,G}

14,90

with cream, bacon and spring onions

Dessert

select your **three** favourite dessert options here:

11,90

Crème Brûlée  ^{C,G}

cinnamon & sugar

Cheesecake  ^{A,C,G,H}

biscuit crumbs, cream cheese, covered with salted butter caramel topping

Passion Fruit  ^{A,C,G,H}

shortcrust pastry base filled with Chantilly-cream & passion fruit

Tiramisu ^{A,C,G,H}

Mascarpone creme and cocoa

Chocolate-Must have!- ^{A,C,G,H}

chocolate mousse with brownie pieces

Local Cheese  ^{A,C,F,G,H,J}

grapes, fig mustard and crispbread

Extras on the side

Baked Potato & Sour Cream  G	6,90
Mashed Potatoes  G	4,90
French Fries 	4,50
Seasonal Vegetables  G	7,90
Side Salad  E,F,G,I,J	6,90
Savoury Leaf Spinach  G	5,90
Pepper Jus ^{A,F,G,I,J}	5,90
White Wine Butter Sauce ^{A,D,F,G,I,J}	4,90
Herb Butter  G	1,90
Ketchup  I,J,3,11	0,90
Mayonnaise  C,I,J,3,11	0,90

Allergens & Additives

A-Gluten	1-Flavour enhancers
B-Crustaceans	2-Colourings
C-Eggs	3-Preservatives
D-Fish	4-Nitrite curing salt
E-Peanuts	5-Nitrate
F-Soybeans	6-Antioxidants
G-Milk	7-sulphurised
H-Nuts	8-blackened
I-Celery	9-waxed
J-Mustard	10-Phosphate
K-Sesame	11-Sweetener
L-Lupins	
M-Molluscs	
N-Sulphites	

 Vegetarian

Gram measurements refer to the raw weight
Prices quoted in euros (€), including applicable VAT

Soft Drinks & Juices

Gerolsteiner Mineral Water	0,25 L	3,50
	0,75 L	8,50
Coca Cola, Coca Cola Zero, Fanta, Sprite, Mezzo Mix ^{3,11}	0,33 L	3,90
Bitter Lemon, Ginger Ale, Tonic Water ^{3,11}	0,20 L	3,50
Lütts Landlust Schorlen (juice with spritzer) Rhubarb, naturally unfiltered apple, redcurrant, elderberry	0,33 L	4,30
Juices Orange, passion fruit, pineapple, cranberry, peach, cherry, banana	0,30 L	3,90
Juice with Spritzer Orange, passion fruit, pineapple, cranberry, peach, cherry, banana	0,30 L	3,50
Cherry-Banana Juice	0,30 L	3,90

Homemade Iced Tea & Lemonades

Hibiscus Cranberry Lime Iced Tea	0,40 L	6,90
Mint Lime Iced Tea	0,40 L	6,90
Pink Grapefruit Lemon Lemonade	0,40 L	6,90
Grape Elderflower Lemonade	0,40 L	6,90

Draft Beer & Bottled Beer

König Pilsener	0,30 L	3,90
	0,40 L	4,90
König Pilsener Radler (Shandy) ^{3,11}	0,30 L	3,90
	0,40 L	4,90
Köstritzer Schwarzbier (Dark Beer)	0,30 L	3,90
	0,50 L	4,90
Benediktiner Weizen (Bavarian Wheat Beer) in a bottle light, dark, non-alcoholic	0,50 L	5,50
Bitburger Radler (Shandy) ^{3,11} non-alcoholic in a bottle	0,33 L	3,90
König Pilsener non-alcoholic in a bottle	0,33 L	3,90

Aperitif

Lav'a Belle Riviera Spritz Lavender liqueur from the Côte d'Azur, rosemary, lemon ^{N,2}	0,20 L	9,50
Aperol Spritz Aperol, sparkling wine, mineral water, orange juice ^{N,2}	0,20 L	8,90
Aperol Spritz alkoholfrei Freikopf Aperol, tonic water, mineral water, orange ²	0,20 L	8,90
Lillet Wild Berry Lillet, wild berry, berries ^{N,2}	0,20 L	8,90
Lillet Wild Berry alkoholfrei Freikopf Lillet, wild berry, berries ²	0,20 L	8,90
Sarti Rosato Sicilian blood orange, passion fruit, mango, bitter lemon, mint ^{N,2}	0,20 L	8,90
Limoncello Ambrato Lemon liqueur from Lake Garda, Martini Ambrato, mineral water, lemon ^{N,2}	0,20 L	8,90

Cocktail

Gin Basil Smash Gin, lemon juice, simple syrup, basil	0,10 L	11,90
Mojito Rum, lime juice, simple syrup, mineral water, mint	0,10 L	11,90
Wiskey Sour Bourbon, lemon juice, simple syrup	0,10 L	10,90
Espresso Martini Vodka, espresso, sugar liqueur, coffee liqueur	0,10 L	10,90

Drinks

Monkey 47 Gin & Thomas Henry Tonic Water	0,20 L	12,90
Hendrick's Gin & Tonic Water	0,20 L	11,90
Luz Lake Garda Gin & Tonic Water	0,20 L	10,90
Bombay Sapphire Gin & Tonic Water	0,20 L	9,90
Jack Daniels & Coca Cola ^{3,11}	0,20 L	7,90
42 Below Vodka & Schweppes Lemon ^{2,11}	0,20 L	6,90
Veterano & Coca Cola ^{3,11}	0,20 L	6,90
Campari Orange & Orange Juice ^{2,11}	0,20 L	6,90

White Wine by the glass

Russbach Grauburgunder Q.b.A	0,10L	4,90
2024, dry, Weingut Russbach, Rheinhessen - Germany ^N	0,20L	8,90
Kiefer Weißburgunder	0,10L	4,90
2024, off-dry, Weingut Kiefer, Baden - Germany ^N	0,20L	8,90
Grüner Veltliner "von den Terrassen"	0,10L	5,90
2024, dry, Weingut Ehmoser, Wagram - Austria ^N	0,20L	9,90
Lugana "Le Fornaci"	0,10L	6,90
2024, dry, Tommasi, Veneto - Italy ^N	0,20L	10,90

Red Wine by the glass

Russbach St. Laurent Q.B.A	0,10L	5,90
2024, dry, Weingut Russbach, Rheinhessen - Germany ^N	0,20L	9,90
Dark Knight IGT	0,10L	5,90
2024, dry, Castello di Gabbiano, Tuscany - Italy ^N	0,20L	9,90
Caringole Rouge	0,10L	5,90
2024, dry, Domaine La Croix Belle, Languedoc - France ^N	0,20L	9,90
Ghenos Primitivo di Manduria	0,10L	6,90
2022, dry, Cantina Torrevento, Apulia - Italy ^N	0,20L	10,90

Rosé Wine by the glass

"Schmetterlinge im Bauch" Q.B.A.	0,10L	4,90
2024, off-dry, Weingut Kiefer, Baden - Germany ^N	0,20L	8,90
Vivanco Rosado D.O.C.	0,10L	5,90
2023, dry, Bodega Vivanco, Rioja - Spain ^N	0,20L	9,90
Pleno Rosado	0,10L	5,90
2023, dry, Bodegas Agronavarra, Navarra - Spain ^N	0,20L	9,90

Coffee & Coffee Specialities

Café Crema ^{A,C,G}	3,50
Coffee with Milk ^{A,C,G}	4,90
Espresso ^{A,C}	3,50
Espresso double ^{A,C}	4,90
Cappuccino ^{A,C,G}	4,50
Latte Macchiato ^{A,C,G}	4,90
Hot Chocolate ^{A,C,G}	4,50
Select your favourite flavour: vanilla, caramel, hazelnut ^{2,11}	0,90

Tea

Nilgiri Blue Mountain Black Tea	4,50
Ceylon Black Tea	4,50
Lemon Black Tea	4,50
Darjeeling Black Tea	4,50
Earl Grey Supreme Black Tea	4,50
Englisch Breakfast Imperial Black Tea	4,50
Verbena & Mint Herbal Infusion	4,50
Chamomile Mix Herbal Infusion	4,50
Fresh Mint Herbal Infusion	4,50
Lemon Verbena Herbal Infusion	4,50
Red Spring Fruit Infusion	4,50
Green Mint Green Tea	4,50
Pure Green Green Tee	4,50
Jasmine Green Tea	4,50
Gunpowder Green Tea	4,50
Vanilla & Grapefruit White Tea	4,50

White Wine

Lugana "Le Fornaci" 2024, dry, Tommasi, Veneto, Italy ^N	0,75 L	36,90
Bassermann-Jordan Sauvignon blanc 2024, dry, Pfalz, Germany ^N	0,75 L	34,90
Josef Ehmoser Grüner Veltiner 2024, dry, Wagram, Austria ^N	0,75 L	30,90
Domain la Croix Belle "Caringole" 2024, dry, Languedoc, France ^N	0,75 L	28,90
Weingut Kiefer Weißburgunder 2024, off-dry, Baden, Germany ^N	0,75 L	24,90
Weingut Russbach Grauburgunder 2024, dry, Rheinhessen, Q.B.A., Germany ^N	0,75 L	24,90

Rosé Wine

Weingut Kiefer "Schmetterlinge im Bauch" 2024, off-dry, Kaiserstuhl, Q.B.A., Germany ^N	0,75 L	24,90
Weingut Vivanco Rioja Rosado 2023, dry, D.O.C., Spain ^N	0,75 L	26,90
Pleno Rosado 2023, dry, Bodegas Agronavarra, Navarra - Spain ^N	0,75 L	24,90

Red Wine

Weingut Russbach St. Laurent 2024, dry, Rheinhessen, Q.B.A., Germany ^N	0,75 L	26,90
Domain la Croix Belle "Caringole" 2024, dry, Languedoc, France ^N	0,75 L	28,90
Ghenos Primitivo di Manduria 2022, dry, Cantina Torrevento, Apulia, Italy ^N	0,75 L	31,90

Champagne

Ruinart R Brut ^N	0,75L	179,90
Perrier-Jouët Blanc de Blanc ^N	0,75L	149,90
Taittinger Cuvée Prestige ^N	0,75L	109,90
Mailly Grand Cru Rosé Brut ^N	0,75L	109,90
Mailly Grand Cru Blanc Brut ^N	0,75L	99,90

Premium Sparkling Wine & Crémant

2019er Vivanco Cuvée - Inédita Reserva extra Brut - Bodegas Vivanco - do Rioja ^N	0,75L	44,90
Grande Cuvée 1531 - Crémant de Limoux Rosé - Brut Les Caves du Sieur d'Arques ^N	0,75L 0,10L	38,90 6,50
Grande Cuvée 1531 - Crémant de Limoux Blanc - Brut Les Caves du Sieur d'Arques ^N	0,75L 0,10L	38,90 6,50
Schloß Vaux Riesling Brut ^N	0,75L	38,90
Schloß Vaux Rosé Brut ^N	0,75L	38,90

Fruit Brandy, Grappa & Grape Brandies

Prinz Österreich Fruit Brandies old raspberry, old apricot, old Williams Pear	0,02L	4,50
Giare Grappa Amarone, Gewürztraminer, Chardonnay	0,02L	7,50
Classic Grappa Le diciotto lune	0,02L	5,90
Hennessy VS Cognac	0,02L	11,90
Carlos 1 Brandy de Jerez	0,02L	8,90
Hine Rare VSOP Cognac	0,02L	6,90