

| 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!

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Daily Special

here you will find daily changing offers

Marena Spritz	0,20 L	6,90
Marena liqueur, lemon, raspberry syrup, sparkling wine, soda water, ice cubes and slice of orange		
Creamy Parsnip and Apple Soup  A,C,G,I		7,90
with caramelized walnuts and fresh marjoram		
Beetroot Carpaccio A,C,D,G,I		16,90
with creamy goat cheese, orange segments and walnut dressing		
Venison Goulash A,C,D,G		29,90
in a rich Pinot Noir reduction with wild mushrooms, served with bacon Brussels sprouts and Schupfnudeln (german gnocchi)		
Wild-Burger „Black Forest“ A,C,D,G		24,90
Patty of wild boar and venison in a brioche bun with cranberry mayonnaise, melted mountain cheese, arugula, bacon and fries		
Duo of Wild Game Sausages A,C,G,H,I,J		23,90
creamed savoy cabbage with diced bacon, Schupfnudeln (german gnocchi) and a rich juniper jus		
Pumpkin Gnocchi  A,C,G,H,I,J		23,90
in coconut-pumpkin sauce with roasted pumpkin seeds and pumpkin seed oil		

Appetizers

Sourdough bread  A,B,G
with salted butter

2,90

Marinated olives with herbs 

5,90

Starters

Grilled prawns in a garlic and chilli marinade  A,B,C,D,G,I,J
with sourdough bread, parsnip purée and parsnip crisps

16,90

Baked Goat Cheese  A,C,D,G,I,J

15,90

with sourdough bread, French goat cheese wrapped in bacon, served on fig chutney and arugula salad

Caesar Salad  A,C,D,G,J

11,90

Romaine lettuce and arugula with Parmesan dressing, garlic croutons and Grana Padano

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

11,90

with prawns in garlic oil  B,G

7,90

Tomato Bruschetta  A,C,G

8,90

with fresh diced tomatoes, spicy basil pesto, olive oil and onions

Soup

Creamy Pumpkin and Ginger Soup  A,B,C,D,F,G,H,I,J

6,90

with roasted pumpkin seeds and Styrian pumpkin seed oil

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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 Chimichurri ^{A,F,G,I,J}

Rump Steak approx. 200 g, 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 Beef Roast ^{A,F,G,I,J} with dark beer sauce, creamed savoy cabbage, mashed potatoes, crispy onions	31,90
Pike-Perch Fillet "Elsässer Art" ^{A,B,D,I,J} with Riesling sauce, sauerkraut and boiled potatoes	27,90
Porcini Ravioli  ^{A,B,C,D,F,G,H,I,J} with mushroom-Parmesan sauce and broccoli	24,90
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

Herrencreme  A,C,G,H

Vanilla pudding with chocolate, rum and marinated sour cherries

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
Creamed Savoy Cabbage  G	5,90
Pepper Jus ^{A,F,G,I,J}	5,90
White Wine Butter Sauce ^{A,D,F,G,I,J}	4,90
Chimichurri  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	0,30 L	3,90
Orange, passion fruit, pineapple, cranberry, peach, cherry, banana		
Juice with Spritzer	0,30 L	3,50
Orange, passion fruit, pineapple, cranberry, peach, cherry, banana		
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
Engel Hell - Vollbier	0,30 L	3,90
	0,50 L	5,90
König Pilsener Radler (Shandy) ^{3,11}	0,30 L	3,90
	0,40 L	4,90
Th. König Zwickl	0,30 L	3,90
	0,50 L	5,90
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}	0,20L	9,50
Aperol Spritz Aperol, sparkling wine, mineral water, orange juice ^{N,2}	0,20L	8,90
Aperol Spritz alkoholfrei Freikopf Aperol, tonic water, mineral water, orange ²	0,20L	8,90
Lillet Wild Berry Lillet, wild berry, berries ^{N,2}	0,20L	8,90
Lillet Wild Berry alkoholfrei Freikopf Lillet, wild berry, berries ²	0,20L	8,90
Sarti Rosato Sicilian blood orange, passion fruit, mango, bitter lemon, mint ^{N,2}	0,20L	8,90
Limoncello Ambrato Lemon liqueur from Lake Garda, Martini Ambrato, mineral water, lemon ^{N,2}	0,20L	8,90

Cocktail

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

Drinks

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

White Wine by the glass

Russbach Grauburgunder Q.b.A	0,10L	4,90
2024, dry, Russbach, Rheinhessen - Germany No.110 ^N	0,20L	8,90
Kiefer Weißburgunder	0,10L	4,90
2024, off-dry, Weingut Kiefer, Baden - Germany No. 111 ^N	0,20L	8,90
Aimery Chardonnay - Pays d'Oc IGP	0,10L	4,00
2024, dry, Languedoc, France No. 112 ^N	0,20L	6,90
Lugana "Le Fornaci"	0,10L	6,90
2024, dry, Tommasi, Venetien - Italy No.113 ^N	0,20L	10,90

Red Wine by the glass

Russbach St. Laurent Q.B.A	0,10L	5,90
2024, dry, Russbach, Rheinhessen - Germany No. 210 ^N	0,20L	9,90
Dark Knight IGT	0,10L	5,90
2024, dry, Castello di Gabbiano, Toscana - Italy No. 211 ^N	0,20L	9,90
Caringole Rouge	0,10L	5,90
2024, dry, La Croix Belle, Languedoc - France No. 212 ^N	0,20L	9,90
Ghenos Primitivo di Manduria	0,10L	6,90
2022, dry, Cantina Torrevento, Apulien - Italy No.213 ^N	0,20L	10,90

Rosé Wine by the glass

Minaflors Rosé	0,10L	4,90
2024, dry, Domaine Lafage - France No. 310 ^N	0,20L	8,90
Pleno Rosado	0,10L	5,90
2024, dry, Bodegas Agronavarra, Navarra - Spain No.311 ^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 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, Venetien, Italy No.113 ^N	0,75 L	36,90
Bassermann-Jordan Sauvignon blanc 2024, dry, Pfalz No.114 ^N	0,75 L	34,90
Aimery Chardonnay- Pays d’Oc IGP 2024, dry, Languedoc, France No.112 ^N	0,75 L	26,90
Weingut Kiefer Weißburgunder 2024, off-dry, Baden, Germany No. 111 ^N	0,75 L	24,90
Weingut Russbach Grauburgunder 2024, dry, Rheinhessen, Q.B.A., Germany No. 110 ^N	0,75 L	24,90

Rosé Wine

Miraflores Rosé dry, Domaine Lafage - France No.310 ^N	0,75 L	24,90
Pleno Rosado 2023, dry, Bodegas Agronavarra, Navarra - Spain No. 311 ^N	0,75 L	24,90

Red Wine

Weingut Russbach St. Laurent 2024, dry, Rheinhessen, Q.B.A., Germany No. 210 ^N	0,75 L	26,90
Domain la Croix Belle “Caringole” 2024, dry, Languedoc, France No. 212 ^N	0,75 L	28,90
Ghenos Primitivo di Manduria 2022, dry, Cantina Torrevento, Apulia, Italy No. 213 ^N	0,75 L	31,90
Dark Knight IGT 2024, dry, Castello di Gabbiano, Toscana - Italy No.211 ^N	0,75 L	26,90

Champagne

Perrier-Jouët Blanc de Blanc ^N No.410	0,75 L	149,90
Chaillot Brut ^N No.411	0,75 L	79,00
Chaillot Brut Premier Cru ^N No.412	0,75 L	99,00

Premium Sparkling Wine & Crémant

Kiefer Nou Crémant Brut ^N No.420	0,75 L	39,90
Sekt Hausmarke N°28 ^N No.421	0,75 L	26,00
Bouvet Brut Traditionelle ^N No.422	0,375 L	25,90

Fruit Brandy, Grappa & Grape Brandies

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

Feel free to ask us about our selection of
spirits and digestifs