

EST. 1965



ZUM ALTEN SCHWAN RESTAURANT

Erfurt, September 2021

The traditional restaurant „ZUM ALTEN SCHWAN“ presents itself in a new look and with a new concept. Its newly created ambience- unobtrusive but at the same time captivating- invites its guest to linger and have a lovely time. Its entire team is always open to innovations. They are experts at finding creative and unique ways to display even traditional local recipes. The restaurant’s cuisine is especially characterized by fresh and local ingredients, a careful preparation and pure taste.



At the beginning of 2013, the traditional establishment was taken over by the privately owned hotel group “Bachmann Hotels”. The family did not only invest much money and love, but also contributed own ideas and great personal commitment in the renovation of the building. Its special character is underlined by a harmonious colour scheme and a clear design. Get enchanted by the charm of historical walls and modern design.

Reservations Tel: 0361-6740407 | Mail : restaurant@hotel-kraemerbruecke.de

Starters

Salmon Carpaccio (a,d,j,2,5) mixed salads/ Lemon Vinaigrette/ red currants	15,90 €
Thuringian Ragout (a,d,f,g,i,j,n,1,5) topped with cheese/ salad/ fresh baguette	10,90 €
Prosciutto di Parma (a,g,j,5) honey/ cream cheese/ figs/ fresh baguette	13,90 €

Soups

Fruity Pumpkin Soup (a) with pumpkin seed oil	7,50€
Solyanka (2,3,5,a,g,i,j,n,) with sour cream	8,90 €
Hearty Beef Bouillon (i,4) with colourful vegetable strips	6,90 €



Salads

Large Salad Caesar Style (a,c,g,i,2)
cherry tomatoes/ Grana Padano/ croutons

11,90 €

Large Colourful Winter Salad (j,n,h,5)
pear cubes/cherry tomatoes/ walnuts/ balsamic
dressing

12,90 €

with

Roasted Chicken Breast

6,20 €

**Goat's Cheese caramelised with
honey** (g)

6,20 €

our

Recommendation

Fleurant Cuvée

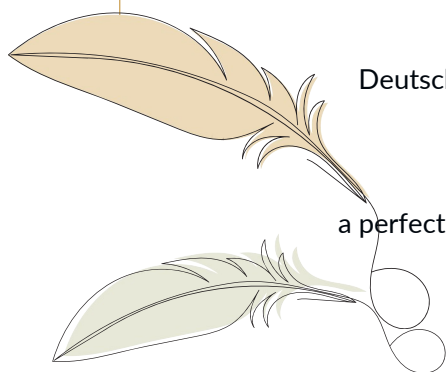
Deutscher Qualitätswein (German quality wine) – Weingut
Bretz, Bechtolsheim

Sauvignon Blanc – Pinot Blanc – Riesling

Scent of exotic fruits, fruity

a perfect harmony of fine residual sweetness and fresh acidity

0,2l 6,90 €



Main Courses

from the pan

The *Chef* recommends:

Crispy Roast Duck (a,n,5)

red cabbage with apples/ Thuringian dumplings

23,50 €



Steak au four (a,g,f,i,j,n,1,5)

saddle steak/ ragout cheese topping/ mixed salad/
fried potatoes

20,90 €

Pork Schnitzel "Viennese Style" (a,c,g,j,n,5)

steakhouse fries/ mixed salad

18,90 €

Wild Boar Sausage (a,g,j)

sauerkraut/ mashed potatoes/ mustard

15,90 €

Thuringian Beef Roulade (a,i,j,n,2,3,5)

red cabbage with apples/ Thuringian dumplings

22,90 €

Tender Boiled Beef (a,g,i,n,3,4,5)

potatoes/ root vegetables/ horseradish sauce

17,90 €

Tender Chicken Breast Fillet (a,c,g)

Tagliarini/ cream cheese sauce/ peas/ cherry tomatoes

15,90 €

Main Courses

out of the water

Fried Zander Fillet (a,d,g,2,3) 22,90 €
herb potatoes/ green beans with bacon/ pears

Grilled Char Fillet (a,c,d,g,j,n,2) 24,90 €
Tagliarini/ cherry tomatoes/ hazelnut butter/ fried broccoli

Vegetarian

from the garden

Thuringian Rolled Dumpling (a,g,n,3,5,) 13,90 €
horseradish sauce/ mixed salads

Pumpkin Ravioli (a,c,g,h) 16,90 €
sage flavoured butter/ walnuts/ goat cheese

Mild Cauliflower Potato Curry (a) 13,90 €
grilled mushrooms

Dessert

the sweet temptation

Half Baked Chocolate Cake (a,c,f,g,h)
served with blueberry sorbet

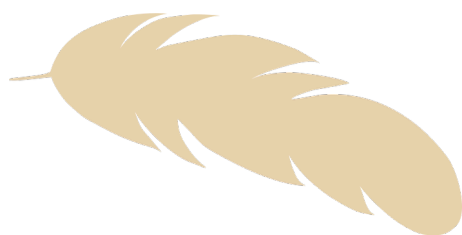
8,90 €

Almond Creme Brulée (c,g)
served with black currant sorbet

7,90€

White Chocolate Mousse (a,c,g)
served with fruity berry ragout

7,90 €



Children's Menu

teeny weeny - for our little guests



Käpt`n Blaubär (a,d,c)
crispy fish fingers/ carrots/ potatoes

7,80 €

Biene Maja (c)
chicken breast fillet/ peas/ fries

8,30 €

Susi und Strolch (a,c)
pasta/ tomato sauce

5,90 €

Pumuckel (a,i,2)
thuringian dumpling/ gravy

5,90 €

KLITZEKLEINER

Nachtisch



Eiszauber (a,c,g)
2 scoops of ice cream/ lots of colourful
smarties/ cream

3,90 €

