

Appetizers and salads

tomato soup 4,50 €

Beef broth with ⁽³⁾ 4.80 €

French onion soup with cheese ⁽³⁾ 4.90 €

Shrimp cocktail with mushrooms and pineapple ⁽³⁾ 8,90 €

Marinated gravlax on potato pancakes ^(3,4,5) with mustard and dill sauce 9,90 €

cheese plate with fruits 9,90 €

Parma ham melon 10,90 €

in garlic oil Fried prawns with baguette ^(on3,4,5) 12.90 €

Kidney bean salad 3,40 €

tomato and cucumber salad 3,40 €

Mixed salad 4,40 €

(with tomatoes, cucumbers, peppers, corn and kidney beans)

Big mixed salad with cheese, egg and tuna ⁽³⁾ 9,80 €

Large mixed salad with feta cheese, olives and onions ⁽³⁾ 9.80 €

Mixed salad with fresh fruit, raspberry vinaigrette

and turkey breast ⁽³⁾ 11.90 €

Mixed salad with cherry tomatoes, bell pepper, and cucumber,

optionally with beef fillet or shrimp ⁽³⁾ 14,90 €

Among the salads served with fresh baguette and optionally with egreious yogurt dressing, French dressing, balsamic vinaigrette dressing or American.

Juicy steaks from the charcoal grill

	<i>200 g</i>	<i>250 g</i>
<i>pork</i>	<i>16,90 €</i>	<i>21,20 €</i>
<i>rump steak</i>	<i>22,90 €</i>	<i>28,60 €</i>
<i>Rib-eye steak</i>	<i>23,60 €</i>	<i>29,50 €</i>
<i>beef</i>	<i>26,90 €</i>	<i>33,60 €</i>
<i>lamb fillet</i>	<i>22,10 €</i>	<i>27,60 €</i>
<i>turkey breast fillet</i>	<i>15,90 €</i>	<i>19,90 €</i>
<i>Rib-eye steak (Texas size 350 g)</i>	<i>34,90 €</i>	

Served with fried potatoes, herb and pepper butter and our homemade steak sauces.

Please tell us how you want your steak served.

English = very bloody | Medium = inside bloody | Pink = not bloody | By Fried

Crispy ribs chargrilled

<i>Small serving barbecue ribs</i>	<i>8,50 €</i>
<i>normal serving of BBQ ribs</i>	<i>14,50 €</i>
<i>Large portion barbecue ribs</i>	<i>18,50 €</i>

Served with our homemade steak sauces.

Inserts

<i>Jacket potato with cottage cheese</i>	4,90 €
<i>fried potatoes with bacon and onions</i> ^(2,4)	3.30 €
<i>French fries</i>	3.00 €
<i>potato wedges</i>	3.00 €
<i>croquettes</i>	3.00 €
<i>pepper onions</i>	2.50 €
<i>rosemary potatoes</i>	4.00 €
<i>Green beans</i>	3.40 €
<i>fried vegetables</i>	4.40 €
<i>Stewed spinach with garlic</i>	3,40 €
<i>Fried mushrooms</i>	3.40 €
<i>béarnaise pepper sauce, sauce or sambal sauce</i>	€ 2.50

Vegetarian

<i>stir-fried vegetables with rosemary potatoes and herb quark</i>	9,90 €
<i>noodles with vegetables and Edelpilzrahmsauce strip</i>	11 90 €
<i>Baked vegetable cakes with sauce bearnaise, almond broccoli and grilled tomato</i>	12,90 €

fish

<i>Fried pike fillet with herb butter and boiled potatoes</i>	18,90 €
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Roasted salmon fillet on spinach in cream with noodles 18,90 €

savetraditions ...

*Juicy rump steak char-grilled with sauce béarnaise,
fried mushrooms and fried potatoes* (2,3,4,5) 19.90 €

*Juicy rump steak char-grilled with pepper sauce,
green beans and chips fries* (1,2,3,4,5) 19.90 €

*Juicy sirloin steak chargrilled with palm hearts,
sambal sauce and fries* (3,4,5) 22,90 €

*béarnaise Juicy pork char-grilled with sauce,
fried mushrooms, green beans and fried potatoes* (2,3,4,5) 16,90 €

*Juicy pork from the charcoal grill with hot fruit
in pepper sauce and croquettes* (1,3,5) 16,90 €

*Sliced of pork "Zurich style"
with mushrooms and hash browns* 13 90 €

Schnitzel "Wiener Art" with lemon and French fries 12,90 €

*pork cutlet with cream sauce, mushrooms,
green beans and fried potatoes* (2,3,4,5) 16,90 €

*Homemade sour meat from pork neck
with remoulade and fried potatoes* (2,4) 12,90 €

beef fillet with stir-fried vegetables and potato wedges 16,90 €

béarnaiselamb fillet with sauce, green beans and fried potatoes (2,3,4,5) 19.90€

*grill of beef, lamb and pork with Café de Paris butter,
crispy bacon, grilled tomato, bean nbündel and potato wedges* 24,90€

Dessert

- vanilla ice cream and hot chocolate sauce 5,90 €
vanilla ice cream with hot cherries or hot raspberries 5,90 €
A scoop of vanilla ice cream and Baileys Chocolat 4,90 €
A scoop of vanilla ice cream and Amaretto 4,90 €
A scoop of vanilla ice cream and eggnog 4,90 €
Mixed ice cream with whipped cream and fresh fruit 5,90 €
Mixed ice cream with whipped cream and banana 5,90 €
Tartufo chocolate 5,90 €
Chocolate Lavaküchlein with Blaubeertopping and vanilla ice cream 7.90 €
apple strudel with vanilla sauce and walnut ice cream 5,90 €
iced coffee 4,90 €
Ice chocolate 4,90 €
cake (please ask for the current daily offer)

of ice cream

per scoop 1.50 €

vanilla - strawberry - lemon - chocolate - stracciatella - walnut -
Malaga - yogurt Red fruit jelly - creme brulee

Optionally, to:

(Hot) chocolate sauce	0.80 €	eggnog	1.30 €
custard	0.80 €	Baileys / Baileys Chocolat	3.50 €
caramel sauce	0.80 €	Saw ne	
	0.50 €		
Hot cherries	1.20 €		

More than 100 years ago began the history of Hahnenburg ...

The architect August Suffrian planned the Villa, they had built and leased it to Gustav Klingebiel, who opened a restaurant. To set amidst meadows and pastures, a turn of the century, typical tourist restaurant on a main road to Hanover, the Bemeroder highway. The restaurant was a popular meeting place for travelers to Hannover and sightseers who wanted to escape the city noise.

Several years later, Heinrich Hahn acquired the Villa, which he gave his name: "Hahnenburg".

Over longer time, he operated the "Hahnenburg" successful fruit wine tavern.

1930 acquired Innkeeper Walter Busch Hold the economy, the "adolescent" in the wake of the big city Hannover established the first "gastronomic experience". Under Bush Hold's line the "Hahnenburg" became a popular dance restaurant with

great beer and coffee garden in which bantams, pheasants and peacocks roamed. The two monkeys "Eve" and "Jonny" complemented the small "zoo" as the center.

1940 had to hold Bush to the front. The restaurant has ceased operations. From 1945 to 1949, the suffered "Hahnenburg" from the British occupiers, who had confiscated the villa as Sergeants Fair.

1950 Walter Busch Hold was able to open the restaurant again and ran it successfully until the 70 years. Busch Hold then leased the "Hahnenburg" reasons of age. There followed a short time as a Russian restaurant and then as "pepper house".

Since the year 1987, when Anne Maria Gahbler, the great-granddaughter of Walter Busch Hold, the restaurant took over with your significant Klaus Neudahm, the "Old Hahnenburg" strives inexorably towards the old family tradition.

Where once Hermann Lons has been sitting in the tower room and thought about his "Reflections" for Hanover Newspapers, will now pick up again in the old traditions.

In spring 1999, the historic building has been complemented by a spacious glass pavilion as a function room. This pavilion is in summer by opening the glass doors to a romantic, open garden terrace where on summer evenings also proposes the nightingale today, even pheasants were seen - but so far no monkey ...

Beer from the barrels

<i>Herrenhäuser Premium Pils</i>	0,3 l	2,80 €
	0,5 l	4,50 €
<i>Alsterwasser</i>	0,3 l	2,50 €
	0,5 l	4,00 €
<i>Stackmann's Dark</i>	0,3 l	3,50 €

Bottled beers

<i>Tegernsee bright</i>	0,5 l	5,50 €
<i>Paulaner gusset</i>	0,5 l	4,50 €
<i>Paulaner light / dark / crystal / alcohol-free</i>	0,5 l	4,00 €
<i>Beer alcohol-free</i>	0,33 l	2,80 €
<i>Vita malt ^(c)</i>	0,33 l	2,80 €

Aperitif

<i>Champagne dry</i>	0,1 l	3,95 €
<i>Champagne mango juice ⁽³⁾</i>	0,1 l	3,45 €
<i>Champagne-currant juice ⁽³⁾</i>	0,1 l	3,45 €
<i>Aperol spray ^(6, c)</i>	0,2 l	5,90 €
<i>Martini</i>		
<i>white / gold / red</i>	5 cl	3,50 €
<i>Campari orange juice</i>	0,2 l	4,90 €

Soft drinks

<i>Coca Cola, Coke Zero</i> <small>(a, c, d)</small>	0.2 l	2.50 €
	0, 4 l	4.00 €
<i>Fanta, Sprite, Spezi</i>	0.2 l	2.50 €
	0.4 l	4.00 €
<i>Schweppes Ginger Ale /</i>		
<i>Bitter Lemon / Tonic Water</i> <small>(b, c)</small>	0.2 l	3.20 €
<i>Sparkling Water</i>	0.25 l	2.50 €
	0.75 l	4.90 €
<i>Still Mineral Water</i>	0.25 l	2.50 €

Juice

<i>Orange juice</i>	0.2 l	2,50 €
<i>Apple juice</i>	0.2 l	2.50 €
<i>Apple spritzer</i> <small>(b, c)</small>	0.2 l	2.50 €
	0.4 l	4.00 €
<i>Blackcurrant juice</i>	0.2 l	2,80 €
<i>Blackcurrant spritzer</i>	0.2 l	2.80 €
	0.4 l	4.00 €
<i>Mango juice</i>	0.2 l	3.00 €
<i>Mango spritzer</i>	0.2 l	3.00 €
	0.4 l	4.30 €

Spirits (0.2 cl)

<i>Fernet Branca</i>	3.00 €
<i>Averna</i>	3.00 €
<i>Ramazotti</i>	3.00 €
<i>Jägermeister</i>	2.50 €
<i>Calvados</i>	3,50 €
<i>Rémy Martin</i>	5.50 €
<i>Asbach</i>	3.50 €
<i>Ballantines whiskey</i>	4,50 €
<i>Jim Beam whiskey</i>	4,50 €
<i>Jack Daniels whiskey</i>	4,50 €
<i>Southern Comfort Whiskey</i>	4,50 €
<i>Vodka Smirnoff</i>	3.00 €

<i>Vodka 63</i>	3.50 €
<i>Jenever</i>	2.80 €
<i>Baileys /Baileys Chocolat</i>	3.50 €
<i>Sambuca</i>	3.00 €
<i>Cointreau</i>	3.50 €
<i>Liqueur43</i>	3.50 €
<i>Amaretto</i>	3.00 €
<i>Osborne 103</i>	3,50 €
<i>Prince Bismarck</i>	2, 50 €
<i>Malta</i>	2.80 €
<i>Jubilee Aquavit</i>	3.00 €
<i>Linie Aquavit</i>	3.00 €
<i>Ouzo</i>	2.80 €
<i>Ouzo no.12</i>	3.00 €
<i>Grappa di Prosecco</i>	3,90 €
<i>Grappa Chianti</i>	3.90 €
<i>Tequila</i>	3.00 €

Fruit-Brandy (0.2 cl)

<i>Himbeergeist(raspberry)</i>	3.50 €
<i>Kirsch(cherry)</i>	3.50 €
<i>Williams Christ(pear)</i>	3.50 €
<i>Mirabelle</i>	3.50 €
<i>Hazel</i>	3.50 €
<i>Plumwater</i>	3.50 €
<i>Marillenbrand(apricot)</i>	3,50 €

Longdrinks

<i>Gin tonic ^(b)</i>	8,90 €
<i>Vodka Lemon ^(b)</i>	8,90 €
<i>Bacardi-Cola ^(a, c, d)</i>	8.90 €
<i>43er with milk</i>	7.90 €
<i>43er with mango juice</i>	7.90 €

Hot drinks

<i>Cup of coffee</i> ^(a)	2,80 €
<i>Espresso</i> ^(a)	2.50 €
<i>Double espresso</i> ^(a)	3,90 €
<i>Cappuccino</i> ^(a)	3,20 €
<i>Latte</i> ^(a)	3,50 €
<i>Latte macchiato</i> ^(a)	3.50 €
<i>Various Teas</i>	2.00 €
<i>Cup cocoa</i>	3.00 €
<i>Cup cocoa with cream</i>	3,50 €
<i>Cocoacup with amaretto</i>	4.50 €

Wine

Rosé

	<i>glass</i> (0.2 liter)	<i>bottle</i>
<i>Eichstetter volcanic rock - 2015</i>	4,50 €	22,50 €
<i>Pinot Noir Rosé, QbA</i> <i>area Kaiser-Tuniberg</i> <i>Badischer Winzerkeller, Breisach</i>		
<i>The Rose, quality wine - 2016</i>	5.00 €	25.00 €
<i>Andreas Bender, Leiwen</i> <i>Pinot Noir , Merlot, Cabernet Sauvignon</i>		

White wine

	<i>glass (0.2 liter)</i>	<i>bottle</i>
<i>Kremser - Green Veltliner - land wine - 2015</i> <i>Weingut Salomon Undhof, Krems-Stein</i>	4.80 €	24.00 €
<i>Pinot Blanc, quality wine - 2016</i> <i>Weingut Emil Bauer, Landau-Nussdorf</i>	4.80 €	24.00 €
<i>Eichstetter volcanic rock - 2016</i> <i>Grey burgundy, QbA</i> <i>Kaiserstuhl - Tuniberg</i> <i>Baden winzerkeller, Breisach</i>	4.90 €	24.50 €
<i>Reef - Pinot Grigio - 2016</i> <i>Vigneti delle Venezie IGT</i> <i>Progetto Lageder</i>	5.00 €	18.90 €
<i>Louis Guntrum, Riesling, quality wine - 2016</i> <i>Villa Guntrum, Nierstein</i> <i>- made vegan / not certified-</i>	5.00 €	25.00 €
<i>Paul food Riesling, quality wine - 2015</i> <i>Andreas Bender, Leiwen</i>	5.40 €	20.00 €
<i>Scheurebe "shy but" quality wine - 2016</i> <i>Weingut Emil Bauer, Landau-Nussdorf</i>	6.00 €	22.50 €
<i>Chardonnay - La Mision - Del Clarillo Reserva - DO - 2016</i> <i>Maipo Valley Andes</i> <i>William Fevre, San Luis de Pirque, Chile</i>	6.90 €	25.60 €
<i>Lugana - DOC - 2016</i> <i>Bertani, Grezzana</i>	8.40 €	31.00 €
<i>Col Vetoraz - Prosecco Superiore</i> <i>Valdobbiadene breeding DOCG</i> <i>Col Vetoraz SRL sparkling wine</i>	9.90 €	36.00 €

Red wine

	<i>glass</i> (0.2 liter)	<i>bottle</i>
<i>Domaine la condamine l'evêque - Cabernet Sauvignon - 2016</i>	4.50 €	22.50 €
<i>IGP Côtes de Thongue</i>		
<i>Domaine Guillhem Bascou, Nezignan</i>		
<i>reef - Merlot / Cabernet - 2014</i>	5.00 €	18.50 €
<i>Vigneti delle Dolomiti Rosso IGT</i>		
<i>Progetto Lageder</i>		
<i>Julian Santos -Tempranillo - Crianza Enbarrica - 2013</i>	5.10 €	19.00 €
<i>denomination of origin (DO)</i>		
<i>Bodegas Julian Santos, Villa de Don Fadrique</i>		
<i>Marienthal, Pinot Noir, QbA - 2015</i>	5.40 €	27.00 €
<i>Marienthal monastery, Marienthal</i>		
<i>Don Fadrique - Reserva - 2008</i>	6.00 €	22.00 €
<i>denomination of origin (DO)</i>		
<i>Bodegas Julian Santos, Villa de Don Fadrique</i>		
<i>Furioso MMX - identity, quality wine - 2013</i>	6.00 €	22.00 €
<i>blend of Cabernet Sauvignon "and friends"</i>		
<i>Weingut Klaus Gallé, Flonheim</i>		
<i>Cabernet Sauvignon - La Mision - Del Clarillo Reserva - DO - 2015</i>	6.90 €	25.00 €
<i>Maipo Valley Andes</i>		
<i>William Fevre, San Luis de Pirque, Chile</i>		
<i>Cosme Palacio - Vendimia Seleccionada - 2012</i>	8.40 €	30.00 €
<i>DO Ca Rioja</i>		
<i>Bodegas Palacio SA, Laguardia</i>		
<i>Robert Parker 88/100 f. 2010 vintage</i>		