

Food & Drinks

Welcome to Hotel Brasserie Chaussee!

Immerse yourself in our culinary journey through Europe and discover the diversity of European cuisine. Inspired by the gastronomic successes of our ancestors, we offer you an unforgettable culinary experience.

Enjoy your stay with us and let our warm hospitality pamper you!

Your Chaussee Team

We pamper you with:

Breakfast
Gourmet Country Breads
Tarts & Cakes
Ice Cold Delights

Evening Menu
Starters
Main Courses
Children's Menu
Desserts

Coffee, Tea & Chocolate
Non-Alcoholic Drinks
Beers
Apple Wine
Wines
Aperitifs
Cocktails
Spirits
Liqueurs
Bitters
Whiskeys
Long Drinks



Breakfast

from 9 a.m. to 11:30 a.m.

Sweet Tooth

VEGETARIAN

11.—

1 bread roll, 1 croissant, butter, jam, Nutella, and orange juice

Chaussee Breakfast

16.50

2 bread rolls, 1 slice of country bread, butter, cold cuts, cheese, yogurt, scrambled eggs or a farm egg, and orange juice

Fitness Breakfast

VEGETARIAN

16.50

1 whole grain roll, 1 slice of country bread, butter, cheese, fruit salad or muesli, scrambled eggs or a farm egg, and orange juice

Fisherman's Breakfast

18.50

1 bread roll, 1 slice of country bread, butter, salmon, shrimp cocktail, cream horseradish, scrambled eggs or a farm egg, and orange juice

Porridge Variants

VEGAN

each 11.—

- Banana, oats, flaxseeds, nuts, almond milk, rice syrup, and fruit
- Apples, oats, chia seeds, nuts, almond milk, rice syrup, and fruit
- Chocolate, oats, flaxseeds, nuts, almond milk, rice syrup, and fruit

Gourmet Breakfast for 2

30.—

4 bread rolls, 2 croissants, butter, yogurt, jam, cold cuts, cheese, salmon, scrambled eggs or farm eggs, and orange juice or Prosecco

Gourmet Breakfast for 4 or More

per Person 21.—

2 bread rolls, 1 croissant, 1 slice of country bread, butter, cold cuts, cheese, jam, salmon, shrimp cocktail, yogurt, scrambled eggs or farm eggs, and orange juice or Prosecco

Glass of Prosecco, dry, fruity

4.—

For a custom vegan breakfast, please speak with our team.

Gourmet Country Breads

from 9 a.m. to 1:30 p.m.

Avocado Country Bread

VEGETARIAN

11.—

with scrambled eggs or fried eggs

Salmon Country Bread

12.—

with scrambled eggs

Scrambled eggs with ham on country bread

11.—

Tomato-Mozzarella Country Bread

VEGETARIAN

11.—

with green pesto, lightly baked

Hummus with vegetables on country bread

VEGAN

9.—

All prices are in euros and include the statutory VAT.

Tortes & Cakes

VEGETARIAN

from 1:30 p.m. to 5 p.m.

Slice of torte (tart)	4.50
Slice of cake	4.—
Homemade Belgian Waffle	
• with powdered sugar, cinnamon and sugar, or chocolate sauce	4.50
• with a scoop of vanilla ice cream and whipped cream	6.50

Our tortes & cakes are also available for takeaway.

Ice Cold Delights

VEGETARIAN

from 12 p.m. to 9 p.m.

Fruit cup	7.50
3 scoops of ice cream of your choice, fruit salad, whipped cream	
Chocolate cup	6.50
3 scoops of ice cream of your choice, chocolate sauce, whipped cream	
Scoop of ice cream	1.80
Vanilla, chocolate, or strawberry	
Portion of cream	1.50
Iced coffee	6.—
2 scoops of vanilla ice cream, coffee, whipped cream	
Ice chocolate	6.—
2 scoops of vanilla ice cream, cocoa, cream	
Affogato	4.—
Scoop of vanilla ice cream, espresso	

All prices are in euros and include the statutory VAT.

Evening Menu

from 5:30 p.m. to 9 p.m.

Starters

Soup of the day upon request

70s-style shrimp cocktail

with toast

12.—

Beef carpaccio

with arugula and freshly shaved Grana Padano

14.—

Baked feta cheese in a cast iron skillet

with olives, capers, tomatoes, red onions, and baguette

VEGETARIAN

12.—

Large mixed side salad with house dressing

VEGAN

5.—

Main Courses

Pork tenderloin with fresh mushrooms in cream sauce

with tagliatelle and salad

19.50

Breaded pork schnitzel

with homemade cheese spread or mushrooms in cream sauce
with French fries and salad

18.—

Pork schnitzel unbreaded

with Gorgonzola sauce, French fries, and salad

18.—

Chicken breast with vegetables

served with oriental rice and roasted nuts

19.50

Vegetables in cream sauce

with oriental rice and roasted nuts

VEGETARIAN

16.50

Veal schnitzel unbreaded

with white wine sauce, oriental rice, roasted nuts, and salad

23.—

Veal liver with butter and sage

with homemade mashed potatoes and salad

22.—

Rump steak – grilled on the lava stone

with vegetables or onions and fried potatoes

31.—

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Braised oxtail in its own sauce with homemade mashed potatoes and salad		25.—
Braised lamb shank on Mediterranean potato and vegetable ragout		23.—
Roasted salmon fillet with lemon sauce, rice, and salad		23.—
Tagliatelle with salmon in cream sauce with salad		19.—
Tagliatelle Gorgonzola	VEGETARIAN	14.—
Tagliatelle aglio, olio e peperoncino Tagliatelle with garlic, oil, and chili peppers	VEGAN	13.—
Large colorful Chaussee salad plate with house dressing		
• with ham, cheese, and egg		11.50
• with chickpeas	VEGAN	11.50
• with chicken breast strips, cheese, and egg		16.—
• with smoked salmon, cheese, and egg		17.—
Tarte Flambée with sour cream		
• with bacon and onions (Alsatian style)		11.—
• with fresh bell peppers, onions, mushrooms, and feta cheese	VEGETARIAN	12.—
• with smoked salmon, shrimp, leeks, and dill		15.—
• with Gorgonzola, pear, and walnuts (sweet)	VEGETARIAN	13.—

More vegan dishes available upon request

Children's Menu

Breaded pork schnitzel with French fries, ketchup, and mayonnaise	8.50
Tortellini with ham cream sauce	8.50

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Desserts

Homemade pancakes

with apricot jam and cream

VEGETARIAN

11.50

Preparation time approximately 30 minutes

You can find a variety of changing desserts in our cake display.

Also, check under **Ice Cold Delights** two pages earlier in the menu.



Coffee, Tea & Choc

Cup of coffee	3.—
Large cup of coffee	4.—
Cappuccino	4.—
Café au lait	4.50
Latte Macchiato	4.50
Chai Latte	4.—
Espresso	2.50
Double espresso	4.—
Espresso Macchiato	3.20
Double Espresso Macchiato	4.50
Hot Chocolate	4.—
Hot Chocolate with whipped	4.50
Tea variants	3.50
Earl Grey, Darjeeling, Green tea, White tea, Fruit tea, Herbal tea, Rooibos, Rooibos-Vanilla, Rooibos Cream-Caramel, Chamomile, or Ginger	

Extras

decaffeinated	free
lactose-free or with oat milk	free
with syrup	+ 0.50
Vanilla, hazelnut, or caramel	
with a shot	+ 2.—
Baileys or Amaretto	
Portion of cream	1.50
Scoop of ice cream	1.80
Vanilla, chocolate, or strawberry	

Non-Alcoholic Drinks

	0.3l	0.5l
Table water	2.50	3.80
carbonated		
	0.25l	0.75l
Odenwald-Quelle water	3.—	5.80
carbonated or still		
	0.3l	0.4l
Coca-Cola	3.50	4.50
Coca-Cola Zero	3.50	4.50
Fanta	3.50	4.50
Spezi (Coke Fanta Mix)	3.50	4.50
Sprite	3.50	4.50
		0.33l
Burkhardt Ice Tea		3.80
Peach, lemon, or pomegranate		
	0.3l	0.4l
Juice spritzer	3.20	4.80
Apple, orange, blackcurrant, or cherry		
	0.2l	0.4l
Juice	3.—	5.20
Apple, orange, blackcurrant, or cherry		
Schweppes	3.80	
Bitter Lemon, Ginger Ale, Tonic Water, or Wild Berry		

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Beers

	0.31	0.51
Faust Pilsner on tap, beer with lemonade, or cola beer	3.50	4.70
Faust Hefeweizen		5.10
Faust Hefeweizen dark		5.10
Faust Hefeweizen non-alcoholic	5.10	
	0.33	1
Jever Fun non-alcoholic (Pilsner)	3.50	

Apple Wine

	0.25	1
Apple wine unfiltered	2.50	4.50
pure, sweet (with lemonade), or sour (with carbonated water)		

White Wines

	0.21	0.75
White Burgundy, dry Winery Brand	5.80	21.50
Auxerrois, dry	5.80	21.50
Yellow Burgundy – a specialty, Winery Brand		
Côtes du Rhône blanc, dry Père Anatole	6.20	23.—
	0.21	11
Riesling, dry	5.80	29.—
Winery Brand		
Silvaner, dry	5.20	26.—
Winery Brand		
Morio Muscat, sweet	5.—	25.—
Winery Brand		

Red Wines

	0.21	0.75
Dornfelder, dry	5.80	21.50
Full-bodied red, notes of blackberry and sour cherry, Winery Brand		
Cabernet MitoS, dry	6.70	25.—
Intense aromas of blackberry, blueberry, and blackcurrant, Winery Brand		
Côtes du Rhône rouge, dry Père Anatole	6.—	22.—

Rosé Wines

	0.21	11
Portugieser White Rosé, semi-dry	5.80	29.—
Full-bodied red, with notes of blackberry and sour cherry, Winery Brand		
	0.21	0.75
Dornfelder Rosé, semi-dry	5.80	21.50
Intense aromas of blackberry, blueberry, and blackcurrant, Winery Brand		

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Aperitifs	0.11	Spirits	2 cl
Prosecco, dry, fruity	4.—	Scheibel Premium Apricot oder Williams	4.90
Riesling sparkling wine (Sekt), dry, fruity	5.—	Grappa Roner Gold	5.50
Pinot Noir Rosé, extra dry	5.—	Ouzo 12 Years	3.20
	0.21	Asbach Uralt (Brandy)	4.20
Kir Royal	6.20	Bacardi White Rum	4.—
Sekt and cassis	5 cl	Absolut Vodka	3.50
Campari on ice	5.50	Bombay Sapphire Dry Gin	4.50
Soda and orange		Echt Nordhäuser Korn (corn schnapps)	3.20
Martini	5.50	Pastis 51	3.50
Bianco, Rosso, or Extra Dry		Absinth Tabu Classic	4.90
Cocktails	0.21		
Aperol Spritz	7.50	Liqueurs	
Aperol, Prosecco, sparkling water, orange slice, and ice cubes		Baileys	4 cl 4.50
Hugo	7.50	Limoncello Roner	4 cl 4.50
Elderflower syrup, Prosecco, sparkling water, fresh mint, and ice cubes		Amaretto Disarono	2 cl 3.50
Lillet Wild Berry	7.50	Hazelnut liqueur Frangelico	2 cl 4.—
Lillet, Prosecco, Schweppes Wild Berry, fresh berries, and ice cubes		Egg liqueur Walcher Bombardino	2 cl 3.50
Raspberry Spritz	7.50		
Raspberry syrup, Prosecco, sparkling water, fresh raspberries, and ice cubes			
Limoncello Spritz	7.50		
Limoncello, Prosecco, sparkling water, fresh mint, and ice cubes			

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Bitters

2 cl

Jägermeister	3.20
Ramazotti	3.20
Amaro Averna	3.50
Underberg	3.20

Brandys

2 cl

Lepanto 12 Years	6,—
Carlos I	5,—
Cardenal Mendoza	6,—
Osborne 103 Solera Reserva	4,50

Tennessee

2 cl

Jack Daniel's	4,80
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Bourbon

2 cl

Jim Beam	4,80
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Scotch

2 cl

Mortlach Single Malt 16 Years	7,—
Oban Single Malt 14 Years	7,—
Dimple Golden Selection	5,—
Glenmorangie Original	6,—

Long Drinks

Bacardi Cola or orange	4 cl	6.80
Jack Daniel's Cola	4 cl	6.80
Jim Beam Cola	4 cl	6.80
Absolut Vodka lemon or orange	4 cl	7.20
Bombay Gin Tonic	4 cl	7.80
Asbach Hütchen	2 cl	3.80

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