

Drink and Menu Card



Alte Canzley

HOTEL • RESTAURANT

AM PLATZ DES WELTKULTURERBES

First certified restaurant
for organic food
in Saxony-Anhalt
DE-021 Ökokontrollstelle



History of our house Schlossplatz 3 und 3a

- ◆ **1391** the house is built by Dr. Johannes Ferwer
- ◆ **1399** the building went by the name of „Thumpropstei“
- ◆ later named „**Canzley**“, because the provosts were usually chancellors
- ◆ **1521 – 1541 Justus Jonas** resided in the house, **1528** Jonas purchased the house with an inheritance.

His expertise with words and expressions in Latin and German, and his close acquaintance with Luther and Melanchthon afforded him the opportunity to translate important texts by these men for the public.

Luther used Jonas's expertise in translating the Old Testament.

- ◆ **1558** The house was purchased by **Justus Jonas the Younger** and restored for 3,100 Taler. During construction the Wendelstein was built.
- ◆ **1575** The building belonged to **Gregor Brücks**, a son of Chancellor Brücks.
- ◆ **1593** The house belonged to Prof. Egidius Hunnius.
- ◆ In the 18th Century, the building was as a guest house for Electors and lodged among others:
 - the **Swedish King Karl XII** on **February 21, 1707** and
 - the **Russian Tsar Peter the Great** on **October 14, 1712**
- ◆ The hotel keeper Lantzsch operated the **Hotel „London“** in the building.
- ◆ **December 4, 1804** the building was sold for 4,800 Talers for the **establishment of a Midwifery Institute**
- ◆ **1806** The building was occupied by **French troops** and used as a barracks.
- ◆ **18.5.1818** Completion of the **first course of study for midwifery** with an exam
- ◆ Training lasted five months with 30-40 students per course.
- ◆ **March 27, 1885 Olga Gebauer** the most famous midwife who trained at the Institute passed her exam. She founded the Berlin midwifery newspaper and was the initiator of the German midwifery society.
- ◆ **March 31, 1904** The institute was closed.
- ◆ Thereafter the building belonged to provincial management. Dr. Kortmann and State Building Inspector Lucko resided in the building. Until the fall of the wall (1989-1990), the building was used as living quarters for many families.
- ◆ **June 13, 2003** During the 10th Annual Town Festival celebrating Martin Luther's Marriage to Katharina von Bora, the first section of the Wittenberg Health and Convention Center and the **“Alte Canzley” Restaurant** were opened.

Please consider, that our meals are prepared freshly.
Maybe it takes some time, if the restaurant is full.
Thank you for your understanding.

Medieval Foods

goat cheese thaler with fenugreek, 6,70 €
how it maked Katharina Melanchthon,
on granary bread with fig mustard
and green salad bouquet

roasted breast from poultry* with 11,90 €
delicious honey sauce, good mushy peas
and root vegetables

sweet baked apfelstrudel with sauce, 5,20 €

in the end a bitters 1,90 €

We offer these foods also as a menu:

3-course-menu without bitters for only 21,50 €

3-course-menu with bitters for only 23,90 €

Starters

Soups

Ökokontrollstelle DE 021 with certified organic ingredients

Broccoli-minestrone with red lentils (gluten free)	4,20 €
Carrot orange soup with ginger (gluten free)	4,30 €
Italian vegetable soup with parmesan (gluten free)	4,30 €
Tomato soup with rice and herbs (gluten free)	4,50 €

for the small appetite

Ökokontrollstelle DE 021 with certified organic ingredients

Spinach pancake au gratin with salad	5,60 €
Zucchini feta biscuits with garlic yoghurt garnished with a salad	5,70 €
Herb omelette with ragout of pork and a salad	6,40 €
Buttered bread with ham and two fried eggs, gherkin and a salad	6,50 €

Salads

Carrot salad with filets of grapefruit and rungs	5,20 €
Small seasonal salad	4,70 €
Leaf salad with mustard dressing and fried bacon bits	6,10 €
Large mixed salad with cheese and egg	8,70 €

Children's menu

Dishes

Ökokontrollstelle DE 021 with certified organic ingredients

Herb spaghetti with tomato sauce	3,90 €
Crispy fish sticks with mashed potatoes and carrot salad	5,70 €
Mini cutlet with carrots, delicate peas and spaghetti potatoes	5,90 €

Main dishes

Fish*

Steamed pollack** with leeks and curcuma rice (gluten free)	11,80 €
Salmon** with vegetables spaghetti in white wine sauce	14,30 €
Fried pike-perch** on buttered potatoes garnished with salad (also available gluten free)	14,60 €

** organic Fish

Meat

Ökokontrollstelle DE 021 with certified organic ingredients

Pork in black beer with mixed beans and potatoes in bacon fat	11,90 €
Mustard cutlet with cauliflower and parsley potatoes	12,20 €
Szegedine beef goulash, parsley potatoes and a small salad	12,40 €
Braised meat* from the wild leg, red cabbage with apples and dumplings Bohemian style	13,20 €
Turkey steak with almond broccoli and potato pancakes (also available gluten free)	13,80 €
Rump steak with herb butter, sautéed potatoes garnished with a salad (also available gluten free)	16,70 €

vegetarian dishes

Ökokontrollstelle DE 021 with certified organic ingredients

Curd gnocchi on creamed spinach	7,30 €
Spaghetti with pesto, olives and tomatoes	7,50 €
Dumpling-burger with Tomato and mozzarella, leaf salad in balsamic dressing	7,60 €
Emmentaler cheese potatoes with leaf salad (gluten free)	7,70 €
Carrots au gratin with tomato cream sauce and a potato pancake	7,70 €
Potato noodles with zucchini on tomato sauce	7,80 €
Pan fried potatoes and vegetables with cheese	8,10 €

* ingredients from conventional production

Desserts

Cakes*

Our selection of cakes changes daily. Please ask the waiting staff or look in our display cabinet.

Portion of whipped cream 1,30 €

Waffles

Ökokontrollstelle DE 021 with certified organic ingredients

Fresh baked apple waffles with cinnamon, sugar and cream 4,80 €

Fresh baked yoghurt waffles with fresh fruits 5,40 €

Ice cream

Ökokontrollstelle DE 021 with certified organic ingredients

Mixed Ice cream

2 scoops with cream and fruit sauce 3,80 €

3 scoops with cream and fruit sauce 4,60 €

Canzley ice-cup

frozen chocolate, hazelnut and stracciatella cream 4,00 €

on whipped cream with cacao powder

Fruit ice-cup

Sea buckthorn fruit sauce over whipped cream served 5,60 €

with 2 scoops of raspberry and mango sorbet with seasonal fruits

Justus ice-cup

raspberry sauce, whipped cream, strawberry and yoghurt ice cream 5,30 €

with raspberry sorbet

Wendelstein cup

Strawberry and yoghurt ice cream with raspberry sorbet, 5,40 €

cream and mango fruit sauce

Iced coffee

4,30 €

Desserts

Ökokontrollstelle DE 021 with certified organic ingredients

Junket with sour cherries 4,20 €

and chocolate flakes(gluten free)

Fruit yoghurt with seasonal fruits 4,20 €

Fresh fruit salad with nuts and raisins 4,80 €

Vanilla ice cream with warm blueberries 4,90 €

* ingredients from conventional production

Drink menu

Alcohol free organic drinks

from controlled ecological farming

Bionade, different varieties	0,33 l	2,00 €
Voelkel organic Zisch Ginger Life	0,5 l	2,50 €

Alcohol free drinks

from conventional production

Bad Liebenwerda mineral water non-carbonated, carbonated	0,25 l 0,75 l	1,80 € 4,20 €
Bad Liebenwerda Fiesta, Tonic①⑨	0,25 l	2,20 €
Fiesta, Bitter Lemon①⑨	0,25 l	2,20 €
Apple juice with sparkling mineral water	0,2 l	1,80 €
Organic apple juice with Bonaqa	0,4 l	2,80 €
Coca Cola②④⑧, Fanta⑩, Sprite○⊠	Fl. 0,2 l	1,80 €
Sprite○⊠, Spezi②④⑧⑩	0,4 l	2,80 €
Coca Cola light②④⑤⑥⑦⑧⑨	Fl. 0,2 l	1,80 €

Those dishes on our menu that have additives, which we are required by law to list, are indicated by the following symbols:

*from conventional production

- ⑩ nitrite curing salt
- ① contains quinine
- ② contains caffeine
- ③ Dye E 150 c
- ④ Dye E 150 d (sulphite ammonia caramel)
- ⑤ aspartame
- ⑥ sodium cyclamate sweetener
- ⑦ Acesulfam-potassium salt sweetener
- ⑧ phosphoric acid
- ⑨ citric acid
- ⑩ lactic acid
- sodium citrate
- ⊠ potassium sorbate
- preservative E 211 (sodium benzoate)
- ⊙ carotenes
- ◇ antioxidant ascorbic acid

Organic juices from a regional manufacture

from controlled ecological farming

Bauer organic apple juice	0,2 l	2,30 €
100% fruit juice, not from concentrate		
Bauer organic apple sea buckthorn juice	0,2 l	2,30 €
100% fruit juice, not from concentrate		
Bauer organic red currant nectar	0,2 l	2,30 €
30% fruit, from non-concentrated organic red currant pure juice		
Bauer organic blueberry nectar	0,2 l	2,50 €
50% fruit, from an organic forest		

Organic juices

with certified organic ingredients

Voelkel apple mango juice, Demeter Marke	0,2 l	2,20 €
Voelkel orange juice, Demeter Marke	0,2 l	2,20 €
Voelkel pineapple juice	0,2 l	2,20 €
Voelkel apple strawberry juice	0,2 l	2,20 €
Voelkel 7-dwarfs-children juice, Demeter Marke	0,2 l	2,20 €
Voelkel tomato juice	0,2 l	2,20 €
Voelkel carrots juice without lemon, Demeter Marke	0,33 l	2,50 €

Hot drinks

with certified organic ingredients

Coffee, cup		1,90 €
Coffee, small pot		3,00 €
Espresso, cup		2,00 €
Espresso with galangal		2,10 €
Cappuccino, cup		2,20 €
Latte Macchiato, glass		2,20 €
White coffee, cup		2,20 €
Hot lemonade		1,50 €
Country-coffee, cup		1,90 €
(malt, barley, chicory, rye, figs)		
Hot chocolate with cream, cup		2,80 €
Grog*		3,00 €
(hot water with rum)		
Pharisee*		3,20 €
(coffee & rum, white sugar and cream on top)		
Irish Coffee*		3,20 €
(coffee & whiskey, brown sugar and cream on top)		
Russian Chocolate*		3,90 €
(hot chocolate & vodka with cream on top)		

loose tea

from controlled ecological farming

Black tea:

Assam

strong, classic with more intensive colour

Darjeeling

Unmistakable flowery aroma

Earl Grey

Green tea:

Green tea Darjeeling

Fresh and flowery from Ambootia

Green tea Lemon

Green tea, lemon grass, apple, orange zest

Green tea Sencha

Light, fresh and aromatically flavour

Fruits tea:

Wild fruit

Rosehip, apple, hibiscus, orange zest, elderberry

Apple orange tea

apple, orange zest

Vital Quince

Quince, orange zest, hibiscus, stinging nettle, mint, rosemary

Apple hibiscus tea

Apple, hibiscus

Herbal tea:

Herbal dream

Fennel, Melissa, peppermint, camomile, liquorice, lemon grass, thyme

Peppermint tea

Camomile tea

Bloom of camomile

Rooibos tea

Tea, glass

1,80 €

Tea, cup

3,40 €

Organic beer from the bottle

Lammsbräu-Weisse	0,5 l	3,20 €
Wheat beer 5,1% vol.		
Lammsbräu-Dark	0,5 l	3,20 €
Wheat beer		
Lammsbräu Pilsener	0,5 l	3,20 €
Lammsbräu non-alcoholic	0,33 l	2,50 €

Organic beer on tap

Lammsbräu primary matter	0,3 l	2,50 €
	0,5 l	3,20 €

Beer* on tap

regional beer from conventionally production

Ur-Krostitzer-Premium Pils	0,3 l	2,20 €
	0,5 l	3,10 €
Ur-Krostitzer Black beer	0,3 l	2,20 €
	0,5 l	3,10 €
Shandy	0,3 l	2,20 €
	0,5 l	3,10 €

Open white wine

2006 Müller-Thurgau Quality wine, dry Winery Seeber	0,25 l 0,75 l	4,20 € 13,00 €
2007 Silvaner Quality wine, dry Winery Klaus Knobloch	0,25 l 1,0 l	4,20 € 16,80 €
2007 Rivaner Quality wine, dry Winery Seeber	0,25 l 0,75 l	4,20 € 12,50 €
2007 Riesling Quality wine, dry Vine dresser Brackenheim ECOVIN	0,25 l 0,75 l	4,40 € 14,30 €
2007 Pinot blanc Quality wine, dry Winery Klaus Knobloch	0,25 l 0,75 l	4,90 € 14,30 €
2007 Pinot gris Kabinett dry Winery Klaus Knobloch	0,25 l 0,75 l	4,90 € 14,30 €
2008 Kerner* Kabinett, dry regionally Winery Hanke	0,25 l 0,75 l	5,90 € 17,50 €
2008 Scheurebe* Kabinett, semidry regionally Winery Hanke	0,25 l 0,75 l	5,90 € 17,50 €
2009 Würzner Kabinett sweet Organic Winery Brühler Hof	0,25 l 0,75 l	4,90 € 14,30 €

Organic spritzer

White or red	0,25 l	3,00 €
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* ingredients from conventional production

Open red wines

2006 Mont Caillou	0,25 l	4,50 €
Merlot, dry		
France	0,75 l	11,30 €
2006 Pinot noir	0,25 l	4,90 €
Quality wine, dry		
Winery Klaus Knobloch	0,75 l	14,30 €
2006 Regent	0,25 l	4,90 €
QWPSR, dry		
Vine dresser Brackenheim ECOVIN	0,75 l	14,00 €
2007 Trifoglio Merlot	0,25 l	4,50 €
Merlot, dry		
Italy	1,0 l	15,00 €
2007 Il Ponte	0,25 l	4,50 €
Merlot, dry		
Italy	0,75 l	11,50 €
2007 Trollinger with Lemberger	0,25 l	4,90 €
QWPSR, dry		
Vine dresser Brackenheim ECOVIN	0,75 l	14,30 €
2007 Dornfelder	0,25 l	4,90 €
QWPSR, mild		
Winery Klaus Knobloch	0,75 l	14,50 €
2007 Portugieser	0,25 l	4,90 €
QWPSR, semidry		
Winery Klaus Knobloch	1,0 l	13,50 €
2009 Samtrot Spätlese	0,75 l	17,80 €
dry		
Vine dresser Brackenheim ECOVIN		

Rosé wine

2006 Rosé wine	0,25 l	4,80 €
Vine dresser Brackenheim ECOVIN	0,75 l	13,50 €

* ingredients from conventional production

Aperitifs

Rotkäppchen sparkling wine*, dry or semidry	0,1 l	2,90 €
Martini*	0,1 l	3,40 €
Campari*	0,1 l	3,40 €

Organic Cider

with 2 % Alcohol

Apple Cider	0,25 l	2,50 €
	0,75 l	6,20 €

Liquors and Spirits

Organic Vodka	2 cl	1,90 €
Organic Weizenkorn	2 cl	1,90 €
Organic Williams Pear	2 cl	2,90 €
Sour cherries liquor	2 cl	3,20 €
Cassis liquor	2 cl	3,20 €
Pomace brandy/German grappa	2 cl	3,20 €
Brandy, matured in wood	2 cl	3,20 €

Homemade Herb Liquors

different flavours	2 cl	1,90 €
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Our Suppliers

Terra Naturkost, Berlin

Deliver fresh goods such as fruit, vegetables, milk, cheese, cream and dry goods weekly. We purchase our ice cream from Terra Naturkost in Berlin, which comes from Italian and Dutch producers whose products are recognized as ecologically certified and are regularly inspected by an independent control station.

Diakonie Farm, Rackith

This organic social project employs long-term unemployed youths who have no job training, and other people with problems, and helps them to help themselves. Their task is to learn responsibility through food production. This includes proper animal husbandry, learning about organic vegetable farming and feed production, in addition to conservation. It is a high priority for us to purchase our products from the region. Diakonie Farm delivers our certified organic eggs, fresh vegetables, lamb and poultry. It is our goal to use products purchased directly from local farms. This guarantees that the products are delivered fresh.

Oerlemans Naturfrost certified by Demeter

Our focal point is a "fresh" kitchen and our goal is to use seasonal vegetables. However, we want to offer our guests variety and, for those who come to us with reservation, we want to offer "normal" meals. Therefore, in some of our dishes, we use certified organic frozen products.

Demeter Company and Guidelines

Currently, worldwide, there are approximately 3,500 Demeter Companies in 47 countries, which make products and raw goods from avocados to cotton and lemon balm. This company, along with around 1,300 agricultural and horticultural companies in Germany, operates under the Demeter guidelines, which were established in 1956 and are the strictest guidelines of all associations. Additionally, there are 180 processing plants such as dairies, millers, juice companies, bakeries and meat packing plants that are all bound together by contract. In addition to the cultivation regulations, Demeter defines manufacturing guidelines for processing companies. Generally, for example, ionized radiation, spraying and the use of genetically engineered raw materials are all forbidden. Only products that contain more than 90% of Demeter goods may carry the Demeter name. If the amount present is less than this, the name may only appear on the ingredient list.

Natural Coffee from Certified Organic Production

Our distributor is Lebensbaum who purchases its raw materials directly from Latin America, through which high quality can be guaranteed from cultivation to the finished product. The producers that Lebensbaum cooperates with have specialized in ecological coffee cultivation for many years.

BIOPARK-certified products

In 1991, 16 committed farmers and scientists founded the Biopark Association in Mecklenburg-Pommern. Today, various companies from 14 German states belong to the Association. Farmers, butchers, millers, bakeries, dairies and many others work according to the high standards of the Biopark guidelines. Biopark companies work together in closed cycles. They avoid chemical and synthetic materials, promote soil fertility through manure from animals they raise, and weigh crop rotation and seed plantation. The Biopark companies place proper animal husbandry, with open pastures and meadows, as their top priority. They promote the use of manure for soil fertilization from their own animals, which are raised without the use of antibiotics or hormones.

BIOPARK certified organic products

Biopark producers are committed to follow the strict guidelines of Biopark. They are inspected by order of the organization. Products that are certified must first go through two years of changeover through the BIO-PARK Certification Committee.

Things to now for our interested guests

What is organic farming?

Sustainable agriculture means that soil, water and air are controlled and that soil fertility and biological diversity are preserved. A farm that follows these conditions while at the same time producing quality, savoury produce is farming organically. The central idea behind organic farming is a closed cycle, which means that cultivation and animal husbandry are closely connected to each other. One part of plant production is used for animal feed, whilst manure from the animals is used to fertilize the plants. Principally, only enough animals are raised to keep the cycle balanced. In doing so, organic farming helps sustain our natural resources for current and future generations. And, of course, organic farming does not use harmful chemicals.

Organic Farming Rules

- versatile cultivation including various humus and nitrogen absorbing plants
- proper animal husbandry with straw and drainage - no caged animals
- organic manure without synthetic agricultural chemicals
- animal nutrition from feed produced on the farm - no synthetic protein
- improved nature conservation on the farm and production grounds

Today every farmer can carry out these trend-setting organic agricultural methods successfully. The organic farm has circa 1/3 less yield. However, a food shortage through organic farming in Europe would not happen. Through abolishment of the expensive compulsory land rest laws, the bureaucratic quota rules and socially harmful exports to developing countries, there would be enough on reserve to provide for humankind. (GÄA).

Wherever you see the word "Bio", this means that the product is organic

An organic product may only carry the "Bio" name when at least 95% of the basic ingredients come from an organic farm. Other products that contain at least 70% organic ingredients will be indicated by stating, for example, that the product was produced "with 70% of the ingredients from organic farms." In every case, all ingredients used in the product must be clearly labeled on the package – this you can be assured. Therefore, processing plants such as dairies, meat packing plants, bakeries, fruit and vegetables processing plants and breweries have set guidelines to follow and their ingredients are inspected. It is generally forbidden to add artificial colors, flavor enhancers, artificial flavours, stabilizers or synthetic sweeteners to organic products. It is also not permitted to genetically engineer organic products or to treat them, or their ingredients, with ionized radiation. Additives are only allowed when the organic product cannot be produced without them, or when quality cannot be guaranteed. The European Community Organic Guidelines only allow one-tenth of the permissible additives that are used in conventional production.

**Organic Fish

Fish from ponds managed organically are perfect for people who want to preserve natural stability and be certain that their fish is free from contamination. Carp, trout, shrimp, catfish and rainbow perch are bred in this way. The fish have enough room and are fed organic food. Antibiotics are avoided. However, our selection of organic fish is limited and there can sometimes be problems with delivery. Therefore, we purchase conventionally-produced fish and only offer organic fish on certain occasions.

What is gluten?

Gluten is a grain. Due to its elasticity and adherence, it is useful for obtaining good baking results. Additionally, gluten is an inexpensive binding agent and is found in herb mixes, coated tablets, medicines, fruit preparation etc.

Gluten free diet and celiac disease

Celiac disease is a chronic disease of the small intestine. The illness is lifelong and there is no cure. It is caused by gluten, which is found in grains, barley, rye, oats and spelt wheat. Gluten causes an infection that destroys the small intestine's mucous membrane. The symptoms of celiac disease include diarrhoea, fatigue, upset stomach and a poor general condition. In Germany, one in a thousand people suffer from celiac disease. Since the disease is not yet curable, a gluten-free diet is advised.

Source: Trudel Marquardt

Why we don't offer decaffeinated pure coffee

Caffeine can be removed from the green bean through a chemical treatment. After the solvent is removed, the coffee is processed using conventional methods. In the past 20 years, non-chemical methods of producing decaffeinated coffee have become more common. Nonetheless, decaffeinated coffee is a product where the natural beans have been altered and we have therefore decided not to offer it.

Tea Origins

Ambootia is one of six organic tea farms in the northern India Darjeeling district. With an extensive forestry renewal program, the Ambootia region encountered erosion. In order to counteract the private cutting of trees, organic gas and hydroelectric power stations were constructed. Our tea is delivered by LEBENSBAUM. European Community certification is conducted by BCS Öko Garantie GmbH, the inspection association DEMETER in addition to the BNN (Federal Association of Natural Foods and Products).

Organics and Additives

You will probably think that there are a lot of additives for an organic restaurant when you look at the box below. After close inspection, however, you will realize that most of the symbols are only found in the items of our menu that were produced conventionally.