

menu offers

all-year menu:

menu 1 („Canzley-menu“)

Appetizers trilogy „Alte Canzley“

(fruit salad with fruit filets of the season, filled cucumbershuttle,
marinated pear wrapped in ham)

Fish filet in a potato dress, carrot-pepper-vegetables and lemon sauce

or

mixed meat plate of beef and pork in cream cheese and pepper sauce at
Kamutpasta

Marbled chocolate mousse with white and dark chocolate

Price per person: 27,60 €

menu 2 („the Vegetarian“)

potato –cucumber -soup with flowers and herbs

Green grain patty on risotto and an seasonal variation of vegetables

or

wild herb speatzle with cheese-cream-sauce

Cherry dessert „Black Forest style“

Price per person: 18,90 €

Besuchen Sie uns auch im Internet unter:

www.alte-canzley.de

menu 3 („The Swabian“)

Gaisburger marsch

Pasta squares with molten roll butter and salad

or

cooked roast shoulder of pork with potatoes and lettuce

Pfitzauf with pear compote and whipped cream

price per person: 19,70 €

menu 4 („The Country with a kick“)

Curried fish soup with herbs and cream

Prime boiled beef aspic on a wild herb salad with
Horseradish-chives-hood

Honey-spice roast pork on a trilogy of cabbage and potato croquettes

or

Filled roast turkey in the manner of „Cordon Bleu“ with carrot- broccoli-vegetable
and basmati rice

Warm apple strudel with peppercherries in caramel sauce and whipped cream

Price per person: 31,70 €

menu 5 („The Fine Guy“)

Cheese-wine soup with croutons

Cod dumplings of shrimps sauce*

Vegetarian Cabbage Roulade of duchess potatoes and vegetables jus

or

Beef tenderloin marinated in Earl Grey
on fragrant basmati rice and mixed salad

Mini cheese quiches with herb dip

Semolina pudding at fruit sauces mirror

Price per person: 44,30 €

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Deutschlands Top 500

Winter menu (November to March)

menu 6 („The Exquisite“)

Brussels sprout-arugula-salad with walnuts

Roast saddle of lamb in chocolate-olive-oil-sauce with celery puree
 or
 Crunchy carp with fennel-orange-vegetable and tagliatelle roundabout

Curd cream and marinated orange filets

Price per person: 26,80 €

menu 7 („The Hearty“)

Lentil soup wryly with smoked pork loin and carrots

Marinated beef carpaccio with a salad bouquet

Wild goulash with mushrooms, kale and bohemian dumplings
 or
 Vegetables-noodle-pan au gratin pan on tomato sauce

Homemade applewaffle with vanilla cream and apple fruit

Price per person: 29,70 €

Spring fever (April to June)

menu 8 („The Fragrant freshness“)

ramson-cream cheese soup with croutons

Veal stew with porcinis, roasted fennel and potatoes with rosemary
 or
 Cod filet* in mustard sauce on stewed cucumbers, served with potato-celeriac puree

Walnut parfait with yogurt-liqueur cream and peiplant muffin

Price per person: 22,30 €

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Deutschlands Top 500

**Gesundheits- und Tagungszentrum
 Wittenberg GmbH & Co. KG - Alte Canzley –**
 Geschäftsführerin: Christa Rath
 Sitz: Lutherstadt Wittenberg
 Amtsgericht Stendal, HRA 12204

PhG:
 Gesundheits- und Tagungszentrum
 Wittenberg Verwaltungs-GmbH
 Sitz: Lutherstadt Wittenberg
 Amtsgericht Stendal, HRB 16216

Steuernummer: 115/112/17603
 USt-ID: DE 218 951 497
 Bankverbindung: SP Wittenberg
 KTO. NR.: 308560
 BLZ: 80550101



Gesundheits- und Tagungszentrum Wittenberg ;
Alte Canzley - Hotel – Restaurant t
Schlossplatz 3 ;
06886 Lutherstadt Wittenberg ;
Tel: 03491- 429 110)
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menu 9 („For the spezial occasion“)

Fennel salad with orange filets

Turkey- rice-cocktail

Salmon-cannelloni with salad

or

rarebit medaillon of pork fillet with carrot-potato- sliced and mixed salad

Mango- chili -sorbet with an cocktail of wild berries

Price per person: 27,40 €

Asparagus (May to June)

Asparagus cream soup with caramelized asparagus pieces

Asparagus-cherry-tomato salad on arugula

Roulade of chicken filled with Asparagus-cream cheese, served with potato cruller

or

Green and white asparagus with noodles-vegetable-ragout and sauce hollandaise

Asparagus ice cream of champagne foam with strawberries au gratin

Price per person: 28,80 €

Summer (June to August)

menu 10 („The Refreshing“)

Chilled broccoli-basil-soup

Vegetable strudel on fruity tomato sauce and rice

or

Roast beef in herbs on pepper sliced and speatzle

Raspberry sorbet on chocolate mousse

Price per person: 24,80 €

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menu 11 („Our wine menu“)
 Leaf salad with crispy goat cheese bonbons

Tomato sorbet on mascarpone sauce

Pikeperch wrapped in herb on dill foam, leek and potato grapes
 or
 Eggplant-zucchini-roulette with leaf spinach and Parmesan

Stewed peach with raspberry panna cotta and elderflower jelly

Price per person: 26,90 €

menu 12 („For the mild Summer night“)
 Cucumber-Yogurt-Gazpacho

Antipasto salad with pesto dressig

Vegetarian shashlik on a Kamutnoodle nest and basil-cream cheese-sauce
 or

Pork fillet roulett on a duet of cauliflower and broccoli, served with tomato rice

Carpaccio of peppers with ewe´s cheese variation

curd cherry roll with raspberry-cold shell

Price per person: 33,70 €

Autumn (September to November)

menu 13 („The encounter of wild and pumpkin“)
 Ratatouille-salad with marinated mushrooms

Pear-sweet chestnut risotto at deer ragout and cranberries
 or

Pumpkin strudel with ewe´s cheese and endiven salad in potato-pomegranate dressing

Stracciatella-pear-curd on plum compote

Price per person: 23,50 €

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menu 14 („From the forest and pond“)

Plum-tomato-soup with croutons

Salad with sautéed chanterelles

barbarian duck breast with cauliflower-nougat *-puree, thyme jus and cinnamon foam
 or

Pumpkin-Cannelloni wrapped in Savoy on chestnut puree and broccoli-tomatoes-vegetable

Espresso creme brulee with passion-fruit sorbet and orange-mint salad

Price per person: 33,70 €

Advent (mid November to mid Januar)

menu 15 („Summer meets Christmas“)

Carrot-coconut-soup with cardamom and caramelized almonds

Duck breast with beans with bacon and potato-parsnip puree

or

Christmas spice roulade with sprouts and potato dumplings

Gingerbread panna cotta on rumpotjelly

Price per person: 29,40 €

menu 16 („ Our festive menu“)

Chicken bouillon with julienne vegetables

Beetroot carpaccio with Parmesan cheese and walnuts

Goose breast or goose club

Elective with kale or red cabbage, parsley potatoes or dumplings

or

Stewed veal breast on horseradish-savoy and potatoes with rosemary

Marzipan ice cream with warm cherry compote

Price per person: 34,60 €

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