



Autumnal DELIGHTS

Forest | Coast | Harvest

YOUR MENU. YOUR CHOICE.

Regional, seasonal and tailored to your taste.

3 COURSES

Appetizer
•
Main course
•
Dessert

54,00€

4 COURSES

Appetizer
•
Soup
•
Main course
•
Dessert

64,00€

5 COURSES

Appetizer
•
Soup
•
Intermediate course
•
Main course
•
Dessert

79,00€

WOULD YOU LIKE ANOTHER GLASS?

We offer a personalized wine pairing.

Upon request, we can accompany your menu with a selection of wines carefully paired with each individual dish.

Each glass is 0.1l.

3-COURSE

Wine pairing for
16,90€

non-alcoholic for
13,90€

4-COURSE

Wine pairing for
22,90€

non-alcoholic for
18,90€

5-COURSE

Wine pairing for
28,90€

non-alcoholic for
23,90€

APPETIZER

Porcini & Brown Butter
Sautéed porcini mushrooms, potato
espuma, baby leeks, brown butter,
fried parsley

17,00€

Scallop & corn
Scallop, corn, celery cream, smoked
almond, herb oil

19,00€

SOUP

Pumpkin & Apple Soup
Pumpkin seed oil, pumpkin seeds,
king oyster mushroom, hazelnut

9,00€

All-you-can-eat salad buffet 17,90€

Our salad bar is freely accessible to
every guest who orders a dish.



MAIN COURSE *Meat*

Duroc & Apple 30,00€

Duroc pork belly, caramelized apple
brunoise, braised pointed cabbage,
Dijon mustard sauce, jus

Corn-fed poularde & tarragon 29,00€

Corn-fed poulard, glazed carrots,
mashed potatoes, Pommes Anna,
tarragon farce, poultry jus

Beef & Celery 46,00€

Beef fillet, celeriac cream, potato
terrine, roasted shallot, port wine jus

Wine Our *recommendation*

	0,1l	0,2l
2023er	5,10€	9,80€

Cuvée Johannes G

Winery Gröhl | Rheinhessen | Dry

2025er	5,10€	9,80€
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Weißer Burgunder
vom Landschneckenkalk

Winery Katrin Wind | Southern Palatinate | Dry

2022er	5,90€	10,80€
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Mano Negra

Winery Philipp Kuhn | Palatinate | Dry

MAIN COURSE *Meat*

Duck & Plum

31,00€

Pan-roasted Barbarie duck breast
(served pink), plum, pointed cabbage,
potato mille-feuille, jus

Saddle of Venison & Juniper

41,00€

Rosé-roasted saddle of venison,
beetroot cream / cubes / marinated
brunoise, roasted celeriac, game jus



Our Wine recommendation

	0,1l	0,2l
2022er	5,10€	9,80€
Weißburgunder Sonnenmorgen		
Winery Lindenhof Nahe Dry		

2022er	5,90€	10,80€
Das kleine Kreuz		
Winery Rings Palatinate Dry		

Our Wine recommendation

2022er 0,1l 0,2l
Riesling 4,90€ 7,50€
Winery Rings | Palatinate | Dry

2023er 5,10€ 9,80€
Riesling Alte Reben
Winery Nik Weis | Moselle | Dry

2024er 5,90€ 9,80€
Sancerre
Moulin des Vrillères | Sancerre, France

MAIN COURSE *Fish*

30,00€

Zander & Pea
Zander fillet, young peas, potato
croûtons, beurre blanc, herb oil

32,00€

Cod & Leek
Cod, baby leeks, smooth
mashed potatoes, mussel stock,
chives



MAIN COURSE *Vegetarian*

Celeriac & Chestnut

21,00€

Oven-braised celeriac, chestnut cream, apple-balsamic jus, walnut, crispy sage

Cauliflower and Pecan

21,00€

Roasted cauliflower, pecan, yogurt, saffron sauce, apple, smoked paprika, black sesame



	0,1l	0,2l
2023er Grüner Veltiner Winery Martin Rheinfeld Austria Dry	4,10€	7,20€

2024er Grape Blaufränkisch Winery Martin Rheinfeld Austria Dry	4,10€	7,20€
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DESSERT

Deconstructed Tiramisu

Fudge cake, chocolate cream, chocolate chips, chocolate sauce, coffee, mascarpone espuma

13,00€

Panna Cotta & Plum

Greek yogurt panna cotta, poached plum, cinnamon ice cream, plum and tonka bean jus, orange gel, thyme

12,00€



CHEESE-DESSERT

16,00€

Brie de Meaux

Brie de Meaux, grape sorbet, port wine gel, pickled grapes, buckwheat and walnut crumble, pear



It's beautiful here.

And not just here: Hackmann Hotels is a family-run hotel group with properties in the Emsland, Grafschaft Bentheim, Osnabrücker Land, and Münsterland regions—stretching from Papenburg to Osnabrück.

Each hotel has its own unique character, yet they all share one thing in common: genuine hospitality.

Whether you are here for a business trip, a weekend getaway, or a cycling tour along the Ems, Hase, and Vechte rivers, we offer a place to settle in, unwind, and enjoy your stay.

We are delighted to have you with us today. Perhaps we will see you again at one of our other locations.

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APERITIF

Meppener Perle German sparkling wine, dry	4,20€
Paladin Millesimato Prosecco Italian Prosecco, fine perlage	4,20€
Port - Tonic White port with tonic water	7,90€
Aperol Spritz Prosecco, Aperol, Soda, frische Orange	8,90€
Sarti Spritz Sarti Rosa, sparkling wine, soda, fresh lime	8,90€
Lillet Wild Berry	8,90€
Hugo	7,90€
Campari Soda	7,90€
Campari Orange	7,90€
Ramazzotti Fresco Spritz	7,90€
Martini Bianco	5,90€

COCKTAILS

Aperol Sour Aperol, orange juice, lemon juice, cane sugar syrup	9,90€
Whisky Sour Whisky, orange juice, lemon juice, cane sugar syrup	9,90€
Mojito White rum, mint, cane sugar, lime, ice	10,50€
Espresso Martini Vodka, Kahlúa, espresso, coffee beans	10,50€

MOCKTAILS

Ipanema Ginger ale, lime, cane sugar, crushed ice	8,50€
LAVIE Spritz Wild Virgins LAVIE, tonic water, fresh berries	7,90€
FINE Spritz Wild Virgins FINE, tonic water, fresh orange	7,90€



DRAUGHT & BOTTLED BEER

	0,25l	0,5l
König Pilsener	3,60€	6,20€
König Alster	3,60€	6,20€
	0,3l	0,5l
TH. König Zwickel	3,90€	6,20€
Borchert Braumbier	4,50€	6,90€
		0,5l
Benediktiner Pale wheat beer		6,20€
Benediktiner dark		6,20€
Benediktiner alcohol-free		6,20€
	0,33l	
Benediktiner Lager beer	3,90€	
Bitburger alcohol-free	3,90€	
Bitburger Radler alcohol-free	3,90€	

ALKOHOL-FREE DRINKS

	0,25l	0,75l
Gerolsteiner	3,30€	6,90€
Medium Natural		
	0,2l	0,5l
Coca Cola	3,60€	6,70€
Normal Zero		
Fanta	3,60€	6,70€
Sprite	3,60€	6,70€
Mezzo Mix	3,60€	6,70€
Juice	3,80€	
Orange Apple		
Ginger Ale	3,80€	
Bitter Lemon	3,80€	
Tonic Water	3,80€	
		0,33l
Sparkling Juice		3,90€
Apple Rhubarb Passion fruit		
Vitalmalz		3,90€

SMALL BUT MIGHTY

Jubilaeums Aquavit	3,00€ ^{2 cl}
Malteser	3,00€
Linie Aquavit	3,00€
Ouzo	3,00€
Sambuca	3,00€
Ramazotti	3,50€
Averna	3,50€
Fernet Branca	3,50€
Jägermeister	3,00€
Underberg	2,50€
Baileys	3,50€



REGIONAL SPECIALTIES

HKT	2,50€ ^{2 cl}
Heydt 1860	4,00€
Heydt Butterscotch	3,50€
Rosche Korn	3,00€
Rosche Moorwasser	3,00€
Rosche Wacholder	3,00€
Rosche Uralt	3,00€

LONGDRINK

	0,1l
Cola Korn	4,90€
Veterano Cola	5,90€
Whisky Cola	6,90€
Rum Cola	5,90€
Havanna Cola	6,90€
Bacardi Razz Sprite	6,90€

COFFEE & TEA

Cup of Kaffee Crema	3,20€
Espresso	2,80€
Double Espresso	4,20€
Espresso Macchiato	3,20€
Double Espresso Macchiato	4,60€
Café au Lait	4,80€
Hot Chocolate	3,80€
Cappuccino	3,80€
Latte Macchiato	4,20€
Glass of Tea	3,00€



OUR COFFEE FOR YOUR HOME

We believe a great meal deserves a perfect finale. That's why we source our coffee beans from the long-established IMPING roastery in Bocholt. Since 1875, they have been crafting their coffee with passion and finesse, using a gentle, slow-roasting drum process. The result? A full-bodied, low-acidity coffee that brings the region's artisanal craftsmanship to every cup.

Would you like to enjoy our coffee at home? Feel free to ask our service or reception team.



WE ARE REGIONAL

A selection of our regional suppliers:



The logo for Gabelhelden features the word "GABELHELDEN" in a large, elegant, brown serif font. A brown fork is positioned vertically, with its tines pointing upwards and its handle extending downwards, passing through the letter 'A' and the letter 'B'.

kreativ • saisonal • familiär

NEW CUISINE, NEW IDEAS, NEW CULINARY DELIGHTS.

Our restaurant now has its own name: Gabelhelden. And with this new name comes a fresh approach to what we serve.

Our cuisine is now more regional, more seasonal, and a touch more refined. Familiar ingredients meet modern ideas, meticulous craftsmanship, and surprising flavor combinations. We focus not on offering an endless array of choices, but on a carefully curated menu featuring high-quality dishes and ingredients suited to the season.

To ensure there is always something new to discover, our menu changes every month, allowing seasonal produce to take center stage.

And because everyone's idea of a perfect evening differs, our guests decide for themselves the extent of their culinary experience: you can assemble a 3-, 4-, or 5-course meal from our current menu to suit your taste. Upon request, we can pair your meal with a selection of wines carefully chosen to complement your chosen dishes.

Gabelhelden stands for cuisine that evolves—without becoming overly complicated. Rooted in the region and inspired by the seasons, we aim to turn a simple dinner into a truly special evening.

The chefs behind our stoves bring more than just a recipe to the table: they bring passion, creativity, and the courage to try something new.

At “Gabelhelden live,” our chefs not only deliver culinary excellence but also offer a glimpse into their unique approach to the art of fine dining.

Every event is crafted with care and brimming with personality—reflecting the diversity of the people in our kitchen.

Look forward to special evenings, each with its own distinct character:

- November 14 – Fine Dining by Hackmann
- (Date to be announced) – The Steak Show – Part 2
- ...

Exclusive. Personal. And found only here at VIA PLAZA.



DID YOU ENJOY THE MEAL?

Your feedback is our favorite dessert.
We would appreciate a review on Google.



Thank you!