



NICE TO BE HERE.

And not just here: Hackmann Hotels is a family-run hotel group with properties across the Emsland, the County of Bentheim, the Osnabrück region and the Münsterland – from Papenburg to Osnabrück.

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

Whether you're travelling for business, enjoying a weekend getaway or cycling along the rivers Ems, Hase and Vechte – with us, guests find a place to arrive, unwind and indulge.

We're delighted to have you with us today. Perhaps we'll see you again at one of our other locations.

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GOLDEN TREASURES

Chanterelle Cream Soup 7,90 €
with Croutons | Vegetarian

Chanterelle Bowl 19,90 €
Chanterelles | Watercress | Burrata | Berries |
Walnuts | Pear | Cherry tomatoes

THE PERFECT PAIRING

	0,2l	0,75l
2025er grape Chardonnay	6,90 €	25,50 €
German quality wine dry harmonious exotic complex Rheinhessen		

2024er Pinot Noir	6,90 €	25,50 €
German Quality Wine Semi-dry Fresh Berry-like Fruity finish Baden		



CHANTERELLES

Chanterelles in Cream
with Potato Rösti | Salad from the buffet

Optionally with:
with breaded schnitzel

with zander fillet

with pork tenderloin

with rump steak
about 200 g

16,90 €

24,90 €

31,90 €

32,90 €

39,90 €

SEASONAL DELIGHTS FROM THE FOREST

These golden-yellow chanterelles delight with their warm, harmonious nutty aroma and a delicate fragrance that perfectly complements their subtle, full-bodied flavor.



APERITIF

	0,1l €
Meppener Perle	4,20 €
German sparkling wine b.A. dry	
Paladin Millesimato Prosecco	4,20 €
Prosecco D.O.C.	
Port - Tonic	6,90 €
white port wine with tonic water	
Aperol Spritz	8,90 €
Prosecco, Aperol & water	
Lillet Wild Berry	7,90 €
Hugo	7,90 €
Campari Soda	8,90 €
Ramazzotti Fresco Spritz	5,50 €
Martini Bianco	9,50 €
Mojito	9,50 €
Pink Dragon Spritz	9,50 €

REFRESHING & NON-ALCOHOLIC

Virgin Pink Dragon	7,00 €
Ipanema	6,90 €

NON-ALCOHOLIC GIN

	2 cl €
Siegfried Wonderleaf	5,50 €
vegan pure love 18 botanicals	
Siegfried Wonderleaf Rosé	5,50 €
delicate fruit vegan all natural	

NON-ALCOHOLIC RUM

	2 cl €
Siegfried Wonderoak	5,50 €
harmonious mild tonka bean nutmeg	

DRAFT & BOTTLED BEER

	0,25 l	0,3 l	0,5 l
König Pilsener	3,30 €		5,90 €
König Alster	3,30 €		5,90 €
TH. König Zwickel		3,70 €	5,90 €
Borchert Brown Ale		4,20 €	6,20 €
		0,33 l	0,5 l
Benediktiner pale wheat beer			5,90 €
Benediktiner dark wheat beer			5,90 €
Benediktiner non-alcoholic			5,90 €
Benediktiner lager beer		3,80 €	
Bitburger non-alcoholic		3,70 €	
Bitburger Radler non-alcoholic		3,70 €	

NON-ALCOHOLIC BEVERAGES

	0,2 l	0,25 l	0,33 l	0,5 l	0,75 l
Gerolsteiner Medium Naturell		3,10 €			7,20 €
Coca Cola	3,40 €			6,50 €	
Cola Zero	3,40 €			6,50 €	
Fanta	3,40 €			6,50 €	
Sprite	3,40 €			6,50 €	
Mezzo Mix	3,40 €			6,50 €	
Juice Orange Apple	3,20 €				
Juice Spirtzer Apple Rhubarb Passion Fruit				3,50 €	
Vitalmalz				3,50 €	
Ginger Ale	3,40 €				
Bitter Lemon	3,40 €				
Tonic Water	3,40 €				

SMALL BUT REFINED

	2 cl €
Jubilaeums Aquavit	3,00 €
Gran Marnier	4,50 €
Baileys	3,50 €
Malteser	3,00 €
Jägermeister	2,60 €
Amaretto	2,50 €
Kümmerling	2,50 €
Ramazotti	3,50 €
Tequilla	2,50 €
Pernod	2,50 €
Linie Aquavit	3,00 €
Underberg	2,60 €
Sambuca	3,00 €
Ouzo	3,00 €

REGIONAL SPECIALTIES

	2 cl €
HKT	2,50 €
Heydt 1860	4,00 €
Heydt Butterscotch	3,50 €
Rosche Korn	2,40 €
Rosche Moorwasser	2,80 €
Rosche Wacholder	2,40 €
Rosche Uralt	2,90 €

LONGDRINK

	0,2 l €
Veterano	6,50 €
Jack Daniels	6,50 €
Bacardi Razz	6,50 €
Havanna 3 Years	6,50 €

COFFEE & TEA

Cup of coffee (crema)	2,70 €
Espresso	2,20 €
Espresso macchiato	2,80 €
Café au lait	3,80 €
Hot chocolate	3,50 €
Cappuccino	3,20 €
Double espresso	3,50 €
Latte macchiato	3,80 €
Glass of tea	2,70 €
Pot of tea	3,80 €

OUR COFFEE FOR YOUR HOME

Tradition you can taste: our coffee from IMPING

We believe a great meal deserves a perfect finish. That's why we source our coffee beans from the traditional IMPING roastery in Bocholt. Since 1875, they have been refining coffee with passion and precision using a gentle, long drum-roasting process. The result? A low-acidity, full-bodied coffee that brings regional craftsmanship into every cup.

Would you like to enjoy our coffee at home as well? Feel free to speak to our team in service or at the reception.





GABELHELDEN LIVE

Those who stand behind the stove here bring more than just a recipe: passion, creativity and the courage to try something new.

At “Gabelhelden live”, our chefs don’t just give their best on the plate – they also offer a glimpse into their very own way of thinking about flavour and enjoyment. Each event is handcrafted and full of personality – as diverse as the people in our kitchen.

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

- 🌿 June 13 – Garden Affairs by Hackmann
- 🐟 August 8 – Hooked & Cooked by Hackmann
- 🌟 November 14 – Fine Dining by Hackmann
- 🥩 (date to be announced) – The Steak Show – Part 2

Exclusive. Personal. And only here at VIA PLAZA.

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FIRST THINGS FIRST

Prawn 15,90 €
chili oil | pan-fried mango | toasted brioche

Burrata 15,90 €
olive oil | Szechuan pepper | beef tomato
carpaccio | pine nuts | basil mayonnaise |
fried arugula

Beef Tataki 17,90 €
beef fillet | ponzu | spring onion | sesame
mayonnaise | sake

SMOOTH & CLEAR

Carrot & ginger soup | vegan small 7,90 €
black sesame large 11,50 €

Mushroom consommé | vegetarian small 7,90 €
semolina dumpling large 11,50 €

GREEN & GREAT

Salad from the buffet 16,90 €
all-you-can-eat salad | toasted ciabatta

Smoked tofu | vegan 18,90 €
pearl barley risotto | rosemary cherries |
pickled ginger | Szechuan pepper | herb
marinade | salad from the buffet

Cauliflower schnitzel | vegetarian 18,90 €
tahini yogurt | pomegranate | mint | lime
mayonnaise | toasted pine nuts | jalapeño
relish | salad from the buffet

Pretzel dumpling | vegetarian 18,90 €
Epea ragout | Parmesan foam | herb oil |
crispy onions | salad from the buffet

Oriental-style bulgur | vegan 18,90 €
tomato | date | cranberries | dried
strawberries | vegan mint yogurt | pickled
onions | curry garlic bread crumble | roasted
cashew nuts | salad from the buffet

FROM RIVER & SEA

Salmon fillet 32,50 €
Thai curry | coconut milk | basmati rice | salad
from the buffet

Monkfish fillet 34,90 €
black sesame crust | braised Chinese
cabbage | caviar | saffron arancini | mint
cream | salad from the buffet

Pike-perch fillet 29,90 €
light hummus base | warm olive & tomato
tartare | crispy potato straw | salad from the
buffet

HEARTY & HANDCRAFTED

Pork tenderloin 28,90 €

celeriac purée | Calvados reduction | pistachio crunch | caramelised apricots | salad from the buffet

Corn-fed chicken 22,90 €

sesame crust | mango curry sauce | potato rösti | salad from the buffet

Gourmet schnitzel 21,90 €

mushroom cream sauce | croquettes | salad from the buffet

Trio of fillets 32,90 €

two kinds of sauce | steakhouse fries | salad from the buffet

Braised veal cheeks 29,90 €

lemon zest | buttery foam potatoes | Barolo jus | salad from the buffet

Sliced meat “Zurich style” 28,90 €

pork & beef fillet strips | potato rösti | salad from the buffet

EL-VP 0815 Burger 22,90 €

beef patty | brioche bun | caramelised whisky onions | chili mayonnaise | romaine lettuce | beef tomato | cheddar | homemade sauce | Parmesan rösti fries | salad from the buffet

EMBERS & INDULGENCE

T-bone steak 52,50 €
approx. 550g

Entrecôte 29,90 €
approx. 200 - 220g

Rump steak 28,90 €
approx. 200 - 220g

Fillet steak 32,90 €
approx. 200 - 220g

Tomahawk steak (beef) 84,90 €
approx. 1,1 kg | for 2 persons | waiting time
min. 30 minutes

Tomahawk prok 22,90 €
approx. 350 - 400g | dry aged

Salmon fillet 20,90 €

King prawn 3,50 €
price per piece

SATISFYING & WELL BALANCED

Baked potato with sour cream 5,50 €

Steakhouse fries 4,90 €

Rosemary fries 4,90 €

Sweet potato sticks 5,20 €

Fried potatoes 5,20 €
with bacon and onions

Potato rösti 4,90 €

Croquettes 4,90 €

Garlic bread 4,90 €

Pan-fried vegetables 5,90 €

Crispy onions 4,90 €

Mushrooms 4,90 €

Salad from the buffet 7,90 €

CRAFT & KITCHEN

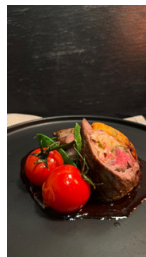
In our kitchen, it's not just the ingredients that matter – but the people behind them.

A young team driven by passion, creativity and a genuine love for cooking.

Many of them trained with us, have grown with us, stayed or returned – and now pass their knowledge on. Because here, taking responsibility and trying new things is part of who we are. Our apprentices are an integral part of the team, contributing their own ideas along the way.

This is how dishes are created that are not only crafted with skill, but also carry personality.

Prepared with care, refined with curiosity – and with the ambition to become a little better every day.



FLAVOUR & SPICE

Curry herb butter 3,90 €

Truffle mayonnaise 3,90 €

Sauce béarnaise 3,90 €

Mushroom sauce 3,90 €

Pepper sauce 3,90 €

MMH & MMMH

Blueberry Parfait

frozen yogurt | cocoa crumble | pickled
blueberries | blueberry reduction

9,90 €

Raspberry Espuma

white chocolate parfait | 70% chocolate ice
cream | chocolate crumble | dried raspberries

9,90 €

Lemon Crème Brûlée

mascarpone cream | blackberry ragout

9,90 €

“Vanilla Iced” Espresso

vanilla ice cream | espresso | whipped
cream

6,50 €

DID YOU ENJOY YOUR MEAL?

Your feedback is our favourite dessert.

We'd love to hear from you – feel free to leave us a
review on Google.

