



WELCOME

Opening hours

Monday to Saturday: 12 noon to midnight

(Kitchen open until 9.30 p.m.)

Sunday: Day of rest

Dorint · Kongresshotel · Düsseldorf/Neuss

Selikumer Straße 25 · 41460 Neuss · Deutschland

Tel.: +49 2131 262-0 · info.neuss@dorint.com · dorint.com/neuss

Dorint Hotels Betriebs GmbH · Aachener Straße 1051 · 50858 Köln · Deutschland



CLASSIC MENU

Soup of the season

Inspired by the season with selected fresh ingredients € 9.00

Beef carpaccio ^{g,l}

with freshly grated Parmesan cheese, olive oil and pine nuts € 16.00

Goat cheese salad ^{g,l}

Seasonal salad with baked goat cheese
and honey thyme vinaigrette € 18.00

Caesar salad ^{c,d,g,l}

Classically refined with crispy croutons and freshly grated Parmesan cheese
and a velvety Caesar dressing € 15.00
optionally with chicken breast fillet ^{g,l} extra € 6.00
or with fried prawns ^{b,g,l} extra € 9.00

Tagliata di manzo ^{g,l}

Thin slices of roast beef , 150 g, briefly grilled,
served with marinated rocket and freshly shaved Parmesan cheese € 23.00

Alsation-style tarte flambée ^{a1,g,l,n}

Crispy base, topped with sour cream, onions and bacon € 13.00

Cheese and leek tarte flambée ^{a1,g,l,n}

Crispy base, refined with sour cream, leek pieces and cheese € 13.00

“Nüsser Currywurst“ ^{i,l,m}

Sausage from the Neuss butcher’s shop “Herten“,
spicy curry sauce, served with french fries € 14.00

Club sandwich – classic ^{a1,c,g,l}

Sandwich with chicken, bacon, fried egg,
salad and cheese, served with french fries € 24.00

Dorint Burger ^{a1,c,g,l}

Grilled beef patty with lettuce, onions, burger sauce,
cheddar cheese, served with french fries € 24.00



CLASSIC MENU

“Wiener Schnitzel”^{a1,c,g,l}

Fine veal, served with crispy roast potatoes
and a side salad € 29.00

Rumpsteak, 250 g^{g,l}

Grilled beef steak with baked potato
and a side salad € 35.00

Cod fillet^{a1,d,g,l}

Tender cod served with leaf spinach,
accompanied by creamy carrot purée refined with ginger € 29.00

Penne truffle velouté^{a1,g,l}

with pine nuts, tomatoes and freshly grated Parmesan cheese € 19.00

Spaghetti with fried prawns^{a1,b,g,l}

in a creamy Parmesan sauce with cherry tomatoes € 24.00

Fruity vegetable curry^{a1,h4,i,k,l}

with roasted cashew nuts and basmati rice € 17.00

DESSERT

Pistachio parfait^{c,g,h7,l}

Crispy crumble and marinated raspberries € 12.00

Crème Brûlée^{c,g,l}

Aromatic tonka bean,
served with chocolate ice cream € 12.00



LONGDRINKS

Aperol Spritz

Aperol¹ · Prosecco¹ · Soda € 10.50

Limoncello Spritz

Limoncello¹ · Prosecco¹ · Soda € 10.50

Hugo

Prosecco¹ · Elderflower syrup⁹ · Mint · Lime · Soda € 10.50

Campari Soda

Campari¹ · Orange · Soda € 10.50

Campari Orange

Campari¹ · Orangenjuice · Orange € 10.50

Campari Spritz

Campari¹ · Frizzante¹ · Soda · Orange € 10.50

Lillet Wild Berry

Lillet Blanc¹ · Schweppes Wild Berry · Berries € 10.50

Limoncello Highball

Limoncello di Capri¹ · Mint · Cucumber · Lime · Schweppes Ginger Beer³ € 12.50

Hibiscus Bellini

Peach Puree · Hibiskus¹ · Prosecco¹ € 14.00

Torini Sprizz

Aperol¹ · Saffron · Schweppes Indian Tonic Water¹⁴ · Gin 0,0 %¹⁴ · Olives^{1,1} · Caper berries¹ € 14.50

SIGNATURE DRINKS

Passion fruit lemonade¹

homemade € 6.50

Ginger mint lemonade¹

homemade € 6.50

Elderflower ice tea^{9,13}

homemade € 6.50



HOT STUFF

For us, everything revolves around the perfect coffee enjoyment. Each of our coffee specialties is prepared with love and precision on a high-quality portafilter machine - a true masterpiece of coffee art. Let yourself be enchanted by the variety and intense aroma of our selected beans and experience the difference that craftsmanship and passion make. Have fun discovering and enjoying!

Café Crema ¹³	€ 4.10
Cappuccino ^{13,g}	€ 4.70
Latte Macchiato ^{13,g}	€ 4.70
Coffee Latte ^{13,g}	€ 4.70
Espresso ¹³	€ 3.80
Espresso Macchiato ^{13,g}	€ 4.10
Double espresso ¹³	€ 5.50
Cup of tea ^{13,m}	€ 3.90
Fresh mint tea ^m	€ 5.50
Fresh ginger tea ^m	€ 5.50
Hot chocolate ^g	€ 4.90



BEERS

Draft Beer

Radeberger Pilsener ^{a3}	0,30 l	€ 3.90	·	0,50 l	€ 5.90
Frankenheimer Alt ^{a3}	0,20 l	€ 2.90	·	0,40 l	€ 4.90

Bottled Beer

Clausthaler Alkoholfrei ^{a3}	0,33 l	€ 4.90
Schöfferhofer Hefeweizen ^{a1,a3}	0,50 l	€ 6.50
Schöfferhofer Weizen 0,0 % Alkoholfrei ^{a1,a3}	0,50 l	€ 6.50

NON ALCOHOLIC DRINKS

Vaihinger juices

Nectar	0,20 l	€ 4.30
Freshly squeezed orange juice	0,25 l	€ 6.50
Juices with sparkling water ⁹	0,40 l	€ 5.90

Schweppes

Bitter Lemon ¹⁴ · Indian Tonic Water ¹⁴ · Ginger Ale ¹ · Wild Berry ¹	0,20 l	€ 4.20
---	--------	--------

Coca Cola

Classic ^{1,8,13} · Zero ^{1,8,9,13}	0,20 l	€ 4.20
Fanta ^{1,3,9}	0,20 l	€ 4.20
Sprite	0,20 l	€ 4.20
Red Bull ^{1,13}	0,25 l	€ 5.50

Mineralwater

SELTERS Naturell	0,25 l	€ 3.50	·	0,75 l	€ 9.00
SELTERS Medium	0,25 l	€ 3.50	·	0,75 l	€ 9.00



WHITE WINES

Chardonnay Famille Bougrier Grands Vinxs de Loire IGP¹ 0,25 l | € 8.50 · 0,75 l | € 34.50

The Bougrier family has been synonymous with wine tradition on the Loire since 1885. The family winery is one of the few private wineries on the Loire. Their Chardonnay shows varietal, soft Chardonnay aromas, such as peach and acacia blossom. On the palate, it convinces with a beautiful balance between fruit and minerality.

Grauburgunder Ahrweiler Klosterberg¹ 0,25 l | € 8.50 · 0,75 l | € 34.50

Exquisite Pinot Gris is a real speciality in the Ahr Valley. Impressive, powerful drop with a clear Burgundy aroma. A perfect companion for uncomplicated moments of pleasure with a delicate melt and extremely harmonious.

Riesling Bodenheimer Riesling¹ 0,25 l | € 8.50 · 0,75 l | € 34.50

A delicate Riesling from Bodenheim, multi-faceted and powerful with a classic aroma. Bottled in the Brogsitter private cellars after perfect ripeness, this local wine comes from the best vineyards with a long tradition. The high-quality vineyards and limited yields make it special.

Sauvignon Blanc Brogsitter¹ 0,25 l | € 9.00 · 0,75 l | € 36.50

From this late-ripening grape, aromatic, fresh, dry white wines are pressed according to variety, especially in New Zealand, France (e.g. Sancerre, Pouilly-Fumé) and also in Germany. A complex fruit aroma as well as floral notes of elderflower characterize this wine from our Palatinate vineyards.

RED WINES

Spätburgunder Ahrweiler Klosterberg¹ 0,25 l | € 8.50 · 0,75 l | € 34.50

Good concentration, a well-balanced Pinot Noir with lots of Ahr wine spice and fruity fullness, pleasantly drinkable, fresh and full-bodied.

Caude val Cabernet Sauvignon¹ 0,25 l | € 9.50 · 0,75 l | € 36.50

Powerful bouquet of wild berries with spicy accents, aromas of fresh tobacco and chocolate, harmonious.

Caude val Merlot¹ 0,25 l | € 9.50 · 0,75 l | € 36.50

Fine, fruity bouquet of ripe cherries, velvety taste, pleasant varietal character, full-bodied.

ROSÉ WINES

Brogsitter Spätburgunder Rosé¹ 0,25 l | € 8.50 · 0,75 l | € 34.50

Lively, fresh, rosé! Attributes that distinguish this seductively fruity rosé wine from our vineyards in the sun-drenched Palatinate. Fine wild raspberry aromas make this fresh, fruity rosé made from Pinot Noir grapes from our private cellars an ideal accompaniment to the most beautiful time of the year.

Bouchard Aîné & Fils Grenache Rosé¹ 0,25 l | € 9.00 · 0,75 l | € 36.50

Intensely fruity rosé from the typical southern French grape variety Grenache. Red fruits (raspberries and red currants), soft and appealing. Elegant accompaniment to salads, grilled meats, fish and seafood. The Edition Héritage du Conseiller refers to the more than 250-year-old wine tradition of the house with its headquarters in Burgundy.



HIGH PERCENTAGE

Liqueur

Molinari Sambuca Extra	4 cl	€ 4.90
Drambuie	4 cl	€ 4.90
Kahlúa ¹³	4 cl	€ 4.90
Malibu	4 cl	€ 4.90
Amaretto Disaronno Originale	4 cl	€ 4.90
Cointreau	4 cl	€ 4.90
Grand Marnier	4 cl	€ 5.90
Baileys Original Irish Cream ⁸	4 cl	€ 5.90

Rum

Havana Club Añejo 3 Años	4 cl	€ 6.00
Havana Club Añejo 7 Años	4 cl	€ 9.50
BACARDÍ Carta Blanca	4 cl	€ 6.00
Old Pascas 73 % Jamaica Dark Rum	4 cl	€ 9.00

Vodka

Absolut Vodka 40 %	4 cl	€ 7.50
Grey Goose Vodka 40 %	4 cl	€ 10.50
Belvedere Vodka 40 %	4 cl	€ 12.50



HIGH PERCENTAGE

Calvados

Château du Breuil V.S.O.P. 4 cl € 8.50

Bitters

Killepitsch Premium-Kräuterlikör, Düsseldorf 2 cl € 4.90

Ramazzotti Amaro · Jägermeister · Fernet-Branca 2 cl € 5.00

Fine spirits

Morand Williamine Birnenbrand 4 cl € 8.90

LANTENHAMMER Edelbrände

Williamsbirnen · Haselnuss · Mirabellen · Waldhimbeer 4 cl € 12.50

Aquavit

Malteserkreuz Aquavit · Linie-Aquavit · Aalborg Jubilæums Akvavit 2 cl € 3.90

Grappa

Nonino Monovitigno il Moscato · Nonino Monovitigno Lo Chardonnay 2 cl € 6.50



WHISK(e)Y

American Whiskey

Jim Beam Kentucky Straight Bourbon ^{a2,a3}	4 cl	€ 9.00
Maker's Mark Kentucky Straight Bourbon ^{a2,a3}	4 cl	€ 11.00
Jack Daniel's Tennessee ^{a2,a3}	4 cl	€ 12.50

Canadian Whisky

Canadian Club ^{1,a2,a3}	4 cl	€ 12.50
--	------	---------

Scotch Whisky

Johnnie Walker Red Label ^{a1}	4 cl	€ 9.00
The Balvenie DoubleWood 12 Jahre Single Malt ¹	4 cl	€ 13.50
Glenfiddich 12 Jahre Single Malt ¹	4 cl	€ 13.50
Lagavulin 16 Jahre Islay Single Malt	4 cl	€ 15.00

Irish Whisky

Jameson	4 cl	€ 11.00
Bushmills 10 Years Old Single Malt	4 cl	€ 13.50

GIN

Bombay Sapphire London Dry 40%	4 cl	€ 8.50
Tanqueray No. TEN 47,3 %	4 cl	€ 8.50
Hendrick's 44 %	4 cl	€ 9.50
Gin Mare 42,7 %	4 cl	€ 9.50
The Botanist Islay Dry 46 %	4 cl	€ 10.00



LONGDRINKS

Screwdriver

Vodka · Orangejuice · Orange € 10.50

Vodka Tonic ¹⁴ € 10.50

Vodka Red Bull ^{1,13} € 12.50

Cuba Libre

Rum ¹ · Lime · Coca Cola ^{1,8,13} € 12.50

COCKTAILS

White Russian

Vodka · Coffee liqueur ¹³ · Cream ^g · Coffee bean ¹³ € 12.50

Caipirinha

Cachaça · Lime · Cane sugar € 12.50

Mojito

Rum ¹ · Lime · Mint · Cane sugar · Soda € 12.50

Piña Colada

Rum ¹ · Coconut syrup ^g · Pineapple juice · Cream ^g € 12.50

Moscow Mule

Vodka · Ginger Beer ^{2,9} · Lime juice € 13.50

MOCKTAILS

Ipanema

Lime · Cane sugar · Passionfruit juice · Ginger Ale ¹ € 8.00

Virgin Colada

Coconut syrup ^g · Pineapple juice · Cream ^g € 8.00

Gin Tonic non-alcoholic

Gin 0,0 % · Indian Tonic Water ¹⁴ € 9.00



ALLERGENS

- a Cereals containing gluten
- a1 Wheat
- a2 Rye
- a3 Barley
- a4 Oats
- a5 Spelt
- a6 Kamut

- b Crustaceans and products derived therefrom
- c Eggs and products derived therefrom
- d Fishes and products derived therefrom
- e Peanuts and products derived therefrom
- f Soy(bean) and products derived therefrom
- g Milk and products derived therefrom/Laktose

- h Nuts
- h1 Almonds
- h2 Hazelnuts
- h3 Walnuts
- h4 Cashew nuts
- h5 Pecans
- h6 Brazil nuts
- h7 Pistachios
- h8 Macadamia/Queensland nuts

- i Celery and products derived therefrom
- j Mustard and products derived therefrom
- k Sesame seeds and products derived therefrom
- l Sulfur dioxide and sulfites
- m Lupines and products derived therefrom
- n Molluscs and products derived therefrom

ADDITIVES

- 1 with dye
- 1.1 with dye E 211
“May affect children’s activity and attention”
- 2 with preservatives
- 3 with antioxidant
- 4 with flavor enhancer
- 5 sulphurated
- 6 blackened
- 7 waxed
- 8 with phosphate
- 9 with sweetener
- 10 containing a source of phenylalanine
- 11 may have a laxative effect when consumed in excess
- 12 genetically modified
- 13 containing caffeine/theine
- 14 containing quinine
- 15 Nitrite curing salt



vegetarian



vegan