



The Maltermeister Tower is the oldest surviving surface structure at Rammelsberg and—probably—in all of Germany. It was built around 1500 on a slag heap on the slope of Rammelsberg. The Maltermeister Tower was first mentioned in historical records in 1548.



Initially, the tower served to monitor the mines; from 1578 to 1804, it was used as a bell tower. The bell rang before the start of the shift in the mine, but was also intended to warn of attackers. From the mid-18th century onward, the tower served as the residence of the so-called Maltermeister, who also gave it its name.

The Maltermeister managed the wood required for mining operations, which was measured in “Maltern.” One Malter corresponds to approximately two cubic meters. About 6,000 Maltern were consumed annually for ore extraction at Rammelsberg, meaning that over one cubic meter of wood was needed for every ton of ore.

Today’s “Maltermeister Turm” restaurant, with its panoramic terrace located 419 meters above sea level and the “Anno 1548” restaurant—built in 2012 and adjacent to the tower, including the tower garden—offers plenty of space for large celebrations and spontaneous visitors.

We’re glad you’re here!



SNACK TO START

-  Baguette with aioli 4,90

SOUP

-  Homemade Potato Soup small 5,90 / Large 7,90
with bockwurst + 2,00

SALADS

-  Mixed leaf salad (seasonal), carrots, colorful bell peppers, tomatoes, cucumbers, balsamic or yogurt-herb dressing with 15,90
-  ... sauteed mushrooms 17,90
- ... Strips of pan-seared chicken breast 19,90
-  Side salad 4,90
-  3 slices of baguette 2,00

POTATO DISHES

-  Hot baked potato with a salad bouquet and herb quark with 14,90
-  ... sauteed mushrooms 16,90
-  ... mediterranean vegetables 18,90
- ... Strips of pan-seared chicken breast 19,90

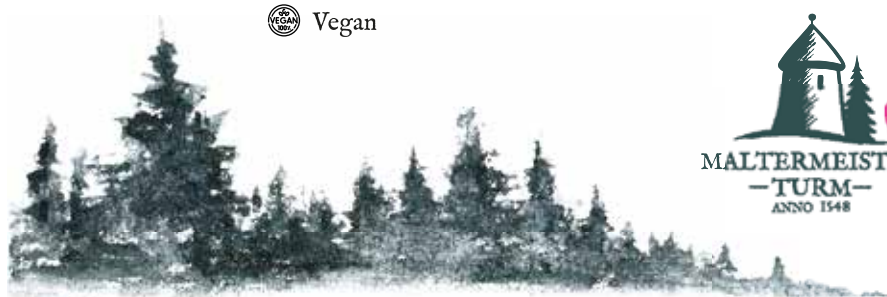
MAIN COURSES

- Large currywurst, spicy-fruity sauce, side salad and French fries 14,90
-  Large vegan currywurst, spicy-fruity sauce, side salad, French fries 16,90
- “Harz-style” meat jelly 19,90
- Remoulade sauce, fried potatoes, side salad
- Maltermeister Plate 26,90**

Three medallions of pork tenderloin, wild mushroom sauce, green beans with bacon, and pan-fried potatoes
- Schnitzel „Wiener Art“ from pork loin and French fries 19,90
- Schnitzel „Jäger Art“ from pork loin with mushroom cream sauce and French fries 21,90

 Vegetarian

 Vegan



MAIN COURSES

Homemade Beef Roll with Bacon 25,90
and pickled gherkins, apple-red cabbage, croquettes

Pan-fried beef liver 19,90
Caramelized onions, mashed potatoes
and celery, side salad

Pan-fried chicken breast 17,90
Mediterranean vegetables, fried potatoes

„Fish and Chips“ 18,90
Fried fish, French fries, remoulade sauce,
side salad

WILD

We source our game meat from hunters we know
in the Rammelsberg area and our region.

Two game sausages 22,90
Caramelized onions, mashed potatoes
and celery, side salad

Braised Venison Leg 29,90
Mushrooms, lingonberries, homemade
red cabbage with apples, croquettes

Two “Wilde” fried curry sausages 19,90
spicy-fruity sauce, French fries

FOR OUR LITTLE
GUESTS ONLY

“But I’m not hungry” 4,90
Crispy potato wedges with ketchup or mayo

“But I don’t like broccoli” 8,90
Chicken nuggets with fries

“But I don’t want that” 9,90
Small schnitzel with French fries

“But after that, I want some chocolate ice cream” 9,90
Fish sticks with mashed potatoes and celery

Please ask our staff for
our menu, which lists
allergens and additives.

Vegetarian



DESSERT

Warm apple strudel with vanilla ice cream
and whipped cream 7,90

Kaiserschmarrn with vanilla ice cream and applesauce

small 9,90
large 13,90

ICE

Iced coffee with vanilla ice cream
and whipped cream 6,50

Chocolate ice cream with vanilla and
Chocolate ice cream, whipped cream 6,50

“Chocolate Kiss” 6,90
Stracciatella and chocolate ice cream,
Chocolate sauce, cream

“Snickers Cup” 7,90
Hazelnut and vanilla ice cream, peanuts, brittle,
chocolate and caramel sauce, whipped cream

„Ice Clown“ 3,90
One scoop of ice cream of your choice
with a waffle cone, whipped cream, and sprinkles

“Assorted Ice Cream”
3 scoops of your choice, ice cream cone 5,30
with cream 5,90

Our ice cream flavors
Vanilla, chocolate, strawberry, stracciatella,
hazelnut, lemon sorbet, Blue Angel
Scoop 1,90
a dollop of cream 0,80

CAKES & PIES

Please ask our staff about our daily selection
of cakes and pastries, or take a look at our
cake display yourself.



BEVERAGES

APERITIF

Zardetto trocken	0,1l	3,90
	0,7l	25,50
Aperol Spritz	0,2l	6,90
Aperol Spritz non-alcoholic	0,2l	6,90
Campari Orange	0,2l	6,90
Lillet Wildberry with raspberries	0,2l	6,90

BEERS

König Pilsener on tap	0,3l	3,90
	0,5l	5,90
Benediktiner hell on tap	0,3l	3,90
	0,5l	5,90
Benediktiner hell, non-alcoholic	0,33l	3,90
Alsterwasser, Diesel	0,3l	3,90
	0,5l	5,90
Köstritzer dark beer on tap	0,3l	3,90
	0,5l	5,90
Benediktiner wheat beer, hell & trüb	0,5l	5,90
Benediktiner wheat beer, Light / cloudy	0,5l	5,90
Benediktiner wheat beer, non-alcoholic	0,5l	5,90
Banana wheat	0,5l	5,90
Bitburger non-alcoholic		
Bitburger Non-alcoholic lemon	0,33l	3,90
Erdinger Non-alcoholic lemon	0,33l	3,90
Vitamalz	0,33l	3,90

SOFT DRINKS

Sinalco Cola, Cola Zero,	0,3l	3,90
Orange, Spezi, Zitrone	0,5l	5,90
Gerolsteiner Limonade	0,25	3,90
Orange Passion Fruit, Citrus Mint		
Mineral water		
still/sparkling	0,25l	2,90
	0,75l	5,40
Bitter Lemon,		
Tonic Water, Ginger Ale	0,3l	3,90
Apple juice, orange juice,		
Rhubarb juice, passion fruit nectar,	0,2l	3,90
red grapes, cherry nectar,	0,4l	5,50
black currant		
All juices as spritzers	0,2l	3,50
	0,4l	4,90



WINES

WHITE WINE

- 2023 Grillo, dry**
Itynera - Sicily - Italy
“Easy Drinking!” A fresh bouquet of
lemon and lime with a delicately tart,
lively zest.

0,2l 6,90
0,75l FL. 23,90
- 2022 Rivaner & Riesling, delicately fruity**
Winemaker Bischoffinger / Baden / Germany
A delicately fruity white wine blend with
subtle fruit notes and a refined minerality.

0,2l 6,90
0,75l Fl. 23,90

2025 Schiefermühle Grauburgunder, dry
Pfalz - Germany
Juicy fruit notes reminiscent of pears, apples, and apricots.
These are complemented by subtle herbal notes, a smooth
texture, wonderful balance, a refined acidity, and delicate
minerality that lend the wine freshness.

0,2l 6,90
1,0l Fl. 22,90

White wine spritzer

0,2l 4,90

ROSÈ

- 2018 Rotling, semi-dry**
Winemaker Sommerach
Franken - Germany fresh and with a scent
of red berries, very harmonious.

0,2l 6,50
1,0l Fl. 29,90

RED WINE

- 2018 Trollinger mit Lemberger, dry**
Winery in Klee
Golter - Germany - Leichter
Red wine with delicate berry aromas.

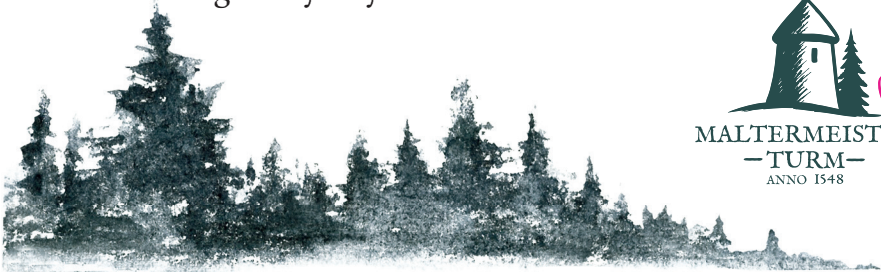
0,2l 6,50
1,0l Fl. 29,90
- 2018 Spätburgunder red wine, semi-dry**
Winzer Bischoffingen
Baden - Germany - Samtiger
A Burgundy with a delicate residual sweetness.

0,2l 6,90
0,75l Fl. 23,90

2025 Negroamaro Primitivo, dry
Granbella - Apulia - Italy
Intense berry and plum aromas with
complex spice notes, harmonious tannins,
and a full-bodied finish.

0,2l 6,90
0,75l Fl. 23,90

Wine vintages may vary.



LONG DRINKS & SPIRITS

LONG DRINKS

with a soft drink of your choice and a 4 cl shot

Hardenberg Gin	7,40
Bombay Sapphire Gin	7,90
Jack Daniels, Jim Bean	7,90

Jägermeister	7,90
Kinetic Vodka	7,90
Havanna Club 3 J.	7,90
Captain Morgan	7,90

SPIRITS

from Klostergut Wöltingerode 2cl

„Enchanting Quince“	25 %	3,00
„Crunchy hazelnut“	25 %	3,00
„Fruity Cherry“	30 %	3,00
„Mild caraway“	35 %	3,00
„Mysterious 21“	35 %	3,00
„Fruit & Herbs“	40 %	3,00

SPIRITS 2cl

Specht Obstler	38%	3,00
Specht Himbeergeist	40%	3,00
Specht Williams-Birne	40%	3,00
Grappa	38%	3,00
Malteser	40%	3,00
Jubiläums-Aquavit	40%	3,00
Linie-Aquavit	40%	3,00
Kinetic Vodka	38%	3,00
Schierker Feuerstein	35%	3,00
Jägermeister	35%	3,00
Ramazotti	30%	3,00
Baileys	17%	3,00
Sambuca	40%	3,00



COFFEE & TEA

COFFEE

Large pot of coffee	3,80
Café Crème	3,30
Espresso	2,40
Double espresso	4,00
Cappuccino „Classico“	3,60
Large cup of latte	4,90
Latte Macchiato	4,50
Latte Macchiato with vanilla-, Hazelnut or caramel syrup	5,00
Latte Macchiato „After Eight“ - with peppermint syrup and chocolate sauce	5,50
Latte Macchiato „Baileys“ (2cl) topped with whipped cream	6,00
Hot chocolate	3,80
Hot chocolate with whipped cream	4,30
„Moccaccino“ - Chocolate, Espresso with a dollop of whipped cream	4,90

TEA

Organic Darjeeling Pure,	3,90
Organic Earl Grey, Organic Green Tea, Organic Ginger-Lemongrass, Organic Ayurveda, Organic Berry Couple, Organic Rooibos, Organic Mint, Organic Chamomile, Organic Meadow Herbs, Organic Chai Spicy Cinnamon, Organic Green Tea Inspiring Gunpowder, Organic Friesentee, Organic Tropical Seduction	

We're here to help!

Feel free to send us a WhatsApp message with your questions, compliments, or concerns. However, we prefer to clear up any misunderstandings right away, in person.

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TEAM
GASTRO
URBAN

Try it!

Because it's not just one of our living rooms that's spectacular, you should also visit our other hotspots in the city and let yourself be inspired there:

