

DEAR GUESTS

The LIDO is dedicated to food culture. We offer you a menu with seasonally changing dishes. We use high quality ingredients and organically grown food, all freshly prepared in our kitchen.

Current daily specials and drinks can be found on our large board or you can ask our friendly staff.

And now enjoy it ...



THE HALLENBAD

In April 2007, the converted former swimming pool was ceremoniously opened. The result is a spectacular venue with a unique mix of different cultural genres.

Here, you can find interesting cultural offerings for young and old. In the areas of music, theater, dance, cabaret, cinema and visual arts, the Hallenbad offers a wide-ranging program that serves different interests and preferences of Wolfsburg's citizens at a high level.



LIDO SPECIAL

<i>Pumpkin coconut soup with fresh coriander</i> ^{Ce} Vegan	<i>small 4,70 € / large 6,50 €</i>
<i>Large mixed salad with marinated beetroot, roasted hazelnuts and feta</i> ^{M,N}	<i>11,50 €</i>
<i>Tarte flambée with pumpkin, scamorza and onion-quince-chutney</i> ^{M,W}	<i>10,90 €</i>
<i>Braised lamb leg with bulgur, chickpeas, spinach, raisins and mint yoghurt</i> ^{Ce, M, W}	<i>18,90 €</i>
<i>Truffle ravioli with oyster mushroom sauce and chard</i> ^{Al, Ce, M, W}	<i>13,90 €</i>
<i>... optionally with seared roast beef strips</i>	<i>17,90 €</i>

DESSERTS

<i>Baked apple Tarte flambée with apples, vanilla sauce, hazelnuts, marzipan and rum raisins</i> ^{Al, M, N, W}	<i>10,50 €</i>
<i>Marzipan ice cream with or without rum raisins and plum compote</i> ^{Al, M}	<i>7,90 €</i>

^{Al} Alcohol ^{Ce} Celery ^E Egg ^M Milk ^N Nuts ^S Soy ^{Se} Seafood ^W Wheat

Our LIDO bread is baked with different types of grain. Spelled, rye, einkorn, kamut, barley or unripe spelt.



COMEDY / CABARET / READINGS

On the main stage, visitors can enjoy entertainment at a high level. Whether cabaret or comedy, readings or poetry slam - the audience is offered an exciting and varied program. Well-known comedians present their latest shows here, political events of the day are commented on in a humorous way at cabaret evenings, and musical comedy can also be seen regularly on the stage in the former non-swimmer pool. At the annual "Lesetagen", the greats of the literary scene present their latest publications.



SOUP

Carrot-ginger soup ^{Ce} **Vegan**

... with small organic shrimp skewer ^{Me}

small 5,50 € / large 7,30 €

small 7,50 € / large 9,30 €

SALADS ALL SALADS ARE SERVED WITH OUR HOMEMADE LIDO BREAD

Small mixed salad with raspberry-walnut dressing ^N **Vegan**

5,90 €

Large salad with various leaf lettuces, vegetable chips
and a raspberry-walnut dressing ^N **Vegan**

11,50 €

... with organic shrimp skewer ^{Me}

17,50 €

Mixed salad with warm goat cheese, orange blossom honey
and raspberry-walnut dressing ^{M,N}

12,50 €

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CONCERTS

This is where the action regularly takes place: whether rock, pop or punk. Visitors have the opportunity to experience their favorite band up close, and an enthusiastic audience has already celebrated groups like Revolverheld, Kettcar, Frittenbude or Sophie Hunger here. At the same time, we give regional bands the opportunity to perform as opening acts at these concerts and present their music in front of a large audience. The auditorium is located in the former non-swimmer pool, but exceptional concerts, such as our popular series "Jazz im Pool", can also be enjoyed under the illuminated diving tower in the swimmer pool. Newcomers also find an optimal performance opportunity on the cinema stage. Young talents and regional homegrowns are promoted by being able to present their skills in front of an audience.

SAUNA-KLUB

With instinct and attention to detail, design and cult have been combined here. On 90 sqm the Sauna-Klub offers a unique ambience. Well-known DJs play and make the club a unique place in the region. Since the opening of the Hallenbad, the Sauna-Klub has continuously developed: Initially founded as a small basement club for insiders, it was enlarged in 2010 due to the great rush, so that now there is room for up to 200 guests, if they stand very close - which is quite intentional!



TARTE FLAMBÉE THE ORIGINAL ALSATIAN VERSION

Dough patty with

- Crème fraîche, bacon and leek ^{M,W} 11,90 €
- Crème fraîche, fresh mushrooms and leek ^{M,W} 11,90 €
- Crème fraîche, sun-dried tomatoes, olives and feta cheese ^{M,W} 12,90 €
- Crème fraîche, goat cheese, red onion and fig mustard ^{M,W} 14,90 €
- Crème fraîche, balsamic mushrooms and parmesan cheese ^{M,W} 12,90 €
- "Blauer Kornblume", grapes and walnuts ^{M,N,W} 12,90 €
- "Blauer Kornblume", cherry tomatoes and arugula ^{M,W} 12,90 €

MAIN COURSE

- Wiener Schnitzel (veal cutlet) with spicy potato wedges and a mixed salad ^{E,M,N,W} 21,90 €
- Small Wiener Schnitzel (veal cutlet) with spicy potato wedges and a mixed salad ^{E,M,N,W} 16,50 €

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CINEMA IN THE HALLENBAD

The cinema at the Hallenbad is a program cinema. The program includes current films as well as classics, but also documentaries and thematic film series. There are regular cooperations with Wolfsburg institutions and associations. The cinema at the Hallenbad sees itself as a forum for film lovers and as a meeting place for people who are enthusiastic about good cinema.

THE KUNSTSCHAUFENSTER

In cooperation with the HBK Braunschweig, the Kunstschaufenster presents young artists who deal with the topic "art in public space" in this unusual format and have the opportunity to present their works for discussion. Art is thus transported into the public space and should surprise, stimulate and inspire.



PASTA DISHES

<i>Fresh orecchiette with tomato sauce, zucchini and baby leaf spinach</i> <i>On request with black olives</i> ^{Ce, W} Vegan	12,50 €
<i>Fresh orecchiette with fried salsiccia, spinach, zucchini in tomato sauce</i> <i>topped with Grana Padano</i> ^{Ce, M, W}	14,50 €
<i>Fresh tagliatelle with "Blauer Kornblume" and cherry tomatoes</i> ^{Al, E, M, W}	13,00 €
<i>Fresh tagliatelle with organic shrimps, spinach and white wine sauce</i> ^{Al, Ce, E, M, Se, W}	15,50 €
<i>Trofie with fried broccoli in almond sauce</i> ^{Ce, W} Vegan	13,00 €
<i>Tortelloni with spinach pine nut filling in tomato sauce</i> <i>with fresh spinach and cherry tomatoes</i> ^{Ce, S, W} Vegan	13,00 €
<i>Extra Grana Padano</i> ^M	2,00 €

STEAK

<i>Rump steak from "Freesisch rotbunt Rind" with herb butter,</i>	200 g / 24,90 €
<i>LIDO bread and a small salad</i> ^M	300 g / 32,90 €

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BIERGARTEN

Since its opening, the Biergarten at the Hallenbad has become very popular at Wolfsburg - as the green oasis in the middle of the city, where you can sit comfortably under old lime trees to enjoy the summer. A varied program is offered in loose succession. Bands and comedians perform on the Biergarten stage, and throughout the summer we show great movies in the open air cinema.

RENTING

All the premises of the Hallenbad are perfectly suitable for presentations, company parties, press conferences, lectures and receptions. Family celebrations, if birthdays or wedding parties, also find a very special setting here. From small business lunches to gala dinners, we will put together a suitable and individual offer for you.

Our event areas in the building are suitable for different group sizes from 10 to 2.000 people. The main stage is equipped with state-of-the-art lighting and sound technology, and our technicians can provide professional support for your event on request. Our in-house catering offers high-quality catering for all types of events.



DESSERT

Homemade almond ice cream ^{Al, N, S} **Vegan**

scoop / 3,50 €

SNACKS

Homemade LIDO bread with a changing "LIDO-Crème" ^M

4,00 €

Spicy potato wedges with herb curd ^M

4,90 €

KIDS MENU FOR CHILDREN UP TO 12 YEARS

Small Wiener Schnitzel (veal cutlet) with potato wedges and a small salad ^{E, M, N, W}

7,90 €

Fresh tagliatelle with tomato sauce and parmesan cheese ^M

4,90 €

Spicy potato wedges with herb curd ^M

4,20 €

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NON-ALCOHOLIC BEVERAGES

<i>Tobiquell (water) fine sparkling or still</i>	<i>0,33 l</i>	<i>3,00 €</i>
<i>Tobiquell (water) fine sparkling or still</i>	<i>0,75 l</i>	<i>5,40 €</i>
<i>Neumarkter Lammsbräu Aktivmalz</i>	<i>0,33 l</i>	<i>3,50 €</i>
<i>Cucumis lavender or cucumber</i>	<i>0,33 l</i>	<i>4,00 €</i>
<i>Balis basil-ginger</i>	<i>0,25 l</i>	<i>3,50 €</i>
FRITZ LIMO		
<i>Kola ^{2,3,5}, Kola sugar free ^{2,3,4}, Mischmasch ^{2,3}, melon, orange ¹, lemon or apple-cherry-elderberry</i>	<i>0,33 l</i>	<i>3,50 €</i>
FRITZ SPRITZ ORGANIC SPRITZER		
<i>Apple, grape or rhubarb</i>	<i>0,33 l</i>	<i>3,50 €</i>
VÖLKEL ORGANIC JUICE		
<i>Apple juice, orange juice or apple-mango juice</i>	<i>0,2 l</i>	<i>3,00 €</i>

¹ Colored with beta carotene ² Caffeine ³ Color ⁴ Sweetener ⁵ Increased caffeine content



DRAFT BEER

Hasseröder Premium Pils

0,3 l 3,50 €

0,5 l 5,00 €

Spaten München light

0,3 l 3,50 €

0,5 l 5,00 €

Franziskaner Hefeweizen

0,3 l 3,50 €

0,5 l 5,00 €

BOTTLED BEER

Beck's

0,33 l 3,50 €

Beck's alcohol-free

0,33 l 3,50 €

Franziskaner dark

0,5 l 5,00 €

Franziskaner alcohol-free

0,5 l 5,00 €



SPARKLING WINE / PROSECCO

<i>Jarasole / Organic Prosecco (fruity)</i> ^V egan	0,1 l	3,50 €
	0,75 l	21,00 €
<i>8 Grad wine spritzer (Chardonnay / fruity)</i>	0,275 l	4,50 €
<i>Wine spritzer white / red</i> ^V egan	0,2 l	5,00 €
<i>Aperol Spritz</i>	0,2 l	6,50 €
<i>Hugo</i> ^V egan	0,2 l	6,50 €

SPIRITS

<i>Averna 29 %</i>	2 cl	3,00 €
<i>Ramazzotti 30 %</i>	2 cl	3,00 €
<i>Amaretto 21 %</i>	2 cl	2,50 €
<i>Baileys 17 %</i>	2 cl	3,00 €
<i>Jägermeister 35 %</i>	2 cl	3,00 €



WHISKEY / WHISKY

<i>Jack Daniels 40%</i>	4 cl	6,00 €
<i>Glenmorangie 40% (single malt whisky / 10 years)</i>	4 cl	7,00 €
<i>Bowmore 40% (single malt whisky / 12 years)</i>	4 cl	7,00 €

ORGANIC-SPIRITS

<i>Plum brandy 40%</i>	2 cl	3,50 €
<i>Grappa 40%</i>	2 cl	3,50 €

LONG DRINKS

<i>Bombay Sapphire and Tonic</i>	4 cl	8,00 €
<i>Cuba Libre</i>	4 cl	7,00 €



WHITE WINE **Vegan**

OCHOA / DRY

0,2 l 5,50 € / 0,75 l 19,00 €

Spain / Fresh and lively white wine with plenty of varietal fruit and a pleasantly restrained acidity.

SAUVIGNON BLANC / QUALITY WINE / DRY / ORGANIC

0,2 l 6,00 € / 0,75 l 20,00 €

Matthias Keth, Rheinhessen / Fine aromas of gooseberry, lychee and cassia leaves. Crisp on the palate, creamy at the same time with an exotic finish of passion fruit.

RIESLING SPÄTLESE FEINHERB / QUALITY WINE / SEMI-DRY / ORGANIC

0,2 l 6,00 € / 0,75 l 20,00 €

Matthias Keth, Rheinhessen / Aromas of ripe peach and some acacia honey. Full-bodied, smooth and harmonious on the palate.

GRAUBURGUNDER / DRY / ORGANIC

0,2 l 7,00 € / 0,75 l 22,50 €

Lukas Kesselring, Pfalz / Expressive aroma of ripe quince and red apples, which is joined after a short time by delicate toasted almond notes. On the palate it is of powerful stature, showing itself full-bodied and creamy.

ZERA / CHARDONNAY / SWEET / ALCOHOL-FREE / ORGANIC

0,2 l 5,50 € / 0,75 l 19,00 €

France / Aromas of acacia flowers and some white pear.



RED WINE

OCHOA / DRY

0,2 l 5,50 € / 0,75 l 19,00 €

Spain / Fruity richness complemented by nuances of strawberries and raspberries.

LA TRIBU / DRY

0,2 l 6,40 € / 0,75 l 21,40 €

Spain / Pleasant soft and round wine with a slight barrique flavor.

MARCHE ROSSO / IGT / DRY / ORGANIC

0,2 l 5,50 € / 0,75 l 19,00 €

Italy / Dark berry aromas with hints of chocolate on the nose.

Harmonious, balanced and very dense on the palate.

CÔTES DU RHÔNE ROUGE / AOP / TROCKEN / BIO

0,2 l 6,50 € / 0,75 l 22,00 €

France / Notes of sage and Mediterranean garrigue herbs,

as well as aromas of black tea and elderberry. Spicy and aromatic in the mouth.

12 LINAJES ROBLE 2017 / DRY

0,2 l 8,00 € / 0,75 l 27,00 €

Spain / Dark, intense, long and delicious with many aromas of dark cherries, blackberries and currants, plus subtle spicy notes.

Pure Tempranillo with 5 months of barrique aging / barrel aging.

ROSÉ

ZWEIGELT ROSÉ PARADEISER / QUALITY WINE / DRY / ORGANIC

0,2 l 5,50 € / 0,75 l 19,00 €

Austria / Sweet summer wine with fine structure and good acid balance.



HOT DRINKS

<i>Caffè Crema</i>	2,70 €
<i>Coffee with milk</i>	3,50 €
<i>Cappuccino</i>	3,50 €
<i>Latte Macchiato</i>	3,70 €
<i>Espresso</i>	2,20 €
<i>Espresso Macchiato</i>	2,30 €
<i>Espresso double</i>	4,00 €
<i>Hot chocolate</i>	3,50 €
<i>Hot chocolate with Baileys</i>	5,00 €
<i>Various organic teas</i>	2,70 €
<i>Fresh peppermint tea</i>	3,50 €
<i>Hot elderberry (organic elderberry syrup, lime and fresh mint)</i>	3,90 €
<i>Hot apple juice</i>	3,00 €
<i>... optionally with amaretto or amaretto syrup</i>	5,00 €



BREAKFAST BUFFET

One coffee specialty, coffee and various teas (Lebensbaum) unlimited, hot chocolate, various organic juices and prosecco.

Butter, bread, crispbread, a selection of rolls, honey, jam, chocolate-nut spread, herb curd, smoked salmon, ham, vegetarian spread, salami, sliced cheese, cream cheese, muesli selection, yogurt, fruits, eggs, scrambled eggs natural, with bacon or herbs.

Changing offer of finger food.

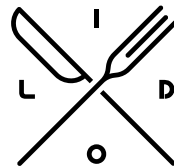
23,50 €

Children and teenagers from 1 to 17 years pay 1 € per year of age.

1,00 to 17,00 €

SUNDAY BREAKFAST FROM 10:00 AM TO 1:00 PM

Please make reservations by mail to lido@hallenbad.de or by phone at 05361 27 28 123



LIDO - GASTRONOMY AT THE HALLENBAD

*Schachtweg 31
38440 Wolfsburg*

Phone: 05361 27 28 123

Mail: lido@hallenbad.de

Opening hours:

Tuesday to Saturday from 17:00 pm

Sundays from 10:00 am to 13:00 pm breakfast buffet

Reservations by mail to lido@hallenbad.de or by phone 05361 27 28 123

Kitchen opening hours and validity of evening menu:

Tuesday to Saturday from 17:00 pm to 21:30 pm

All prices are final.