



Der Ahlbäcker

It is this incomparably seductive scent of freshly baked rolls that makes a beautiful morning a good day!

In our hotel bakery DER AHLBÄCKER we traditionally bake without ready-made mixtures. The basis is a natural sourdough, from which we make delicacies from spelt, rye and wheat. Whether fresh cakes, the finest baked goods or artfully decorated cakes - we only use valuable ingredients. Ideas and creativity distinguish our products just as much as quality and a fine aroma. Be sure to try DAS AHLBECK, a very special bread creation made from wholemeal flour with linseed, sesame and rye meal.

Enjoy the oven-fresh delicacies for breakfast from 7 am. As an out-of-home guest, you can shop for breakfast at home or on the beach at our sales stand in Goethestraße from 7 a.m.

[Bread and rolls](#)

Crispy on the outside, butter-soft in the heart, deliciously fragrant and definitely aromatic - that's what fresh rolls and hand-baked bread must taste like. Our Ahlbäckern bakers succeed in doing this every day in the most delicious way. Fine wholemeal spelt and rye breads, tasty bread by the metre with grains or pure, wholemeal and buttered toast and many other delicacies made from natural sourdough are created in our hotel's own bakery.



[Pastries](#)

Whether for brunch, a coffee party, for a cosy afternoon, a picnic, for dessert or for a special occasion - our AHLBÄCKER has the right biscuits and pastries for every occasion and every taste. The salty version of the small pastry particles is also very popular. Because of its inviting brown-baked surface and the buttery soft taste, the Bavarian Brezn has been at home here at the Baltic Sea for quite some time now.

[Cakes](#)

Cake is love that sweetens our lives. From classics to unusual compositions - in our bakery the AHLBÄCKER conjure up delicious tarts and exquisite cakes.