

MENUS

Allow yourself and your guests to be pampered by our kitchen team! We mainly use products from northern Germany that we purchase and prepare fresh for you.

Choose your own menu from our range of freely combinable elements. The price of the menu is comprised of the price of the selected individual components. We would be delighted to help you put your menu together.

Starters

Tartar of smoked salmon
with small potato patties and dill cream
€ 10.50

Rocket salad in walnut dressing
with blue cheese and caramelized pears
€ 10.00



Marinated filet lace of beef
on crispy green salad, croutons and sesame dressing
€ 13.00

Carpaccio of beef
with rocket salad and parmesan
€ 13.00

Smoked slice of salmon trout
with green salad and lemon vinegar
€ 14.00

Soups

Clear strong meat broth with egg garnish,
peas, carrots, cauliflower and meatballs
€ 10.00

Kiel potato soup with whole grain croutons and fresh herbs
€ 10.00

Vine tomato consommé with basil dumplings
€ 10.00

Beef broth with herb pancake strips
€ 10.00

Soup of mustard pickled gherkins with vegetable strips and dill
€ 10.00



Fish dishes

On the skin fried gilthead filet on leaf spinach,
orange pepper sauce and herb potatoes
€ 28.00

Filet of salmon trout on sautéed snow peas
lemon thyme sauce and roasted potatoes
€ 28.00

Fried filet of seabass with white wine sauce,
sautéed savoy cabbage and potato patties
€ 25.50

Meat dishes

Tender chicken breast with Calvados sauce,
broccoli, apple slices and fragrant rice
€ 26.50

Veal back steak with creamy oyster mushrooms,
sautéed cherry tomatoes and duchess potatoes
€ 33.50

Braised haunch of "Holstein" salt marsh lamb
with glazed root vegetables and rosemary potatoes
€ 29.50

Fillet of beef (medium) with market vegetables,
potato gratin and red wine jus
€ 36.50

Vegetarian dishes

Chickpea vegetable pan with whole grain pasta
and cream cheese sauce
€ 22.00



Vegetable hash browns
with goat cheese au gratin and onion marmalade
€ 24.50



Sorbets

Currant sorbet with lavender prosecco

€ 8.00



Passion fruit sorbet with Rosé champagne

€ 10.00

**Desserts**

Iced cappuccino with small brownies

€ 10.00

Refreshing yoghurt mousse
with orange sauce and mint crumble

€ 10.00

Peccable chocolate cake with raspberry sauce

€ 11.00



Vanilla crème brûlée with seasonal fruit compote

€ 10.00

