

## 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  
€ 8.00

Rocket salad in walnut dressing  
with blue cheese and caramelized pears  
€ 8.00

Marinated filet lace of "Holstein" beef  
on crispy green salad, croutons and sesame dressing  
€ 9.50

Carpaccio of regional beef  
with rocket salad and parmesan  
€ 10.00

Confit breast of corn-fed chicken  
with green asparagus and cherry tomatoes  
€ 9.50

Home smoked slice of Kiel salmon trout  
with green salad and lemon vinegar  
€ 11.00

Mixed leaf salad in balsamic dressing  
with marinated tofu and apple-blueberry chutney  
€ 8.50

**Soups**

Clear strong meat broth with egg garnish,  
peas, carrots, cauliflower and meatballs  
€ 8.50

Kiel potato soup with whole grain croutons and fresh herbs  
€ 8.00

Vine tomato consommé  
with basil dumplings  
€ 8.00

Beef broth with herb pancake strips  
€ 8.50

Coconut-curry soup with cubes of smoked salmon  
€ 9.50

Creamed lobster soup  
with North Sea shrimps  
€ 10.00

Soup of mustard pickled gherkins  
with vegetable strips and dill  
€ 8.00

**Fish dishes**

Codfish filet wrapped in Holstein smoked ham  
with root vegetables, yoghurt mustard sauce and bread dumplings  
€ 21.00

On the skin fried gilthead filet on leaf spinach,  
orange pepper sauce and herb potatoes  
€ 21.50

Filet of the Kiel Fjord salmon trout on sautéed snow peas  
lemon thyme sauce and roasted potatoes  
€ 22.50

Fried monkfish filet  
with Riesling sauce, sautéed savoy cabbage and potato patties  
€ 22.50

### **Meat dishes**

Tender chicken breast with Calvados sauce,  
broccoli, apple slices and fragrant rice  
€ 21.00

Fried fillet of regional pork with vegetables and vegetable hash browns  
€ 22.00

Veal back steak with creamy oyster mushrooms,  
sautéed cherry tomatoes and duchess potatoes  
€ 27.00

Braised haunch of "Holstein" lamb  
with glazed root vegetables and rosemary potatoes  
€ 23.50

Fillet of regional beef (medium) with market vegetables,  
potato gratin and red wine jus  
€ 28.00

### **Vegetarian dishes**

Chickpea vegetable pan with whole grain pasta  
and cream cheese sauce  
€ 18.50

Zucchini tortilla with lukewarm salad of cherry tomatoes  
€ 19.00

Vegetable hash browns  
with goat cheese au gratin and onion marmalade  
€ 20.50

### **Sorbets**

Currant sorbet with lavender prosecco

€ 5.50

Passion fruit sorbet with Rosé champagne

€ 8.00

### **Desserts**

Iced cappuccino with brownie slice and fruit sauce

€ 8.50

Refreshing yoghurt mousse with orange sauce and mint crumble

€ 8.00

“Frozen Mount Kiel”: honey yoghurt ice-cream under meringue

€ 8.50

Peccable chocolate cake with raspberry sauce

€ 8.50

Vanilla crème brûlée with seasonal fruits

€ 8.50

White parfait from Darjeeling Puttabong  
on nougat mousse with seasonal fruit compote

€ 10.50