For a good start

VEGETARIAN

Cauliflower cream soup | nutmeg croutons | herbal oil — starter € 8,50 | main course € 15,00

VEGAN

Roman lettuce | buckthorn "yogurt" dressing | croûtons | cherry tomatoes — starter € 9,50 | main course € 16,00

optionally with:
fried stripes of Kikok chicken breast + € 11,50

VEGAN

Lentil bowl | diced vegetables | oven-braised pumpkin | vegetable chips | roasted seeds — starter € 19,00 | main course € 25,50

VEGAN

Pasta in tomato and olive ragout | fried mushrooms | rocket salad — starter € 18,50 | main course € 24,50

optionally with:
fried beef fillet strips, 100 grams + € 13,50

From the pasture and out of the sea

Beef roulade stuffed with bacon, onions and cucumber | bacon Brussels sprouts | potato gratin — € 31,00

Kikok chicken breast roasted on the skin | baby pak choi | beetroot gnocchi — € 31,00

ATLANTIC Klassiker!

Kiel veal schnitzel | fried potatoes with bacon | cucumber salad | cranberries | anchovy | capers — starter € 20,50 | main course € 31,00

Ox cheek stewed in red wine | herb spaetzle | braised vegetables — € 32,50

Salmon trout fillet | spinach | mustard sauce | pan fried potatoes with bacon — starter € 19,50 | main course € 26,50

Fried sea bass fillet | tomatized vegetables| potato mash with herbs — starter € 20,50 | main course € 31,00

For a delicious finish

Franzbrötchen mousse | plum sauce | vanilla crumble — € 9,50

Crème brûlée | seasonal compote — € 11,00

Eine Kennzeichnung der Allergene erhalten Sie gerne auf Nachfrage.
Die Auflistung der deklarierungspflichtigen Zusatzstoffe finden Sie im Anhang unserer Karte.