

Simply enjoy – in a time that is challenging for all of us in a new normality!

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In our Restaurant Holstein's we serve you modern fusion cuisine – tried and tested dishes from the north, paired with international specialties that our kitchen team has created for you!

Experience homemade, northern German and international dishes in our Restaurant Holstein's, which are prepared and served with seasonal ingredients, modern and fresh for you and your guests.

A fantastic view of the Baltic Sea is included for you and your guests in our Restaurant Holstein's at any time of the day, especially in the Summer from our spacious terrace!

Be our guest, enjoy your stay with us and forget the hustle and bustle of everyday life for a few moments and let us be your hosts! We accept your orders from this menu daily until 9:30 pm.

If you have intolerances or allergies, please contact our friendly service staff. There is a separate menu with the allergens and additives that must be declared.



Goose ATLANTIC

Please enjoy our 3-course Goose menu

Soup	
Goose consommé with dried fruit, pulled meat and vegetables	€ 12,00
Main course	
Crispy St. Martin's goose (breast and leg) with orange jus, apple red cabbage and potato dumpling in butter crumbs	€ 43,00
Dessert	
Baked apple with Lübeck marzipan, vanilla cream and walnut ice cream	€ 11,50

à € 59,00



Starters

Clear Travemünde fish soup with fried game fish, bread chips and saffron aioli.	€ 15,90
Wild herb salad with pear vinaigrette Croutons, roasted seeds and marinated abate pear	€ 14,90
additionally with smoked duck breast	€ 21,90
Beef tartare from the heifer with Grana Padano, parsley pesto pickled egg yolk and wild herbs	€ 25,00
Caesar Salad with roasted chicken and bacon, Grana Padano, cherry tomato	€ 24,90
alternatively with 4 prawns cal. 8/12 instead of corn-fed chicken breast	€ 33,90
alternatively vegan without roasted chicken and bacon	€ 17,00

holsteins

Fish

Fresh Travemünder Plaice "Müllerin Style" with melted butter, with boiled potatoes and cucumber-salad		
or with fried bacon cubes "Finkenwerder Style"		
Travemünde "Pannfisch" steamed cod and fried salmon fillet on baked celery with Dijon horseradish foam and fried potatoes		
Meat		
Saddle of venison under the black nut crust with butternut and pearl barley risotto, porcini mushroom sauté and game jus		€ 52,90
Heifer fillet of beef on sautéed baby spinach and French fries	200gr 300gr	€ 46,90 € 54,90
Half duck fresh from the oven with orange jus, apple red cabbage and potato dumpling in butter crumbs		€ 28,50
Club Sandwich with fried turkey breast, fried egg, lettuce, toma roasted bacon, and French fries	ito,	€ 28,90
Airy breaded Viennese veal escalope with fried potatoes, cranberries, and cucumber	salad	€ 32,90



Vegan

Vegan stuffed artichoke bases under the almond milk topping	€ 29,00
with dried tomatoes, olives, edamame, and potato rösti	

Desserts and Cheese

Homemade sorbet or ice cream of the day additionally poured with sparkling wine additionally poured with Taittinger Champagne	0,1 l 0,1 l	per ball	€ 4,00 € 11,50 € 18,00
ATLANTIC Desert variation with homemade desserts from our pastry shop			€ 18,90
Selection of various sorts of "Holsteiner" cheese with fruit chutney, fig mustard, and bread with fi	ruits		€ 21,90



For our little Guests

Nemo`s supper Multigrain bread with cheese or ham, egg, tomato, bell pepper and cucumber	€ 6,00
Plate of the famous "Klabautermann" Veal cutlet with potatoes and vegetables	€ 15,00
Störte-Burger Small hamburger with super pirate sauce, Störtebeker fries and ketchup	€ 10,00
Sailors treat Noodles with tomato sauce	€ 8,00
Neptuns favourite dish Fish filet with mashed potatoes and vegetables	€ 12,00
Pirate plate Plate and cutlery, to pillage from your parents plate	€ 0,00
Vitamin's fireworks Fresh fruit salad and a small ball of ice cream	€ 5,90