



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

In our Restaurant Holstein's we serve a modern fusion kitchen – well - tried from the north paired with specialties created by our kitchen team!

Experience an honest and thoroughly fresh kitchen in our Restaurant Holstein's. However, in order to protect our employees, their loved ones and families and our guests, we must and want to comply with all rules for safety and behavior in all areas of the hotel, the restaurant and our work processes. We hope for your full comprehension and ask you to stick to these guidelines. Let us live personal responsibility together!

Be our guest, enjoy your stay with us and forget the hustle and bustle of everyday life for one moment!

This menu is available from Monday to Sunday from 17.30h to 19.30h and from 20.00h to 22.00h (we take your last order from this menu at 21.00h). Please note that our restaurant has to close at 23.00h!

Below we give you an explanation of the ingredients listed in each court in case of intolerances or allergies:

1. gluten, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. Soya, 7. dairy products, 8. peel fruits and nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. Sulfur dioxide, 13. lupine, 14. molluscan

Our kitchen team recommend:

Amuse Bouche

Baked bonbon of yellowfin tuna (1, 3, 4, 6, 7, 9, 12)
mashed mango, coriander-soy-vinaigrette, wasabi cream

Foamed parmesan soup (1, 3, 7, 9, 12)
with a baked quail drum and pickled tomato-chutney

Sirloin from the deer in a bread coat (1, 3, 7, 9, 12)
with elderberry jus, forest mushrooms and braised celery

„Crème Brûlée” from the Pumpkin (3, 7, 8, 12)
pickled plums Dulce de Leche and orange sorbet

as 3-course menu à 59,00 € (without tuna)
as 4-course menu à 74,00 €

corresponding wine accompaniment for 3-course à 29,00 €
for 4-course à 39,00 €

Starters

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| Goat cheese „Crème Brûlée” (3, 7, 8, 10, 12) with lamb´s lettuce and pickled Pumpkin | 12,50 € |
| Carpaccio of “Holsteiner” beef (7, 10, 12) with truffle vinaigrette, wild herbs salad and Grana Padano | 16,50 € |
| Tatar from the graved fjord trout (4, 6, 7, 10, 12) with two textures of beetroot, chorizo and trout caviar | 16,50 € |

Soups

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| Pumpkin soup with coconut milk (8, 9, 12) roasted kernels and poultry ragout | 9,50 € |
| Fish Soup “Travemünde style” (1, 2, 3, 4, 7, 9, 12, 14) with Croutons and matured cheese | 12,50 € |

Vegetarian & Vegan

Polenta-mushroom-strudel with fresh truffle (1, 3, 6, 7, 8, 9, 12) **24,50 €**
white tomato espuma, port vine-onions and Pumpkin

Fish

„Travemünder“ plaice with melted butter (1, 4, 7) **22,50 €**
with potato-cucumber salad

or with bacon bits (12) **24,50 €**
or north sea shrimps (2) **29,50 €**

Fried variation of fish filet (1, 4, 6, 7, 9, 12, 14) **28,50 €**
with spinach-algae-sauté and mussel risotto

Fried filet of Baltic turbot (2, 4, 6, 7, 8, 9, 12) **36,00 €**
with pumpkin chutney and violate potatoes

Meat & Poultry

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| Loin of local “Susländer” pork with malt beer sauce (7, 8, 9, 12) Pumpkin chutney and violate potatoes | 25,00 € |
| Gently stewed veal cheek’s in their own sauce (7, 9, 12) with fried wild-mushrooms and creamy rosemary-polenta | 27,00 € |
| Fried “label rouge” chicken filled with autumn truffle (3, 7, 9, 12) served on Brussels sprouts and stewed celery | 28,50 € |
| Grilled rib-eye steak of black Aberdeen angus (1, 3, 7, 9, 12, 13) with beans-pear-bacon and pumpkin cake | 36,00 € |

ATLANTIC classics



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| Caesar Salad (1, 4, 7, 10, 12) with roasted chicken, bacon, Grana Padano, cherry tomato | 18,90 € |
| Club Sandwich (1, 3, 7, 12) with turkey breast, lettuce, tomato, bacon and French fries | 22,00 € |
| Breaded veal cutlet (1, 3, 7, 12) with cranberries and potato-cucumber salad | 26,90 € |
| “Husumer” fillet of beef 200g (7, 9, 12) on sautéed baby spinach and French fries | 38,00 € |

Desserts and Cheese

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| Homemade sorbets according to the daily offer | each scoop | 2,50 € |
| additionally poured with sparkling wine | 0,1l | plus 5,50 € |
| additionally poured with Taittinger Champagne | 0,1l | plus 15,00 € |
| Home made “Kaiserschmarrn” with raisins and almonds (1, 3, 7, 8, 12) with anise-blackberry and sorbet of raspberry | | 15,50 € |
| Dessert variation „ATLANTIC“ (1, 3, 5, 7, 8, 11, 12, 13) Variation of homemade desserts, chocolates and Petit fours | | 14,50 € |
| Selection of various sorts of cheese (1, 7, 8, 10, 12) with fig mustard, fruit chutney, grapes, fruit bread | | 15,00 € |

For our little Guests

Nemo`s supper

Multigrain bread (1, 3, 7, 12)

with cheese or ham, egg, tomato, bell pepper and cucumber

4,00 €

Plate of the famous “Klabautermann”

Veal cutlet (1, 3, 7)

with potatoes and vegetables

9,50 €

Sailors treat

Noodles (1, 3, 7, 9)

with tomato sauce

6,00 €

Neptuns favourite dish

Fish filet (1, 4, 7)

with mashed potatoes and vegetables

8,50 €

Pirate plate

Plate and cutlery, to pillage from your parents plate

0,00 €

Vitamins fireworks

Fresh fruit salad (7, 13)

and a small ball of ice cream

4,50 €