



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 entire kitchen team!

Experience homemade, North German and international dishes in our Holstein's restaurant, which are modern and freshly prepared with seasonal ingredients.

A fantastic view of the Baltic Sea is included for you and your guests 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 one moment!

This menu is valid daily from 6 p.m. to 11 p.m. and only from Friday to Sunday from 12:30 p.m. to 2:30 p.m. (We accept your orders from the menu at lunchtime until 2:00 p.m. and in the evening until 9:30 p.m.).

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.

Our entire kitchen team recommend:

Amuse Bouche

**“Heaven and earth” with Milles feuilles of duck foie gras and black pudding
with caramelized apples and vanilla puree**

Lemongrass-coconut foam with teriyaki tuna and pineapple chutney

**U.S. Greater Omaha Roast Beef
with braised onions, pumpkin chutney, and baked potato truffle cube**

Valrhona nougat tart with Lübeck marzipan, dulce de leche, nashi pear and yuzu sorbet

Everything must be right: For a successful evening nothing should be left to chance. And that's why we pay attention to sustainability, origin, and proven quality with all ingredients. This applies not only to the food, but also especially to the selection of wines.

**as 3-course menu à 86,00 € (without Milles feuilles)
as 4-course menu à 109,00 €**

**corresponding wine accompaniment for 3-course à 34,00 €
for 4-course à 44,00 €**

Starters

Fresh lamb's lettuce with pumpkin vinaigrette croutons, roasted seeds, and pickled figs		14,90€
additionally with Italian organic buffalo mozzarella	plus	8,00 €
additionally with fried wild mushrooms	plus	7,10 €
Two kinds of game homemade terrine and baked praline with spiced oranges, cranberry gel, and celery cream		21,00 €
“Heaven and earth” with Milles feuilles of duck foie gras and black pudding with caramelized apples and vanilla puree		28,00 €
Carpaccio of lightly pickled fjord salmon with blood orange vinaigrette, salmon caviar from Altona Caviar and lamb's lettuce		19,90 €

Soups

Clear Travemünde fish soup with fried game fish, bread chips and saffron aioli	15,90 €
Foamed parsley root soup with baked spice couscous praline	13,90 €
Lemongrass-coconut foam with teriyaki tuna and pineapple chutney	24,00 €

Vegetarian / Vegan

Vegan braised sweet potato with soy-spiced yoghurt, braised onions, and pumpkin chutney	32,00 €
Spinach and ricotta ravioli with truffle espuma with baby spinach, poached egg, parmesan, and winter truffle	38,00 €
Creamy potato risotto with rocket, brown bread crumble and pickled turnips	35,90 €

Main course

Fish

Fresh Travemünder Plaice "Müllerin - Art" with melted butter, with boiled potatoes and cucumber-salad	34,90 €
or with fried bacon cubes "Finkenwerder Style"	39,90 €
or North Sea shrimps	44,90 €
Poached fillet of skrei (winter cod) with ox cheek ragout, Brussels sprouts, and kale cream	46,90 €
Homemade cannelloni of sole and lobster with saffron foam, fennel, carrot, and wild broccoli	58,00 €

Meat

U.S. Greater Omaha Roast Beef with braised onions, pumpkin chutney, and baked potato truffle cube	56,90 €
Pink roasted duck breast with port wine jus with pickled turnips and potato risotto	42,00 €
Short rib of Holstein beef prepared à la Johann Lafer with Jerusalem artichoke, finger carrots and quinoa	42,00 €
Dry aged veal chop (carved at the table) with fresh winter truffle, wild broccoli, and potato cakes	68,00 €
	per person

ATLANTIC classics



Caesar Salad				27,90 €
with roasted chicken and bacon, Grana Padano, cherry tomato				
alternatively with 4 prawns cal. 8/12 instead of corn-fed chicken breast				34,90 €
alternatively vegan without roasted chicken and bacon				17,90 €
Club Sandwich				28,90 €
with fried turkey breast, fried egg, lettuce, tomato, roasted bacon, and French fries				
Airy breaded Viennese veal escalope				34,90 €
with fried potatoes, cranberries, and cucumber salad				
Heifer fillet of beef (200g)				54,90 €
on sautéed baby spinach and French fries				

Desserts and Cheese

Homemade sorbet or ice cream of the day	per ball		4,00 €
additionally poured with sparkling wine	0,1 l	plus	8,50 €
additionally poured with Taittinger Champagne	0,1 l	plus	21,00 €
Valrhona nougat tart with Lübeck marzipan, dulce de leche, nashi pear and yuzu sorbet			21,90 €
ATLANTIC Desert variation with homemade desserts from our pastry shop			18,90 €
Espresso Crème brûlée with homemade vanilla ice cream and berries			17,00 €
Selection of various sorts of "Holsteiner" cheese			21,90 €
with fruit chutney, fig mustard, and bread with fruits			

For our little Guests

Nemo`s supper

Multigrain bread	6,00 €
with cheese or ham, egg, tomato, bell pepper and cucumber	

Plate of the famous “Klabautermann”

Veal cutlet	15,00 €
with potatoes and vegetables	

Sailors treat

Noodles	8,00 €
with tomato sauce	

Neptuns favourite dish

Fish filet	12,00 €
with mashed potatoes and vegetables	

Pirate plate

Plate and cutlery, to pillage from your parents plate	0,00 €
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Vitamin`s fireworks

Fresh fruit salad	5,90 €
and a small ball of ice cream	