



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 chef de cuisine, Sascha Hamp and his 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 available from Monday to Sunday from 18.00h to 23.00h (we take your last order from this menu at 21.30h).

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 Chef, Sascha Hamp, recommend:

Amuse Bouche

**Tartare of pickled Hamachi kingfish
with miso, yuzu and puffed pork rind.**

Shellfish foam soup with saffron fennel and scallop ravioli

**Braised Wagyu beef bow
of wild mushrooms, roasted mini vegetables, beetroot pearls.**

Coffee parfait in a chocolate tip with braised port plum, walnut, and orange blossom ice cream

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 Shellfish foam soup)
as 4-course menu à 109,00 €**

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

holstein's  Our goose menu 2023

Amuse-Bouche

Fried foie gras on red onion confit 18,50 €
with lamb's lettuce and pickled pumpkin

Goose consommé 14,50 €
with dried fruit, pulled meat from the goose and semolina dumplings

Crispy Holstein goose (breast and drum) with fruity orange jus 48,00 €
with baked apple, apple-red cabbage, and potato dumpling

Warm chocolate cake with a liquid core 17,50 €
with mango compote and homemade yoghurt ice cream

Order individual courses or as a 4-course menu for 69.00 € or as a 3-course menu for 49.00 € (without fried foie gras)

Our special offer for you – only on pre-order:

A whole duck for 2 persons (carved at the table) for 98,00 €

A whole goose for 4 persons (carved at the table) for 195,00 €

on a fruity orange jus with baked apple, apple-red cabbage, and potato dumpling

Please note that we can only serve you a whole goose with a binding order in advance of at least one day!

Starters

Hand-rolled crunchy crispbread with ham cream and tuna caper cream		5,90€
Fresh lamb's lettuce with pomegranate pumpkin seed oil vinaigrette Croutons, roasted seeds, and fried pumpkin		14,90 €
additionally with Italian organic buffalo burrata	plus	10,10 €
additionally with fried wild mushrooms	plus	7,10 €
Beef fillet carpaccio with Dijon mustard and truffle oil with lamb's lettuce, wild mushrooms, and shaved Parmesan		23,00 €
Tartare of pickled Hamachi kingfish with miso, yuzu and puffed pork rind.		27,00 €
Fin de Claire oysters served on ice with Chester bread and lemon, plain or with apple tarragon vinaigrette	per piece	7,50 €

Soups

Travemünde fish soup with fried game fish, bread chips and saffron aioli	15,90 €
Vegan pumpkin cream soup refined with coconut milk and roasted seeds	12,90 €
Shellfish foam soup with saffron fennel and scallop ravioli	25,00 €

Vegetarian and Vegan

Vegan baked pumpkin strudel with cranberry sauce with soy-spiced yoghurt, pointed cabbage and fried wild mushrooms	33,90 €
Fruity tomato risotto with basil foam with pepper sugo, mini peppers and baked goat's cream cheese	32,00 €
Fresh autumn truffle ricotta ravioli with fresh truffle, wild herbs and shaved Parmesan	43,90 €

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 €

Fillet of white halibut 51,90 €
with buerre blanc, salsify and braised pumpkin

Fried wild-caught king prawns with crustacean foam 54,90 €
with Passe Pierre seaweed and mussel risotto

Gratinated lobster "Thermidor" 57,00 €
with root vegetables, baked praline, and purple potato salad
half lobster
whole lobster 112,00 €

Meat

Coq áu vin of guinea fowl with Barolo jus 36,90 €
of root vegetables, pearl onions and roasted potatoes

Iberian pork fillet wrapped in Serrano ham 41,90 €
with pointed cabbage and homemade Macaire potatoes

Braised Wagyu beef bow 56,00 €
of wild mushrooms, roasted mini vegetables, beetroot pearls.

Rack of lamb fried in herbal aromas 48,00 €
with baked fresh goat cheese, pepper sauce and mashed olives

ATLANTIC classics



Caesar Salad

- with roasted chicken and bacon, Grana Padano, cherry tomato 27,90 €
- with 4 Black Tiger prawns cal. 8/12 instead of corn-fed chicken breast and bacon 34,90 €
- Vegan without Black Tiger prawns, roasted chicken and bacon 17,90 €

Club Sandwich

with fried turkey breast, fried egg, lettuce, tomato, roasted bacon, and French fries 28,90 €

Airy breaded Viennese veal escalope

with fried potatoes, cranberries and cucumber salad 34,90 €

Heifer fillet of beef (200g)

on sautéed baby spinach and French fries 54,90 €

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 €

Coffee parfait in a chocolate tip with braised port plum, walnut, and orange blossom ice cream 21,90 €

ATLANTIC Desert variation with homemade desserts from our pastry shop 18,90 €

“Pina Colada” Crème brûlée with white chocolate and pineapple sorbet 17,00 €

Selection of various sorts of “Holsteiner” cheese

with fruit chutney, fig mustard, and bread with fruits 21,90 €

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

0,00 €

Plate and cutlery, to pillage from your parents plate

Vitamin`s fireworks

Fresh fruit salad

7,00 €

and a small ball of ice cream