



Simply enjoy!

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 Restaurant Holstein's, 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 daily from Monday to Sunday from 12.30h to 14.30h and from 18.00h to 23.00h (we take your last order from this menu at 14.00h and 21.00h).

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.

holstein's  Dinner Menu 

Our Chef, Sascha Hamp, recommend:

Amuse Bouche

"Caipirinha" watermelon with fried shrimp, fennel tempura and wasabi-cream

Cucumber Foam "lukewarm" with poached scallops, apple tarragon salad and hazelnut oil

Rack of salt marsh lamb, confit in herbal aromas with artichokes and eggplant lasagna

Delicacies from elderflower (iced, mousse, sorbet, gelled) with fresh strawberries

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 69,00 € (without Cucumber Foam)
as 4-course menu à 89,00 €

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

ATLANTIC Chanterelle Menu

Lukewarm chanterelle salad with gratinated goat cream cheese, wild herbs and balsamic tomatoes	€ 15,00
Chanterelle cream soup with fried chanterelles and croutons	€ 10,90
Fried chanterelles (125g gross weight per portion) refined with onions, tomatoes and spring leek, with home made potato "rösti" and rosemary jus	€ 23,90
Added...	
with scrambled eggs	€ 26,90
with scrambled eggs and North Sea shrimps	€ 32,90
with a veal cutlet	€ 32,90
with fried salmon filet (120g)	€ 34,90
with fried saddle of veal (160g)	€ 39,00
Fried chanterelles in cream with spaghetti and parmesan cheese	€ 23,90
Fried chanterelles in cream with spaghetti and parmesan cheese additionally with fried beef strips	€ 34,90

Starters

Summery wild herb salad bowl with balsamic vinaigrette, avocado, sprouts and roasted seeds	13,90 €
Added...	
with fried strips of beef fillet	21,90 €
with 3 fried king prawns	19,90 €
“Labskaus” interpreted in a modern way with sour meat salad, beetroot Foam, quail egg, pickled potatoes	17,90 €
"Caipirinha" Watermelon with fried shrimp, fennel tempura and wasabi-cream	18,90 €

Soups

Fish Soup “Travemünde style” with fried game fish and bread chip	12,90 €
Cucumber Foam “lukewarm” with poached scallops, apple tarragon salad and hazelnut oil	16,90 €

Vegetarian / Vegan

Vegetarian spaghetti "Carbonara" with truffle foam poached egg yolk, baby spinach, pecorino, summer truffle and spring leeks	26,00 €
Vegan Eggplant Lasagna with Smoked Tofu young garlic foam, artichokes and pickled cherry tomatoes	24,00 €

Main course

Fish

**Fresh Travemünder Plaice “Müllerin - Art” with melted butter
with boiled potatoes, cucumber-salad 25,90 €
or with bacon bits “Finkenwerder Style” 27,90 €
or North Sea shrimps 31,90 €**

**Fried red snapper fillet with Calamaretti 36,00 €
with light passion fruit sauce, baby spinach and wild garlic gnocchi**

**Rare grilled yellowfin tuna with crustacean foam 34,00 €
with green asparagus and wasabi puree**

Meat

**Holsteiner Rib-Eye Steak from the lava stone grill (300g raw weight) 48,00 €
with pepper sauce, green asparagus and potato truffle flan**

**Milles feuilles of veal liver and apple 28,00 €
with port wine jus, roasted onions and mashed potatoes**

**Rack of salt marsh lamb 42,00 €
confit in herbal aromas with artichokes and eggplant lasagna**

**Irish beef tomahawk steak carved at the table (serves for two) 98,00 €
with pepper sauce, pan-fried vegetables and potato gratin
(Preparation time at least 45 minutes)**

ATLANTIC classics



Caesar Salad (1, 4, 7, 10, 12)			21,90 €
with roasted chicken, bacon, Grana Padano, cherry tomato			
alternatively vegan without chicken and bacon			15,00€
Club Sandwich (1, 3, 7, 12)			23,00 €
with fried turkey breast, fried egg, lettuce, tomato, bacon, and French fries			
Breaded veal cutlet (1, 3, 7, 12)			27,90 €
with cranberries, vanilla carrots and parsley-potatoes			
Heifer fillet of beef (200g) (7, 9, 12)			48,00 €
on sautéed baby spinach and French fries			
Desserts and Cheese			
Homemade sorbet or ice cream of the day (1, 3, 7, 12)	per ball		2,90 €
additionally poured with sparkling wine	0,1 l	plus	7,00 €
additionally poured with Taittinger Champagne	0,1 l	plus	19,00 €
Delicacies from elderflower (iced, mousse, sorbet, gelled) with fresh strawberries			16,90 €
ATLANTIC desert variation with homemade desserts from our pastry shop (1, 3, 7, 8, 12)			16,00 €
Crème Brûlée from Valrhona white chocolate with strawberry sorbet			14,90 €
Selection of various sorts of "Holsteiner" cheese (1, 7, 8)			19,00 €
with fruit chutney, fig mustard, and bread with fruits			

For our little Guests

Nemo`s supper

Multigrain bread (1, 3, 7, 12)

4,00 €

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

Plate of the famous “Klabautermann”

Veal cutlet (1, 3, 7)

10,90 €

with potatoes and vegetables

Sailors treat

Noodles (1, 3, 7, 9)

6,00 €

with tomato sauce

Neptuns favourite dish

Fish filet (1, 4, 7)

8,90 €

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, 13)

4,90 €

and a small ball of ice cream