

# Food

## Story

At Kutter Kitchen you will experience pure uniqueness! We're all about traditional barbecue, communal enjoyment, diverse vegetarian options, and total transparency. Let yourself be carried away by our enthusiasm for charcoal grilling!

With us you will find a wide selection of delicious dishes with fresh vegetables, fresh fish and tender meat. Immerse yourself in an authentic culinary experience that you can only experience with us.

### Sharing is caring!

The Kutter Kitchen is all about shared experiences and socializing. Share our dishes from the recommended menu with your loved ones and taste different treats.

We create a unique community that you won't soon forget. Be surprised by our unique creations and enjoy a modern and conscious diet.

## Our recommendation

### MENU FOR TWO

109 Euro

#### STARTER

Smorrebrod radish   pickled egg yolk	8
Snüschr root vegetables   black bread croûtons	9
Salmon beet   green apple	14

#### our recommendation for the starter

2022 Rosé Secco, dry 0,1l with raspberry sorbet	6
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#### MAIN COURSE

Beef shoulder silver onion   mushrooms   parsnips	25
Cod cédard sauce	23
White asparagus almond-orange-pesto	17
Baby spinach blue cheese   garlic	8
Pommes dauphine mountain cheese	7

#### our recommendation for the main course

Samphire Gin & Tonic 0,2l Vapando, Schleswig-Holstein	12
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#### DESSERT

Almond tart vanilla cream   strawberry	9
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#### our recommendation as add on

small selection of cheese inclusive two glasses of Tawny Port 5cl	12
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# Food

## On one plate

### SEASONAL DISHES

#### STARTER

Wild herb salad 9  
beetroot | queller | raspberry dressing

Asparagus salad 16  
white & green asparagus | prawns

Beef tartare 18  
mustard cream | pickled egg yolk | bread crisp

#### MAIN COURSE

Green asparagus 24  
potatoe | rhubarb | king oyster mushrooms

Pork fillet 26  
beer marinade | king oyster mushroom | risotto

Mullet fillet 28  
white wine risotto | baby spinach

Salmon fillet 30  
green asparagus | potatoe cream | hollandaise

Two kinds of dyke lamb 32  
bean-cassoulet | pommes dauphine

Filet mignon 42  
wild broccoli | pommes anna  
red wine shallot butter

#### DESSERT

Kanelbullar 9  
marinated berries | vanilla ice cream

Buttermilk-mousse 10  
rhubarb-rosmary | caramel-chocolate crumble

Cheese variation 16  
fig mustard sauce | sourdough bread

## Fondue for two

### SEASONAL SPECIAL

#### STARTER

Wild herb salad  
asparagus | tarragon-vinaigrette

#### MAIN COURSE

Hearty bouillon  
beef fillet strips | duck breast  
pork fillet | black tiger prawns

Side dishes  
triplets | spring vegetables  
bread selection

Dips & sauces  
bbq-Sauce | café de paris  
aioli | onion-bacon-chutney

84 Euro

#### our recommendation

Our drink package for two  
for 39 Euro

Waterkant 0,75l  
Sturmflut oder Ebbe

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2022 Weißburgunder, dry 0,75l  
winery Manz, Rheinhessen

oder

2022 Black Hole, dry 0,75l  
winery Manz, Rheinhessen

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Hot drinks  
unlimited

# Beverage

## MINERAL WATER

Waterkant Ebbe / Sturmflut 0.33l / 0.75l  
3.90 / 6.50

## SOFTDRINKS

fritz-lemonade 0.2l  
3.70  
kola, kola sugar free, mischmasch, orange,  
lemon, rhababer

Schweppes-lemonade 0.2l  
Tonic Water, Bitter Lemon, Ginger-Ale 4.50

Waterkant lemonade 0.33l  
apple, elderberry, lemon 4.50

## JUICES / SPRITZERS

Vaihinger Juices 0.2l / 0.4l  
3.70 / 5.90  
Apple Cloudy | Orange | Tomato  
Vaihinger Nectar 3.70 / 5.90  
Passion fruit | Cherry | Currant | Banana

## DRAFT BEER

Ratsherrn Pilsener, Rotbier, Zwickel 0.3l / 0.5l  
4.50 / 5.90  
Benediktiner Weißbier / alcohol free 4.50 / 5.90  
König Pilsener 4.50 / 5.90

## RATSHERRN TASTING BOARD FROM THE BARREL

seasonal draft beer variations 3x 0.1l  
at their best 4.90

## BEER IN THE BOTTLE

König Pilsener alcohol free 0.33l  
5.00  
Ratsherrn Pils 5.00  
Matrosenschluck Weizen IPA 5.00  
Hamburger Pale Ale 5.00

## COFFEE

cup of coffee 3.50  
cup of coffee decaffeinated 3.50  
espresso 3.50  
double espresso 4.50  
cappuccino 4.50  
latte macchiato 4.90  
caffè latte 4.90

## KEO TEA

Darjeeling, Earl Grey, Chamomile, Peppermint, 4.50  
Wild Berry, Oranuja, Rooibos Vanilla, Green Tea

## APERITIF

Sandeman Sherry (5cl) 5.00  
Fino | Medium | Dry  
Belsazar Vermouth (5cl) 6.50  
White | Dry | Red | Rosé

Aperol Spritz 9.50  
Campari Orange 9.50  
Lillet Wild Berry 9.50  
Dejavu Tonic 9.50

## GIN

4cl  
Onze Gin 8.00  
Edinburgh Bramble & Honey Gin 8.00  
Beefeater 24 Gin 8.00  
Hendrick's Gin 9.00  
Sea Shepherd Blue Ocean Gin 9.00  
Gin Mare 10.00  
Monkey 47 12.00

## GRAPPA

2cl  
Marzadro La Trentina Traditionale 5.00  
Marzadro Le Diciotto Lune 6.00  
Marzadro Morbida Barrique 6.00  
Berta Magia Acquavite D'Uva 2007 14.00

## RUM

4cl  
Takamaka Blanc Rum 6.50  
Takamaka Zenn Rum 8.00  
Captain Cane 9.00  
Black Tot Rum 10.00

## WHISKEY

4cl  
Ballantines Scotch 6.50  
Four Roses Bourbon 6.50  
Jameson Irish Whiskey 6.50  
Sea Shepherd Single Malt 10.00

## DIGESTIVE

2cl / 4cl  
Helbing Kümmel 3.50 / 6.00  
Jubiläums Aquavit 3.50 / 6.00  
The Ostholsteiner Doppelkorn 5.00 / 8.50  
Jägermeister 3.00 / 5.00  
Sambuca Molinari 3.00 / 5.00  
Ouzo 12 3.00 / 5.00

## FRUIT BRANDY

2cl  
pear brandy 7.50  
blood orange brandy 7.50  
blackberry brandy 7.50  
cherry brandy 7.50