

# Food

## APPETIZERS

Herbs foam soup shrimps	11
Pink Roast Beef sourdough bread   cured egg   cress	14,5
Beet Carpaccio cream cheese horseradish praline	12,5
Asparagus salad with goat cheese rasperries   herbs	14,5
Matjes tartare green Apple   dill pickle   Schmand	10,5

## MAIN COURSE

Halibut fillet hazelnut   cauliflower puree   baby spinach	28,5
Salmon fillet wild garlic potatoe cream   purple potatoes	26,5
Pannfisch potatoe cream   cucumber salad   mustard sauce	24
Plaice baked potatoe   herb curd   bacon&onions	22
Rumpsteak fried potatoes   peppercorn sauce   salad	32
Veal Schnitzel "Holstein Style" potatoe-cucumber salad   lemon   fried egg	26

## DESSERT

Passion fruit Brûlée	7,5
Chocolate lava cake butter crumble ice cream	9,5
Ice cream pralines 3 pieces	6,5

## LIQUID DESSERT

Ouzo 12	3
Jägermeister	3
Sambuca Molinari	3
Helbing Kümmel	3,5
The Ostholsteiner Doppelkorn	5

## Our Insider Tip

Have you booked half board?  
Choose:  
a starter & a main course  
or  
a main course & a dessert  
from our evening menu.

# Food

## SPECIALS

Grilled Romaine lettuce 10,5  
parmesan | croutons | ceasar dressing

or

Baked potatoe with grilled green 16,5  
asparagus  
herb curd | side salad

### Would you like something on the side?

Chicken breast 5  
Pink roast beef 6,5  
Black tiger prawns 12

### our recommendation

Our drink package for two  
for 39 Euro

Waterkant 0,75l  
Sturmflut oder Ebbe

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2024 Weißburgunder, tr. 0,75l  
Weingut Manz, Rheinhessen

or

2023 Black Hole, tr. 0,75l  
Weingut Manz, Rheinhessen

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Hot drinks  
unlimited

## NORDIC 3- COURSE MENU

### Appetizer

Graved Lax  
chive mayonaise | radishes | pumpernickel

### Main course

Braised ox cheek  
grilled green asparagus | potatoe cream | sauce gribiche

or

Zander fillet  
grilled green asparagus | potatoe cream | sauce gribiche

Rhubarb tartlet  
Zartbitterschokoladenmousse

49 Euro per person

Our bread basket is served  
with wholemeal root bread and  
a homemade herb dip for  
4.50 Euro

Have you booked  
**half board?**

For an additional charge of  
13 Euro per person,  
you can choose the nordic  
three course menu