

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
Snüschi root vegetables black bread croûtons	9
Salmon beet green apple	15

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
Skrei dill-mustard sauce samphire	23
Black salsify pea puree	12
Wild rice lemon butter	8
Grilled pointed cabbage blue mold sauce	8

our recommendation for the main course

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

Almond tart orange tonka bean	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 | beach asparagus | raspberry dressing

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

Lobster cream soup 18
scallop | samphire | cognac

MAIN COURSE

Green asparagus 24
potato | rhubarb
raspberry sauce

Grilled herring 28
red onion | dill
potato salad

Dyke lamb 32
back & leg | winter vegetables
potato and parsnip cream

Salmon fillet 34
sautéed cabbage
potatoes cream | bacon foam

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

DESSERT

Vanilla cream 9
marinated berries
chocolate crumble

Caramel pudding 10
orange chutney
nut

Fondue for two

SAISONAL SPECIAL

STARTER

Winter leaf salad
seeds | croutons

MAIN COURSE

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

Side dishes
la ratte potatoes | grilled winter vegetables
bread selection | sea salt butter

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

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

oder

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

Hot drinks
unlimited

A service charge of 1,50 € per dish will be charged for changes to the side dishes.
allergens can be requested from the staff | all prices are in euros

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 4.90
at their best

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 6.50

Belsazar Vermouth (5cl)

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