

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

Two kind of beetroot 8
goat's cheese cream | roasted hazelnuts

Smoked salmon 15
buttermilk | chives | pumpnickel

Cauliflower soup 7
fried cauliflower | parsley

our recommendation for the starter

2022 Solaris, dry 0,2l 11
winery Ingenhof, Schleswig-Holstein

MAIN COURSE

Saddle of vension 34
leg | sea buckthorn jus | pear

Fjord trout filet 22
smoked fish velouté | trout caviar

Grilled primal carrots 10
butter espuma | chervil

Potato patties 6
with cream

Savoy cabbage 9
tonka bean

our recommendation for the main course

2022 Regent, medium dry 0,2l 12
winery Ingenhof, Schleswig-Holstein

DESSERT

Plum-parfait 9
roasted almond | vanilla

our recommendation for dessert

blackberry brandy 2cl 7,5
distillery at Gut Basthorst, Schleswig-Holstein

Food

On one plate

SEASONAL DISHES

STARTER

Wild herb salad 9
beetroot | beach asparagus | raspberry dressing

Beef tartare 15
bread chips | mustard caviar | quail egg

Saddle of venison carpaccio 15
pear | cranberry | frisian blue

MAIN COURSE

Cauliflower steak 21
potato-parsley-creme | aioli
chives

Pink duck breast 28
yellow beetroot | winter vegetables
orange jus

Whole plaice 28
cucumber salad | la ratte potatoes
onion-bacon-chutney

Winter cod 30
creamed savoy cabbage
potatoes-parslay-creme | mustard caviar

Sirloin steak 250g 36
grilled winter vegetables
café de paris butter | steak fries

DESSERT

Gingerbread 8
marinated oranges
plums

Tarte Tatin 9
vanilla ice cream
caramel

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, tr. 0,75l
winery Manz, Rheinhessen

oder

2022 Black Hole, tr. 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

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