KLEINHUIS NORDDÜTSCHE KÜCHE

Starters

de Salaat EUR 14,00
Colourful seasonal salad with wild herbs, melted yellow Annagold tomatoes, berry dressing and marinated king oyster mushrooms

de Heet Zeeg EUR 16,50
Warm matuered goat´s cheese with spicy blackberry jam on fried romaine lettuce hearts

Tatar Hanseatic Style EUR 17,50
beef tatar with Büsum crabs, herbal sour cream and roasted cabbage bacon bread

Suppe

Torske Suppe EUR 15,00
Spicy Norwegian cod soup
with fresh vegetables and crabs

Nordische Arvtensopp EUR 13,50
Nordic-style pea soup with roasted pearl onions

Main course

Hamburg pan fish EUR 38,50
Fried cod and arctic char fillet on fried potatoes with bacon and onions, a mustard crab sauce and a cucumber salad

Däänmarks char fisk EUR 38,00
Arctic char fillet fried on the skin, with colourful beetroot vegetables, herbal foam
and purple potatoes

besünner Eten ut lütthackt Pekelfleesch EUR 20,50
Homemade Labskaus from the salted beef brisket
Matjes fillet, beetroot, pickled cucumber
and fried egg

Rosa gebratenes Roastbeef EUR 21,50
in a pepper crust with pickled vegetable dips, green remoulade sauce

with crispy fried potatoes,
bacon and onions EUR 33,50

de Hünnerbost EUR 35,50
Beelitz corn-fed chicken breast on braised Jerusalem artichokes with raisins

SIGNATURE DISH

Torske
Fillet of Baltic sea cod with fried black pudding, parsley pearls and butter foam

EUR 33,50

de Hirsk Filet EUR 41,50
Fillet of venison on pumpkin puree, sautéed Brussels sprouts and cherry sauce

Feenkohl-Tomaten Creme VEGAN EUR 25,50
Fennel and tomato cream with pickled vegetables

de Paddstohl un de Arvten VEGAN EUR 26,50
Fried medallions of herb mushrooms on pea-mint and diced sweet potatoes from the oven

Dessert

Sanddorn-Creme EUR 12,50
"Lemon of the North" cream with chocolate sponge cake and apple sorbet

aus der Hamburger Schokoladen Fabrik EUR 14,50
Lava cake, ice cream from blue cheese
and walnuts

If you would like information on allergens and additives,
contact our service staff.