



SEASONAL MENU

Starter

- Fried raw milk goat cheese wrapped in bacon ^(p) with grilled vegetables and mixed wild herb lettuce tossed in citrus dressing* € 12,50
- New Dutch marinated herring on buttered dark whole grain bread with red onions* € 9,50
- Thin slices of dark roasted wagyu beef ball tip with sautéed chanterelles and mixed herb lettuce tossed in “Berner” dressing* € 15,50
- Freshly made tatar of marinated new Dutch herring with caviar crème fraiche, potato “Rösti” and mixed lettuce tips tossed in raspberry dressing* € 12,50

Soup

- Cream soup of fresh chanterelles with smoked, cured ham ^(p) and fried egg on buttered bread* € 8,50
- Crayfish soup “Hamburg style”* € 9,50
- Chilled soup of cucumber with grilled king prawns* € 7,50

Vegetarian

- Homemade spinach smoked tofu ravioli with saffron sauce, green asparagus, peas, chanterelles and Parmesan cheese* € 16,50



Fish

<i>New Dutch marinated herring with lobsouse “Hamburg style”, fried egg and gherkins</i>	€ 19,50
<i>New Dutch marinated herring “housewife style” with Lyonnaise potatoes and mixed lettuce</i>	€ 19,50
<i>Grilled fillet of salmon with lemon butter sauce, green asparagus and sepia risotto</i>	€ 23,50
<i>Recommendation - „catch of the day” from our coast fishermen</i>	on request

Meat

<i>Homemade chili sausage of Duroc pork with curry sauce, French fries and cole slaw</i>	€ 12,50
<i>Breaded cutlet of young pork with fried egg, chanterelles in gravy, broad beans in cream and new potatoes</i>	€ 21,50
<i>Escalope of veal „Viennese style” (served twice) with chanterelles in cream sauce, bread dumplings and green beans</i>	€ 22,50
<i>Ragout of veal with chanterelles, bread dumplings and tomato salad</i>	€ 21,50
<i>Grilled Tandoori of maize chicken breast with sweet potato fries and Caesar salad</i>	€ 19,50
<i>Homemade sweet-sour boiled pork meat in jelly with sauce remoulade, Lyonnaise potatoes and mixed gherkins</i>	€ 15,50
<i>Indian Subji Curry of dyke lamb with grilled melon, Punjabi and homemade naan bread</i>	€ 21,50
<i>Fresh made spicy tatar of wagyu beef with gherkins, roasted whole grain bread and butter</i>	€ 26,50
<i>Roast beef „cold” with sauce remoulade, Lyonnaise potatoes and mixed salad</i>	€ 19,50



Dessert

<i>Walnut crème brûlée with pandan leaf ice-cream and caramelized apricots</i>	€ 8,50
<i>Mascarpone Limoncello ice-cream with marinated summer berries and whipped basil cream</i>	€ 8,50
<i>Homemade red berry jelly with vanilla pod ice-cream and orange meringue</i>	€ 8,50

Ingredients: (p) pickling salt