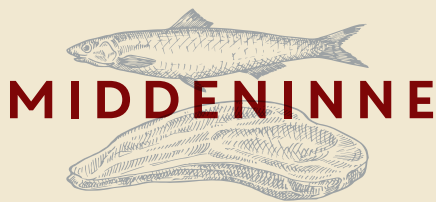


DE SPIESKAART



**FILET FROM THE BALTIC HERRING  
'LORD NELSON' 15.50**  
with apple from the Old Land,  
horseradish and roasted almonds

**TATAR OF THE WILLOW OX 14.50**  
with onsen egg, toasted bread,  
caper apple and roasted onion  
oil



**FRIED BEEF FILLET FROM  
SCHLESWIG-HOLSTEIN 45.00**  
with roasted apple potatoes and  
parse puree and hazelnuts

**BRAISED SHOULDER OF BEEF  
24.00**  
Sous Vide cooked beef sholder  
with black roots and potato  
gratin

DE SOPPEN

**BÜSUMER CRAB SOUP 8.00**  
with fresh Büsumer crabs, creme  
fraîche and dill

**BEEF CONSOMME 6.50**  
with boiled beef and vegetables

FÖR TWEE

**HUSUMER ROASTBEEF 400G  
PER PERSON 39.50**  
with veal jus, potato puree  
and chickrübli, red carrot and  
white organic beech mushrooms

GRÖNTEFRETERS

**BARLEY RISOTTO 17.50**  
with goat cheese, watercress  
and lemon oil

EAT WELL MENU

Our chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

**MIXED LAMB'S SALAD 10.50**  
With mustard vinaigrette,  
marinated yellow beetroot,  
toasted seeds and farmer's  
bread chip

**CORN SALAD WITH PUMPKIN,  
PARSNIP, CARAMELIZED  
WALNUTS 10.50**  
and pear vinegar from  
Germany's first vinegar  
brewery

**FRESH GOAT CHEESE 14.00**  
with marinated avocado,  
arugula and perennial celery

**FRIED COD FILLET 24.00**  
with North German stew and  
crispy bacon

**FRIED MACKAREL FILLET  
27.00**  
with grainy mustard sauce,  
braised cucumbers and  
mashed potatoes

**NORTH GERMAN CHEESE  
SELECTION 16.50**



OUR SOURCING PROMISE

We consciously cooperate with trustworthy suppliers who cultivate organic ingredients as ethically as possible.