

STARTERS

« Beef Tartar »

with Onsen egg & wild herb salad
served with our rustic baguette

20,00

Gratinated goat cheese



on a crunchy salad
with sunflower seeds, walnuts & raspberry vinaigrette

16,00

Slice of house-cured salmon

with mustard pickles, sour cream & char caviar

18,00

SOUPS

Cream of Hokkaido pumpkin soup

with roasted pumpkin seeds & Styrian pumpkin seed oil

11,00

Beef consommé

with vegetable brunoise & herbs

12,00



MEAT

Homemade beef roulade

in its own jus
with red cabbage & potato dumplings

30,00

Calf's liver "Berlin style"

with mashed potatoes, caramelized onions & apple chutney

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

32,00

« Kikok » chicken breast

on sweet potato mash,
with wild broccoli & rosemary cream sauce

29,00

Roastbeef

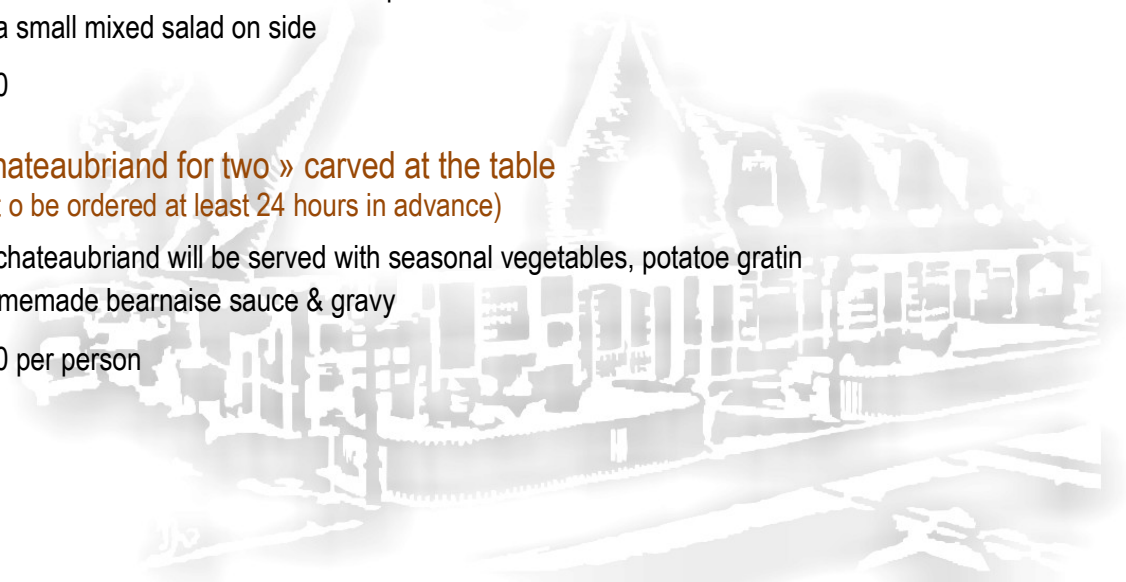
-coldly sliced-
with homemade remoulade & roasted potatoes
and a small mixed salad on side

26,00

« Chateaubriand for two » carved at the table (has to be ordered at least 24 hours in advance)

Our chateaubriand will be served with seasonal vegetables, potatoe gratin
& homemade bearnaise sauce & gravy

60,00 per person



FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Pike-perch fillet

pan-fried on the skin,
with truffled mashed potatoes & a small mixed salad

30,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

32,00

Salmon fillet

on beetroot purée
with a fine Riesling sauce

29,00

Holsteiner Matjes

with apple-onion sour cream & roasted potatoes
and a small mixed salad on side

22,00

VEGETARIAN

Linguine with basil pesto

with semi-dried tomatoes & Grana Padano

24,00

Truffle & gnocchi

Pan-fried gnocchi in a truffle cream sauce
with freshly shaved black truffle

26,00

SWEET ENDING

Crème brûlée of Bourbon vanilla

with a scoop of homemade sorbet

10,00

Cheesecake

from our in-house patisserie

with glazed berries & mint

12,00

Homemade tiramisu

served in a glass

9,00

Fondant au chocolat

half baked chocolate cake

with a scoop of vanilla ice cream

10,00

One scoop of homemade sorbet

5,00

with Ohlig Chardonnay sparkling wine

7,50

with Absolut Vodka infused

9,00

Selection of raw-milk cheese from Backensholzer Hof



with Ticino fig mustard, grapes and fruit bread

17,00

In the heart of North Frisia, between Husum and Schleswig, lies the small village of Backensholz. Backensholzer Hof has been a family-run farm for generations and is now managed by Martina and Ernst Metzger-Petersen together with their sons Thilo and Jasper, following Bioland organic farming standards.

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl