

STARTERS

Panko-crusted prawn

on a chili-infused avocado and cucumber salsa,
with black sesame & a bread crisp

18,00

Homemade falafel



with yogurt-mint dip & frisée salad with raspberry vinaigrette

14,00

“Vitello Tonnato”

rosé-roasted veal, thinly sliced and served cold,
with tuna cream, fried capers & arugula

17,00

SOUPS

Potato and cauliflower soup



with caramelized walnuts & chili oil

11,00

Beef consommé

with vegetable brunoise & herbs

12,00



MEAT

Braised ox cheek

in a chocolate–blackcurrant jus,
served with parsley root purée and dauphine potatoes

29,00

Sous-vide cooked veal brisket

in horseradish sauce,
with green beans & parsley potatoes

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

32,00

Rosé-roasted Barbarie duck breast

on creamy pumpkin risotto,
with roasted hazelnuts, pickled beetroot & Parmesan crisp

32,00

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

Teriyaki-glazed salmon fillet

on sautéed linguine,
with wild broccoli & pan-fried green asparagus

30,00

Cod fillet

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

32,00

Halibut fillet

on a delicate potato mousseline,
with glazed root vegetables & white wine sauce

28,00

Holsteiner Matjes

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

22,00

VEGETARIAN

Pumpkin risotto

with roasted hazelnuts,
pickled beetroot & a parmesan crisp

24,00

Roasted cauliflower

on couscous with a fruity bell pepper sauce,
cherry tomatoes & spring onions

21,00



SWEET ENDING

Crème brûlée of Bourbon vanilla

with a scoop of homemade sorbet

10,00

Hazelnut mousse

from our in-house patisserie
with glazed berries & mint

16,00

“Piña Colada” sorbet

on pineapple ragout,
with coconut chips & chocolate soil

13,00

Fondant au chocolat

half baked chocolate cake
with a scoop of vanilla ice cream

10,00

One scoop of homemade sorbet

6,00

with Ohlig Chardonnay sparkling wine

8,50

with Absolut Vodka infused

10,00

Selection of raw-milk cheese from Backensholzer Hof



with Ticino fig mustard, grapes and fruit bread

19,00

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