

## 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

### Sliced Beef Tenderloin

in a creamy mushroom sauce refined with sherry  
served with a potato rösti and a small mixed salad

36,00

### 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