

STARTERS

Burrata

on marinated asparagus salad
with prosciutto

15,00

Homemade guacamole

with chili, coriander & lime,
served with pan baked bread

10,00



« Beef Tatare »

on wild herb salad & a quail egg

19,00

SOUPS

Landhaus Carstens « Bouillabaisse »

Clear fish soup with vegetables, saffron, herbs
prawns & fish of the day

15,00

Beef consommé

with vegetable brunoise & herbs

12,00



MEAT

Saltimbocca of corn-fed chicken

on wild garlic risotto & white asparagus

27,00

Rump steak « Strindberg »

Medium roasted rump steak with a mustard-onion-crust,
served with fried potatoes & small mixed salad on side

37,00

« Wiener Schnitzel »

with fried potatoes, lingonberries & cucumber salad

32,00

Calf's liver « Berlin style »

on mashed potatoes with fried apple slices & melted onions

29,00

Roastbeef

-coldly sliced-

with roasted potatoes & homemade remoulade
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 béarnaise sauce & gravy

60,00 per person



FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

In panko crust baked wolffish fillet

with sweet & sour wok vegetables refined with garlic, chili & cashew nuts,
served with jasmine rice

26,00

Cod fillet

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

32,00

Fried sea bass fillet

on peas with mint butter, homemade basil pesto
and roasted baby potatoes

27,00

Holsteiner Matjes

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

22,00

VEGETARIAN

Truffle pasta

Spaghetti in a truffle cream sauce
with freshly sliced black truffle

27,00

Wild garlic risotto

with white asparagus & cherry tomatoes

21,00

SWEET ENDING

Crème brûlée of Bourbon vanilla

with a scoop of homemade sorbet

10,00

« Two kinds of lemon »

Homemade tart & sorbet

14,00

Parfait of lemon grass & chili

with yogurt crumble

11,00

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