

STARTERS

« Piri Piri King Prawns » (spicy)

served in olive oil with garlic, chili and bell peppers,
accompanied by our rustic baguette.

18,00

Homemade guacamole



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

12,00

Vitello tonnato

Thinly sliced veal
served with a creamy tuna sauce, capers and rocket

15,00

SOUPS

Chanterelle Soup



served with croutons and fresh chives

12,00

Coconut Curry Soup

served with a Black Tiger prawn

13,00



MEAT

« Scalloppine al limone »

Thinly sliced veal loin, pan-fried with lime,
served with pesto linguine and veal jus

31,00

Rump steak ^{250g}

Medium-grilled rump steak
served with a baked potato, herb sour cream and a mixed leaf salad

42,00

« Wiener Schnitzel »

with fried potatoes, lingonberries & cucumber salad

32,00

Kikok Chicken Breast

served on a fruity and spicy Thai curry with fresh seasonal vegetables, fruit and jasmine rice

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

Pan-Seared Salmon Fillet

served on truffled mashed potatoes with a lemon butter sauce

29,00

Cod fillet

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

32,00

Halibut Fillet

served with pan-fried chorizo,
tomato linguine and a red pepper & olive tapenade with capers

28,00

Pan-Seared Pike-Perch Fillet

served on a crisp Caesar salad
with toasted baguette and a tomato sugo

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

30,00

Fruity & Spicy Thai Curry

with fresh seasonal vegetables, fruit and jasmine rice

22,00

SWEET ENDING

Crème brûlée of Bourbon vanilla

with a scoop of homemade sorbet

10,00

« Cheeky Fruits »

Three assorted fruit sorbets served
with fresh berries and a honey tuile

12,00

Homemade Apple Crumble

served warm with a scoop of vanilla ice cream

11,00

Coconut Ice Cream

served with rum-marinated pineapple

10,00

One scoop of homemade sorbet

with Ohlig Chardonnay sparkling wine

with Absolut Vodka infused

6,00

8,50

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

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