

STARTERS

Flambéed Goat's Cheese



with marinated beetroot, dressed rocket & caramelised walnuts

13,00

Sous-Vide Hokkaido Pumpkin

with Serrano ham, cranberries & toasted pine nuts

14,00

Panko-Crusted Prawn

with a fruity and spicy papaya-mango salad
& red pepper aioli

17,00

SOUPS

Landhaus Carstens Fish Soup

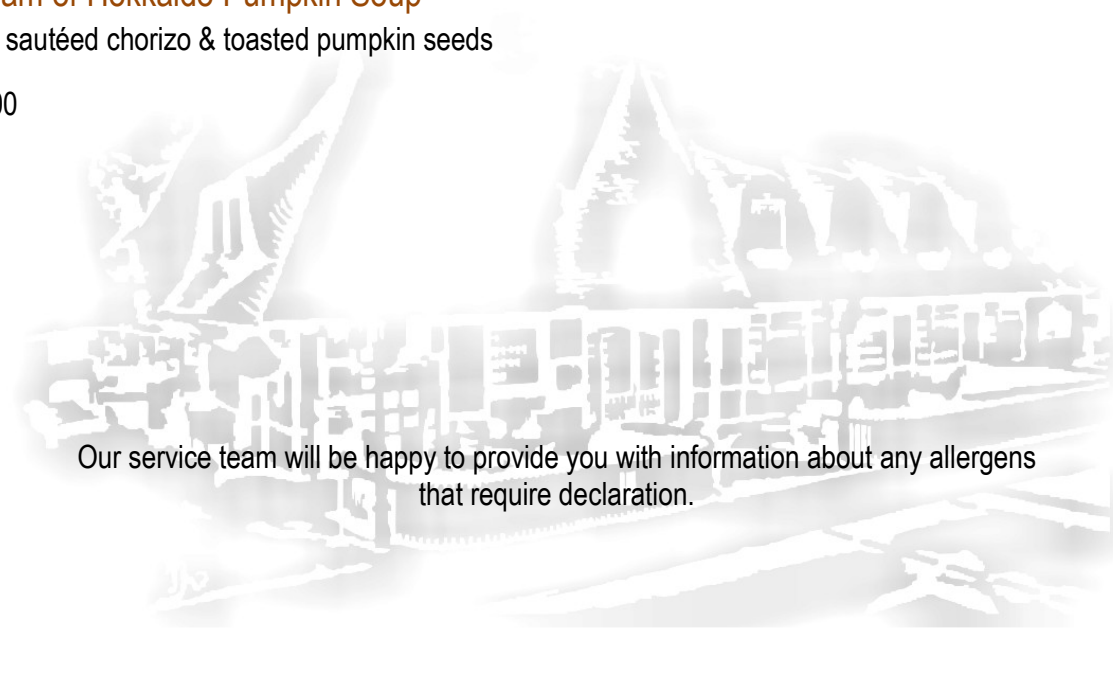
Clear fish broth with a selection of fish, prawns, mussels
& fine vegetable julienne

16,00

Cream of Hokkaido Pumpkin Soup

with sautéed chorizo & toasted pumpkin seeds

11,00



Our service team will be happy to provide you with information about any allergens
that require declaration.

FROM FIELD & FOREST

Tender Veal Ragout

with homemade Spätzle & a small mixed salad

34,00

Rump Steak ^{250 g} "Strindberg"

served medium with potato gratin & green asparagus

42,00

« Wiener Schnitzel »

with pan-fried potatoes, cranberries & cucumber salad

32,00

Kikok Chicken Breast

with sweet potato purée, wild broccoli & shallot jus

32,00

Roastbeef

– served cold and thinly sliced –

with pan-fried potatoes, homemade remoulade
& a small mixed salad

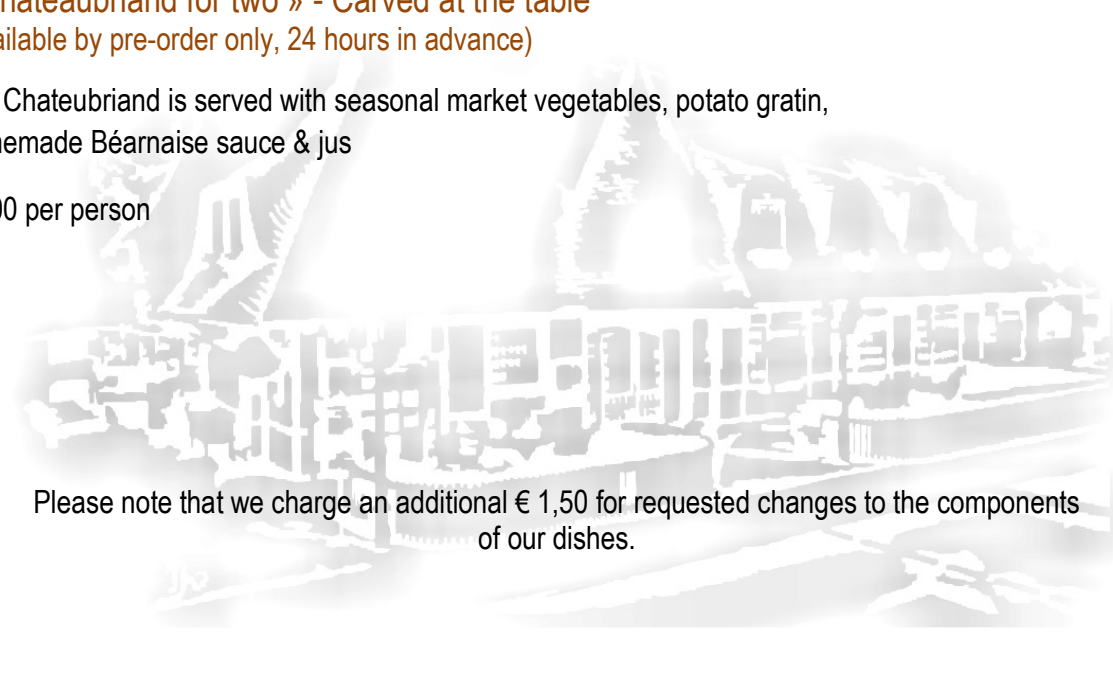
26,00

« Chateaubriand for two » - Carved at the table

(Available by pre-order only, 24 hours in advance)

Our Chateaubriand is served with seasonal market vegetables, potato gratin,
homemade Béarnaise sauce & jus

60,00 per person



Please note that we charge an additional € 1,50 for requested changes to the components
of our dishes.

FROM LAKES & SEAS

Plaice "Finkenwerder Style"

with sautéed diced bacon, parsley potatoes & cucumber salad

29,00

Crispy-Crusted Wolffish Fillet

with creamy mustard cucumbers & mashed potatoes

29,00

Cod Fillet

with potato and sauerkraut purée,
market vegetables & Pommery mustard sauce

32,00

Pike-Perch Fillet

with pumpkin risotto & lobster foam

32,00

Holstein-Style Matjes Herring

with pan-fried potatoes, apple and onion sour cream
& a small mixed salad

22,00

VEGETARIAN

Homemade Käsespätzle



Traditional Swabian cheese noodles with melted onions & tomatoes

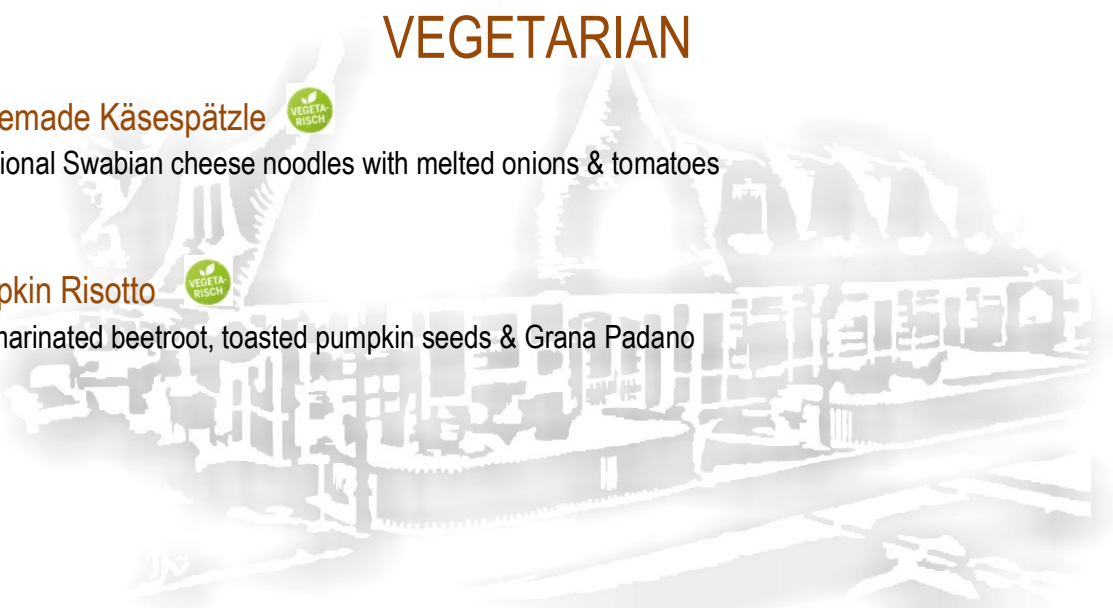
21,00

Pumpkin Risotto



with marinated beetroot, toasted pumpkin seeds & Grana Padano

23,00



SWEET FINALE

Bourbon Vanilla Crème Brûlée

with a scoop of homemade sorbet

10,00

« Black Forest »

Sour cherry sorbet, chocolate sponge,
vanilla cream & Kirsch praline

16,00

Homemade Quark Fritter

served warm with a scoop of vanilla ice cream

11,00

One scoop of homemade sorbet

with Ohlig Chardonnay sparkling wine

with Absolut Vodka

6,00

8,50

10,00

Selection of Raw-Milk Cheeses from Backensholzer Hof

with Ticino fig mustard, grapes & fruit bread

19,00



Nestled in the natural landscape of North Frisia, the small village of Backensholz lies between Husum and Schleswig. 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 in accordance with Bioland organic farming standards.

To accompany your dessert or cheese selection, enjoy a glass of fine dessert wine:

2021 Gewürztraminer Spätlese

Freinsheimer Oschelkopf | Kirchner Wine Estate | Palatinate

7,00 / 5cl