SEEHOF-MENUE

PICKLED CATTLE HIP

WITH HORSERADISH MOUSSE, MUSHROOMS AND PUMPKIN SEEDS

* * *

ALLOYED SOUP OF ARUGULA

WITH PARMESAN AND PANCETTA

* * *

RATZEBURGER WHITEFISH- FILLET

WITH CAULIFLOWER RISOTTO AND ALMOND OIL, NOILLY-PRAT-SAUCE AND COCONUT MILK

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MILLE-FEUILLE

WITH CHOCOLATE, SOUR RASPBERRY AND MANGO-CHILI-SORBET

3-COURSE -MENUE 34,50 €
(SOUP-MAIN DISH-DESSERT)

4-COURSE-MENUE 39,50 €

WITH EACH COURSE WE SERVE THE CORRESPONDING WINE

2017 ROSÉ D´UNE NUIT,, TROCKEN, WEINGUT PETH-WETZ, RHEINHESSEN (0,15 L)
2016 SAUVIGNON BLANC, TROCKEN, WEINGUT PETH-WETZ, RHEINHESSEN (0,15L)
2016 RIESLING, „EDENBUSCH“, TROCKEN, WEINGUT HAUCK (0,15 L)
2014 BACCHUS AUSLESE, PETH-WETZ, RHEINHESSEN (0,05 L)

PER PERSON 19,50 €

SOUPS

ASPARAGUS CREAM SOUP 7,00 €
INSERT WITH ASPARAGUS

ALLOYED SOUP OF ARUGULA 7,50 €
WITH PARMESAN AND PANCETTA

CONSOMMÉ OF "HOLSTEINER OXEN" 8,50€
WITH ROOT VEGETABLE , RAVIOLI AND DRIED FIG

STARTERS

PICKLED NORTHERN SEA TROUT 12.50€
WITH AVOCADO-CHUTNEY, YOGHURT DILLSAUCE WITH HONEY AND MUSTARD

MARINATED ASPARAGUS 14,00 €
WITH FRIED SHRIMP AND CHIVESE CORIANDER VINAIGRETTE

BEETROOT CARPACCIO 9,50 €
WITH GOAT CHEESE, ROASTED MALT BREAD AND SALAD

PICKLED CATTLE HIP 13,00 €
WITH HORSERADISH MOUSSE, MUSHROOMS AND PUMPKIN SEEDS

SALAD

SPRING SALAD

	AS STARTER	AS MAIN COURSE
WITH TOMATO AND CUCUMBER *	5,50 €	9,50 €
WITH FRIED TURKEY BREAST	10,50 €	12,50 €
CEASAR SALAT *WITH PRAWNS*	10,50 €	12,50 €

*** VEGETARIAN DISHES**

PASTA & VEGETARIAN

	AS STARTER	AS MAIN COURSE
CREAMY RISOTTO *	7,50 €	9,00 €
WITH MILANESE, MUSHROOMS AND RUCOLA		
TAGLIERINI *	11,50 €	15,50 €
WITH PESTO OF DRIED TOMATOES AND GRANA PADANO		
PAPARDELLE WITH ASPARAGUS	9,50€	13,00 €
WITH HERBS AND SMOKED SALMON		

FROM THE GRILL

RIB EYE STEAK	**– 220 G –**	29,50 €
FILETSTEAK	**– 220 G –**	32,50 €
BACKSTEAK	**– 220 G –**	25,50 €

THE DISHES FROM GRILL WILL BE SERVED WITH SEASONAL LEAF SALAD,
HOMEMADE HERB-BUTTER AND ROASTED POTATOES.
THE INDICATION OF WEIGHT REFERS TO THE GROSS WEIGHT.

RUSTIC DISHES

PINK FRIED ROASTBEEF COLD	16,50 €
WITH SAUCE REMOULADE	
HOMEMADE "SAUERFLEISCH"	15,50 €
WITH SAUCE REMOULADE	
PICKLED HERRING	14,50 €
WITH APPLE AND CUCUMBER IN SOUR CREAM	

OUR RUSTIC DISHES WILL BE SERVED WITH PAN FRIED POTATOES

*** VEGETARIAN DISHES**

MAIN COURSES

WITH MEAT

„DOMHERRENPLATTE“ 20,50 €
MEDALLIONS OF BEEF, PORK AND TURKEY,
MUSHROOM SAUCE AND PAN-FRIED POTATOES

GUINEA-FOWL BREAST – FRIED WITH TRUFFLE BUTTER – 21,00 €
WITH PANCETTA, LAUREL, PORT WINE SAUCE AND FRIED POLENTA

MEDAILLON FROM THE VEAL 24,50 €
WITH MORELS AND HERB SAUSAGES, ASPARAGUS AND PARSLEY POTATOES

“LAUENBURGER TELLER” 19,50 €
ROASTED PORK TENDERLOIN
WITH RASPBERRY VINEGAR, CELERY PUREE, GLAZED CARROTS AND ROSEMARY POTATOES

WITH FISH

RATZEBURGER WHITEFISH- FILLET 22,50 €
WITH CAULIFLOWER RISOTTO AND ALMOND OIL, NOILLY-PRAT-SAUCE AND COCONUT MILK

THAI SHRIMP CURRY ON JASMINREIS 24,00 €
WITH GLASSED ACKER FRUITS AND AFILA CRESS

FRIED MONFISH MEDAILLONS 24,50 €
WITH ASPARAGUS, SAUSED CHERRY TOMATOES AND POTATOES

DESSERT

CRÈME BRÛLÉE * 6,50 €
WITH LÜBECKER MARZIPAN

MILLE FEUILLE * 8,50 €
WITH CHOCOLATE, SOUR RASPBERRY AND MANGO-CHILI-SORBET

BEERY-JELLY * 5,50 €
WITH HOMEMADE VANILLA-SAUCE
OR
WITH CRÉME VANILLA

*** VEGETARIAN DISHES**