

## **WEEKLY MENU**

## Vital menu

Marinated and boiled silverside rump cut of veal  $^{1,7}$  with capers, cherry tomatoes and green asparagus salad 13.80  ${\ensuremath{\in}}$ 

or

**Goat cheese caramelized with honey**  $^{1,3,7}$  with tomato jam and radishes, on young leaf spinach 12.80  $\in$ 

Savoury soup of bell pepper and coconut <sup>1,7</sup> with chickpeas 12.80 €

**Grilled redfish fillet**<sup>1,4,7,9,10</sup> with wild garlic pesto and baked carrots, on porcini mushroom risotto 29.80€

or

Sous-vide medium tender fried exe of round of veal  $^{1,7,9}$  with turnips, peas and radishes, on mashed potatoes with olive oil 28.90  $\in$ 

or

Feta schnitzel in a crispy herb coating <sup>1,7</sup> on braised peppers, young leaf spinach and tomato rice 26.80 €

Mille-Feuille with chocolate from Lübeck <sup>1,3,7</sup> on passion fruit and strawberries, with vanilla ice cream 13.80 €

as a 4-course menu 68.00 € as a 4-course vegetarian menu 59.00 €









## **STARTER**

<b>Smoked sturgeon from fish farm Kortmann</b> <sup>1,4,7</sup> on cherry tomatoes, trout caviar sour cream and asparagus salad	18.80€
SOUP	
<b>Rich asparagus soup</b> <sup>1,2,3</sup> with asparagus chunks, woodruff and dumplings	12.80€
MAIN COURSE	
With rosemary whole fried gilthead 1,4,7,9,10 with Mediterranean vegetables and roasted potatoes	29.80€
<b>In herbs fried fillet of spined loach</b> <sup>1,4,7,9,10</sup> with vanilla leek, young carrots and mashed potatoes	28.80€
<b>Fried medaillons of young pork fillet</b> <sup>1,7,9,12</sup> on king oyster mushrooms and young broccoli, with potato rounds	27.80€
<b>Holstein asparagus from farm Schäfer</b> <sup>1,7</sup> with melted butter or homemade hollandaise sauce, served with new potatoes	28.80€
<b>Holstein asparagus from farm Schäfer</b> <sup>1,7</sup> served with smoked ham from manufactury Oberließ and new potatoes	35.80€
<b>Holstein asparagus from farm Schäfer</b> <sup>1,4,7</sup> served with grilled salmon trout fillet from Rade and new potatoes	37.80€
Holstein asparagus from farm Schäfer <sup>1,7</sup> served with schnitzel made from veal topside and new potatoes	38.80€
<b>Homemade tagliatelle</b> <sup>1,3,7</sup> with green and white asparagus, cherry tomatoes, and a small salad	25.80€
DESSERT	

## Panna cotta with chocolate cakelet 1,3,7,814.80€with lemon foam sauce and strawberry salad14.80€







