

## GETTING STARTED:

### APPETIZERS

Carpaccio from the Holstein heifer and a Kiel's sprat baked in Flensburger Kellerbier, with a herbal salad	10,20 EUR
Cod pickled in fennel and limoncello under a crust of horseradish with sauce of sauerbraten on risotto of pearl barley	8,60 EUR
Birke's variation of starters out of the sea with herring, smoked salmon, Kiel's sprat, pickled rollmop, hot smoked mackerel and pork and potato stew	11,20 EUR
"Fischers Fritz fish soup" - rich fish essence made of fish from the Baltic Sea with saffron, aniseed liquor and dill	5,80 EUR
Kiel's sprat soup - creamed soup of smoked sprats with prunes	4,80 EUR

### SALADS

Variation of salads with nuts and parmesan, refined with garden herbs	large	7,80 EUR
	small	5,20 EUR
Variation of salads with 3 fried fish fillets, refined with garden herbs	large	13,50 EUR
	small	9,00 EUR
Variation of salads, in rosemary honey glazed chicken breast from the poultry farm Schramm, refined with garden herbs	large	12,40 EUR
	small	8,20 EUR
If requested we also serve you a salad as side dish.		3,80 EUR
Dressing at your choice: Orange oil-pumpkin dressing, French dressing Lemon dressing, Aceto balsamico dressing		

### BEFORE AND BEHIND THE DIKE:

Grilled fillet of beef from the Holstein heifer with half a lobster served with gratinated potatoes and winter salad 34,20 EUR

### BEFORE THE EMBANKMENT (FISH):

“Birke’s baked fish” 17,20 EUR  
Freshly caught breaded fillet of cod with sauce remoulade, fried potatoes and salad

Fried fillet of salmon from the Baltic Sea with Burgundy sauce on sauted cabbage and parsley potatoes 16,80 EUR

For two or more persons  
Fish platter „Fischers Fritz“ – different fish fillets, shrimp, two different sauces, dill potatoes and a mixed salad p.P. 21,00 EUR

### On advanced order

*Please give us 24 hours to procure these specialities fresh from the market for you.*

Mussels:	Oysters, scallops, clams	daily price
Fish:	gilthead, pike, halibut, redfish, lemon sole, St Peter, angler, wolf-fish, sole, turbot, sturgeon, cuttlefish	daily price
Crustaceans:	crayfish, lobster, Norway lobster, spiny lobster, giant crabs	daily price

### VEGETARIAN AND VITAL DISHES

Cappelletti filled with spinach and ricotta cheese on fried organic mushrooms from Salzau 12,90 EUR

We also create you any meal you wish!

## BEHIND THE DIKE (MEAT):

Wiener Schnitzel of the Holstein calf with roasted potatoes with bacon and sweet-and-sour cucumber salad	16,90 EUR
Panfried entrecôte from the Holstein heifer – <i>our favourite piece, well marmorated and with a grease drop</i> with Cafe de Paris butter, organic mushrooms and gratinated potatoes	19,50 EUR
In garlic and herbs braised leg of lamb from the salt marsh with bacon-beans and potato cakes	16,70 EUR

*We are happy to serve you more side dishes if you wish to.*

## FINAL:

### DESSERT

Pannekoken ( <i>pancakes</i> ) from grandma Birke with stewed fruit from apples and pears	5,80 EUR
A trio of sorbet with a small vanilla crème brûlée	4,90 EUR
Crêpe filled with stewed plums and vanilla parfait	4,80 EUR
Dessert variation "Fischers Fritz" – <i>the best of everything</i>	9,20 EUR

### CHEESE

Choice of cheese of the "Schleswig-Holsteinischen Käsestraße" – <i>our most popular cheeses</i>	9,80 EUR
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