

Menu

FRESH FROM THE MARKET

OUR VITAL MENU RECOMMENDATION

Matiefillet "Lord Nelson" from Eckernfoerde on poached apples with cranberry cream	9,90
	
Parsnip cream soup with apple chutney	8,90
	
Fried fillet of salmon trout from Schirnau under a lemon-potato topping on juicy turnip-carrot vegetables	22,80
<i>or</i>	
Medium fried haunch from Holstein's heifer with sauteéd king oyster mushroom and potato gratin	23,50
<i>or</i>	
Crispy potato-mushroom roulade with roasted carrots and herbal tomato sauce	19,50
	
Vanilla Crème brûlée with pear salad and quinces sorbet	8,90
Price per person for the whole menu 48,00	

TO START THE TRIP:

APPETIZERS

Marinated salmon trout from Schirnau on carpaccio of colourful beet and walnut cream	10,90
Cocktail with northern shrimp on chiffonade with cocktail sauce and toast	12,80
Fried giant prawn on two sorts of truffled celeriac	14,50
Birke's variation of starters out of the Sea <i>with young herring, smoked salmon, Kiel sprat, rollmop, hot smoked mackerel and Labskaus</i>	15,80

SOUPS

Potato-sour cream soup with fried bacon	6,90
Pumpkin cream soup with fried scallop pumpkin and seed oil	8,90

*** Half portions will be charged with 75% of the regular price.
The prices are quoted in Euro and include VAT.*

FOR THE TRIP

IN FRONT OF THE DIKE (FISH)

Matie from Eckernfoerde with apple onion sauce and fried potatoes with bacon **	16,50
Birke's baked fish <i>Freshly caught breaded fish fillet</i> with remoulade sauce, fried potatoes with bacon and salad **	21,80
On the skin fried cod fillet on beet root-apple vegetables with horseradish sauce and parsley potatoes	22,90
In a whole fried gilthead with sautéed mangel, lemon-caper butter and parsley potatoes	24,80
Fried anglerfish medaillons on pumpkin risotto with roasted seeds and salad**	25,90
Fischers Fritz variation of fish (for 2 persons) <i>Selection of fish fillets, fried Argentinian red shrimps, two different kinds of sauce dill potatoes and a mixed salad with garden herbs</i>	p. P. 29,00

BEHIND THE DIKE (MEAT)

Lobscouse with rollmop, pickle, fried egg and beetroot	snack portion 9,50 16,80
House made soured meat in jelly with remoulade sauce, pickle and fried potatoes with bacon **	16,80
Cold, medium fried roast beef from Holstein's heifer with remoulade sauce and fried potatoes with bacon **	21,00
Wiener Schnitzel from Holstein's calf served with fried potatoes with bacon and sweet-sour cucumber salad	23,80
Cutlet from Angeln saddleback on pea puree and baby carrots with crispy macaire potatoes	24,90
Medium fried saddle of a lamb from Viöl on three kinds of cauliflower and regional hard cheese gnocchi **	27,50
Fried entrecôte from Holstein's heifer <i>- our favourite piece, well marmorated and with a grease drop -</i> with Café de Paris butter, sautéed mushrooms and potato gratin	27,80
Medium fried deer rear under a nut crackling on savoy cabbage à la crème with fried spaetzle **	28,50

BEHIND THE DIKE (VEGETARIAN)

Warm pumpkin quiche served with herbal sour cream and lamb's lettuce	16,50
Caramelized chicory under a date crust with hashed brown potatoes and salad **	17,90

TO END THE TRIP

DESSERTS

Tarte Tatin with homemade pear sorbet	8,50
Slice of Luebeck marzipan with quinces ice cream and almond brittle	9,90

DRINKS

APERITIFS

„Lillet Wildberry“, Lillet, raspberries, Schweppes Russian Wildberry	0,15 L	6,90
„Birkenzauber“, birch water with rose petals extract, Tonic Water	0,15 L	6,90
„Aperol Spritz“, Aperol, prosecco, mineral water	0,15 L	7,30

BEER

Flensburger Pils or Bitburger Pils (draught beer)	0,25 L	3,00
	0,4 L	4,50
Alsterwasser, Flensburger/ Bitburger Pils with limonade	0,25 L	3,00
	0,4 L	4,50
Wheat beer (Erdinger), pale or dark	0,5 L	5,10
Wheat beer, non-alcoholic	0,5 L	5,10
Flensburger Pils, non-alcoholic	0,33 L	3,40

SOFTDRINKS

Coca-Cola	0,2 L	2,90
Coca-Cola light	0,2 L	2,90
Coca-Cola zero	0,2 L	2,90
Fanta	0,2 L	2,90
Sprite	0,2 L	2,90
Mezzo Mix	0,2 L	2,90

MINERAL WATER

Wittenseer Gourmet, carbonated or non-carbonated	0,25 L	2,90
	0,75 L	6,90

FRUIT JUICES

Regional apple juice from fruit farm Schuster	0,2 L	2,90
	0,4 L	4,50
Juices or juice drinks (Granini)	0,2 L	3,00
Orange, black currant, cherry, grapefruit, banana, Passion fruit, strawberry, pineapple, rhubarb	0,4 L	4,60
Fruit spritzer (with juices and juice drinks of Granini)	0,2 L	3,00
	0,4 L	4,60
Fresh milk from Holstein	0,2 L	1,70

COFFEE SPECIALITIES

Coffee (also decaffeinated possible)	Cup	2,70
	Pot	4,80
Espresso (also decaffeinated possible)		2,50
Double Espresso		4,00
Espresso Macchiato		2,60
Cappuccino		3,10
Latte Macchiato		3,50
Café au lait		3,50

We also offer all of our coffee specialities with soy and lactose free milk.

TEA SPECIALITIES

About our selection of herbs, fruit, green and black tee our co-hosts will be happy to advise you.	Glass	2,70
	Tea pot	4,80

WINE

WHITE WINE

2017 Weißburgunder dry*	0,1 L	3,60
Winery Spiess, Rheinhessen	0,2 L	6,90
2018 Riesling dry*	0,1 L	4,90
Winery Robert Weil, Rheingau	0,2 L	9,70
2018 Birke Sauvignon Blanc dry*	0,1 L	4,50
Cisterzienser Winery Michel, Rheinhessen	0,2 L	8,80
2018 Chardonnay Weissburgunder dry*	0,1 L	3,20
Winery Bergdolt Klostergut St. Lamprecht, Pfalz	0,2 L	6,20
2018 « Leib & Seele » medium dry*	0,1 L	4,20
Winery Bergdolt-Reif & Nett	0,2 L	8,20
2018 Grauburgunder dry*	0,1 L	4,20
Winery Bercher, Baden	0,2 L	8,20

ROSÉ WINE

2018 Spätburgunder Rosé dry*	0,1 L	3,60
Winery Stentz, Pfalz	0,2 L	6,90

RED WINE

2017 Spätburgunder dry*	0,1 L	3,60
Winery Bergdolt Klostergut St. Lamprecht, Pfalz	0,2 L	6,90
2017 „Leib & Seele“ medium dry*	0,1 L	4,20
Winery Bergdolt-reif & Nett	0,2 L	8,20
2017 Cuvée N°1 dry*	0,1 L	4,90
Winery Klumpp, Baden	0,2 L	9,70
2018 Syrah Le Nez « Moments » dry*	0,1 L	4,20
Domaine Gayda, Languedoc, France	0,2 L	8,20
2016 Chianti DOCG Villa Albergotti*	0,1 L	3,90
Cantini Vini Tipici dell’Aretino, Italy	0,2 L	7,60
2017 Remole Rosso*	0,1 L	4,20
Winery Frescobaldi, Toskana, Italy	0,2 L	8,20

SPARKLING WINE

Prisecco	0,1 L	3,90
Clear, sparkling juice of herbs and fruits		
Our Birke’s house brand	0,1 L	5,50
Bacharacher Riesling Sekt Brut*		
Winery Ratzenberger, Mittelrhein		
Asolo Prosecco Superiore D.O.C.G. Extra Dry*	0,1 L	5,50
Cantina Montelliana, Venetien, Italy		

If you're interested in other sizes and drinks, such as aperitifs, digestifs and our extensive wine list, our co-hosts will be happy to advise you.

**contains sulfites*