

Dear guests,

a warm welcome to our Fischers Fritz Restaurant! We are proud founding members of "Feinheimisch – Genuss aus Schleswig-Holstein e.V.", established in 2007, and passionate supporters of Slow Food. This means that over 60% of our ingredients are sourced fresh from Schleswig-Holstein, and we are committed to delivering the highest quality and authentic enjoyment.

On our menu, you'll find typical North German specialties prepared using products from Schleswig-Holstein. We source these directly from our trusted producers and suppliers in the neighborhood, often picking them up personally. Only when the desired quality is not available in Schleswig-Holstein do we turn to products from nearby regions.

Freshly caught fish is especially close to our hearts, as well as to our head chef, Pierre Binder. We receive our fish directly from the boat or from the Holstein lakes – it doesn't get any fresher! Unfortunately, declining fish stocks and rising procurement costs have posed challenges, requiring us to adjust our prices. However, we assure you that only fresh, artisanally prepared dishes make it to your plate – guaranteed without convenience products.

We kindly ask for your patience when ordering, as quality takes time.

Enjoy your time with us – we're delighted to have you here!

Warm regards,
The Birke Family, Florian Buchebner, and Co-Hosts



Vegetarian: Without meat and fish



Vegan: Without animal products such as fish, meat, eggs, milk, honey etc.



Feinheimisch: Main product is from Schleswig-Holstein therefore
"Feinheimisch"

All prices are in euros and include the currently applicable VAT. The allergens can be found at the end of the menu.

INDEX

FOOD MENU

Weekly menu	3-4
To start the journey	5
Classics for the journey	6-8
To end the journey	8
Our suppliers	9-13
Allergens	14

DRINKS MENU

To start the journey	15-16
Classics for the journey	16-19
To end the journey	20-24
Wine & Dine	25-27
Northern german hospitality with tradition	28

TO START THE JOURNEY

STARTERS - FORRETER

- 

Carpaccio from Holstein's heifer ^{4,7,9} 22,80 €
with regional cheese and a Kiel sprat baked in Flensburger beer batter
Carpaccio fra holstenske kvier med digeost og en kiel brisling bagt i Flensborg kælderøldej
- 

Birke's variation of starters from the Sea ^{1-10,14} 19,80 €
with young herring, smoked salmon, Kiel sprat, rollmop, hot smoked mackerel and Labskaus
"Birkes" appetitvækker variation fra havet
med matjes, røget laks, brisling fra Kiel, rullede mopper, varmrøget makrel og Labskaus
- 

Homemade falafel 15,80 €
with fried tofu, on stewed peppers and herb pesto and a seasonal salad
Hjemmelavet falafel med stegt tofu, på stuvet peberfrugt og urtepesto og en sæsonbestemt salat
- 

Baked aubergine tatar ^{1,(9)} 16,80 €
on tomato carpaccio and arugula salad
Bagt aubergintartar på tomatcarpaccio og rucolasalat

SOUPS - SUPPER

- 

Fischers Fritz fish soup ^{3,4,9,12} 16,00 €
Rich fish essence made of fish of the Baltic Sea with saffron, dill and aniseed liquor
Fischers Fritz fiskesuppe - Stærk fiskeessens fra Østersøfisk med safran, Küstennebel og dild
- 

Kiel sprat soup ^{4,7,12} 12,80 €
Cream soup of smoked sprats with prunes
Kiel brisling suppe - Fløjlsblød suppe af røget brisling med svesker
- 

Clear Lentil soup with herbs ⁹ 10,80 €
Klar linse suppe - med friske urter
- 

Tomato soup with herbs ⁹ 9,80 €
with olive oil and spring onions
Tomatsuppe - med olivenolie og friske forårsløg

CLASSIC FOR THE JOURNEY

SALADS - SALATER

Salad variation, colorful salad mix with radishes, tomatoes, fresh herbs

Salatvariation, farverig salatblanding med radiser, tomater, friske urter

with nuts and grated dike cheese ^{7,8}	17,80 €
med nødder og revet digeos	
with three fried fish filets from the Baltic sea and North Sea ^{1,4}	24,80 €
med tre stegte fiskefileter fra Østersøen og Nordsøen.	
mit in Rosmarinhonig glacierte Bauernhähnchenbrust vom Bauer Voss	22,80 €
med landmands kyllingebryst glaseret i rosmarinhonning fra "Bauer Voss"	

Salad as a side dish

6,80 €

Vi kan også servere en salat som tilbehør til en anden ret hvis dette ønskes.

Your choice of homemade dressings

Orange-oil and pumpkinseed dressing, lemon dressing, balsamic dressing, French dressing

Appelsinolie og græskarfrø dressing, citrondressing, balsamic dressing, fransk dressing

MAINS - HOVEDRETTER

IN FRONT OF THE DIKE | FISH - FORAN DIGET / FISK

Fischers Fritz variation of fish (for 2 persons)^{1,4,7,9,10,14}

p. P. 39,80 €

Selection of fish fillets, King Prawn, two different kinds of sauce, dill potatoes and a mixed salad with garden herbs

Fischers Fritz fiskevariation (fra 2 personer) Forskellige fiskefileter fra Østersøen og Nordsøen, fjordrejer, to forskellige saucer, dildkartofler og en sæsonbestemt salat

Birke's baked fish^{1,3,4,7,9,10}

28,80 €

Freshly caught breaded fish fillet with remoulade sauce, fried potatoes and salad

Birkes "Backfisch", Friskfanget fiskefileter i sprød panering, stegt dertil remouladesauce, braskartofler og en blandet salat

1.00 EUR DONATION FROM US TO OEEO

With every Birke's baked fish order we donate 1.00 EUR to One Earth One Ocean.
You can find more information at www.oneearth-oneocean.com.

1,00 EUR DONATION FRA OS TIL OEEO

Med hver bestilling af Birkes "Backfisch" donerer vi 1,00 EUR til One Earth One Ocean.
Du kan finde mere information på www.oneearth-oneocean.com.

CLASSIC FOR THE JOURNEY

AOn advanced order we will get fresh crustaceans and special fishes for you)

PÅ FORBESTILLING - Afhængigt af tilgængelighed vil vi få friske skaldyr samt fisk fra vores oceaner til dig på fiskemarkedet. Spørg os venligst på forhånd.



Crustacean: e.G crayfish, Norway lobster

Krebsdyr: f.eks. krebs, hummer, jomfruhummer



Mussels: e.G. oysters, scallops, clams

Muslinger: f.eks. Østers, kammuslinger, muslinger



Fish: e.g. gilthead, halibut, redfish, lemon sole, monkfish, sole, turbot, sea bass and squid

f.eks. brasen, helleflynder, rødfisk, tunge, John Dory, havtaske, havkat tunge, pighvar, stør og blæksprutte

BEHIND THE DIKE | MEAT - KØD



Wiener Schnitzel from Holstein's calf

1,3,4

with fried bacon potatoes and a sweet-sour cucumber salad

Wienerschnitzel fra holstensk kalvekød med braskartofler og syltede agurkesalat

34,80 €



Fried entrecôte from Holstein's heifer

7,9

- our favourite piece, well marmorated and with a grease drop -
with Café de Paris butter, sautéed mushrooms and potato gratin

Brændt entrecôte fra den holstenske kvie – vores gæsters favorit, godt marmoreret og med et fedt øje –
med Café de Paris smør, sauteerede svampe og kartoffelgratin

38,80 €



Lamb shoulder from Viöl

1,7,9

braised with garlic and garden herbs, with fine ratatouille, melted tomatoes and rosemary
potatos

Lamsebo fra Viöl braiseret med hvidløg og haveurter, med fine ratatouille, smeltede tomater og rosmarinkartofler

28,80 €

VEGETARIAN | VEGAN - VEGANSK | VEGETAR



Goat feta cheese schnitzel from "Farm Rehder"

1,3,7

with juicy herb risotto and a seasonal salad

Sprødstegt schnitzel fra Rehders gedefeta på en saftig urterisotto dertil en blandet salat

26,80 €



Stuffed pointed pepper

1,6,9,12

with tofu and chickpeas, with creamy polenta and a seasonal salad

Fyldt spidspeberfrugt med tofu og kikærter, med cremet polenta og årstidens salat

24,80 €



Roasted cauliflower chop in caper olive oil

1,6,9,12

with potato snow and a colorful garden herb salad

Ristede blomkålskotelet i kapers olivenolie, med kartoffelsne og farverig haveurtesalat

24,80 €

CLASSICS FOR THE JOURNEY

HOLSTEIN DELICACIES - HOLSTEIN DELIKATESSER

- **Young herring from Eckernförde**^{1,3,4,7}22,80 €
- with apple and onion sauce and fried bacon potatoes
Eckernförder Maties med husmorsauce dertil braskartofler
- **Homemade Labskaus**^{1,3,4,7}15,80 €
21,80 €
- Beef brisket and potato stew with rollmop, pickle, fried egg and beetroot
Hjemmelavet Labskaus med rullede mopper, cornichoner, spejlæg og rødbede
- **Cold, medium fried roast beef from Holstein's heifer**^{1,3,4,7,9,12}32,80 €
- with remoulade sauce and fried bacon potatoes
Pink roastbeef (kold) fra den holstenske kvie dertil remoulade og braskartofler
- **Homemade soured meat in jelly**^{1,3,4,7,9,12}26,80 €
- with remoulade sauce, pickle and fried bacon potatoes
Hjemmelavet holstensk sur oksekød fra tyk ribben med tatarsauce, cornichoner og stegte kartofler

TO END THE JOURNEY

DESSERTS - DESSERTER

- **Large Vanilla Crème Brûlée**^{3,7}14,80 €
- with orange salad and walnut ice cream
Stor vanilje creme brulee med marinerede bær og vaniljeis
- **Cheese**^{1,7,10}16,80 €
- Selection of cheese from the "Käsestraße Schleswig-Holstein" served with fig-mustard, walnuts and black bread
Udvalg af oste fra den "slesvig-holstenske osterute" dertil figensennep, valnødder og rugbrød

OUR SUPPLIERS



Dr. Tim Staufenberg, Kristina Hartwig, Nikolai Nissen



Kieler Meeresfarm | Mussels

The Kieler Meeresfarm GmbH & Co. KG is a regional company established in 2020, specializing in sustainable aquaculture in the Kiel Fjord. On 4 hectares of water, soon to expand to 8 hectares, founders Nikolai Nissen, Dr. Tim Staufenberg, and Kristina Hartwig cultivate blue mussels, seaweed, and soon fish. The farm operates Germany's first Integrated Multi-Trophic Aquaculture (IMTA) system, where nutrients from fish farming are neutralized by harvesting seaweed and mussels.

The blue mussels are grown in a sand-free hanging line culture, providing optimal conditions and a higher meat yield compared to seabed mussels. They are harvested to order, ensuring freshness and quality. Sugar kelp is cultivated during the colder months from October to April and air-dried after harvest.

The Kieler Meeresfarm supplies its organic-certified products to both gastronomy businesses and private customers and is actively involved in various scientific and environmental projects.



Thomas Philipson



Fischerei Brauer | Fish

The fishery southeast of the Kiel Canal is a traditional business with roots dating back to 1854. Since July 2017, it has been run by Thomas Philipson, the sixth generation to lead the family business. For Thomas, 32 years old, fishing is more than just a job – it's his calling. Every morning at 5:00 AM, he heads out onto the canal with enthusiasm to catch fresh fish for his customers. He is supported by his wife, father-in-law, two skilled workers, and a dedicated retiree.

The fishery offers a wide variety of freshly caught fish, including eel, zander, trout, flounder, herring, carp, perch, and round goby, depending on the season. A highlight of the year is the annual Herring Festival in spring, which attracts visitors from near and far and makes a trip particularly worthwhile.



OUR SUPPLIERS

Grevenkoper Pute | Turkey & Lupines



Timm Klöver



The family-run farm "Grevenkoper Pute" in the Elbmarsch has been committed to sustainable agriculture and high-quality products for over 350 years. Their fields are cultivated using crop rotation to grow grains, legumes, and oilseeds, maintaining soil fertility. For more than 50 years, their turkeys have been raised on straw in spacious barns with plenty of fresh air. Antibiotics are unnecessary as the animals are healthy and robust.

Transport to the on-site slaughterhouse is stress-free, with animals traveling no more than 5 km without cages, ensuring excellent meat quality. In addition to fresh smoked products, they produce sausages and aspic delicacies. The newer "Grevenkoper Ernte" branch also offers products made from homegrown sweet lupines, such as spreads and pestos, as well as cold-pressed rapeseed oil – all free from artificial additives.



Burmeister | Country Butchery



Familie Burmeister



The Burmeister Country Butchery in Viöl, Schleswig-Holstein, is a traditional family-run business now in its fourth generation. Since 1901, they have been producing high-quality meat and sausage specialties in-house, focusing on regionality, craftsmanship, and short transport routes. In addition to beef, pork, and poultry, the butchery offers wild game and lamb, and is the exclusive producer of Uthlande lamb and Galloway products.

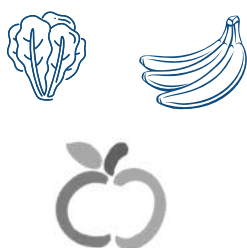
Certified with regional and ecological quality seals such as the Schleswig-Holstein Quality Seal and Bioland, the business is also a proud partner of the UNESCO Wadden Sea World Heritage Site. A particular highlight is their processing of Frisiko pork, renowned for its exceptional meat quality and sustainable production. Similarly, Frisiko beef reflects a commitment to animal welfare and the highest standards of meat quality.



OUR SUPPLIERS



Thorben Stampe



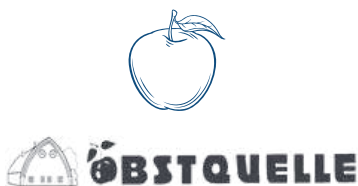
Brötzmann | Fruits & vegetables

For over 50 years, the Kiel-based family business Brötzmann has been on the road daily, supplying discerning restaurateurs across Schleswig-Holstein with premium ingredients. And we are proud to be one of them.

Their high-quality products come primarily from regional producers, ensuring short transport routes and ultra-fresh deliveries!



Doris Schuster



Obstquelle Schuster | Apples

At the farm in the protected Schwentinental near the Rasdorfer Mill, arable and pasture farming was practiced until 1960. The first fruit trees were planted in the late 19th century by shipyard owner Howaldt. In the 1970s, Doris Schuster's parents established a commercial orchard with a focus on apple trees.

Today, the family grows pome, stone, and berry fruits on approximately 9,000 trees. We source our delicious apple juice and apples directly from them.



OUR SUPPLIERS



Max Kühl &
Florian Scheske



lille

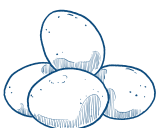
Lille | Brewery

Founded in 2018, lille Brauerei from Kiel is an emerging regional premium brewery known for its craft-brewed beer specialties. With a focus on regionality, sustainability, and innovative recipes, lille blends traditional brewing methods with creative ideas.

Their beers, made without pasteurization or filtration, offer maximum flavor. Alongside classics like Pilsner and Pale Ale, the brewery surprises with seasonal and limited-edition brews. Deeply rooted in the local community, lille has quickly established itself in the German craft beer scene.



Thies Aderhold



Hof Aderhold 

Hof Aderhold | Eggs

Happy hens? While this can't be guaranteed in every case, ideal conditions are certainly provided: Whether free-range or organic, the hens at Aderhold farm in Kiel-Schlüsbek have significantly more space than required. They can roam freely between outdoor scratching areas, feeding spots, nesting boxes, and a large meadow. Controlled lighting and ventilation in the barns, along with enrichment activities like pecking stones or hay bales, and ten hours of nightly rest, ensure balanced hens and eggs of the highest quality.

On the Aderhold farm, around 12,000 Lohmann Brown laying hens live in conventional free-range conditions, while an additional 6,000 hens are raised according to strict ecological standards and the EU organic guidelines.



OUR SUPPLIERS



Janne Olaf Rehder



Ziegenhof Rehder | Goat Cheese

The family business in Boksee, south of Kiel, began in 1979 with the establishment of a goat herd and the delivery of milk to a dairy. Since 1983, they have been producing goat cheese themselves, including fresh cheese, Camembert, semi-hard cheese, Tilsiter, and the Bokseer Hartjekees. In 2012, Janne Olaf Rehder took over the business from his father and modernized the cheese dairy. The milk is gently pasteurized, and cheese production is done by hand. The business has been repeatedly recognized by the magazine Der Feinschmecker for its excellence.



Jasper und Thilo
Metzger-Petersen



Backenholz | Cheese

The Hofkäserei Backensholz is located in a picturesque area between the North Sea and Schleswig, surrounded by lush green meadows and salty sea air. For over 30 years, it has been producing high-quality raw milk cheese from the farm's own cow's milk, made according to strict Bioland standards. The family business, now in its fourth generation, has a clear goal: to work in cycles and give back more to nature than it takes.

With a team of around 100 employees, the entire farm operates hand in hand—from agriculture to the biogas plant, which has been heating all the buildings environmentally friendly for nearly 20 years. This also includes a farm kindergarten, a restaurant with a farm shop, and the cheese dairy, where the traditional craft of cheese-making is maintained by hand.

The raw milk cheese produced at Backensholz is known for its rich, intense flavor, which results from the unpasteurized milk. Each cheese variety is developed with time and care, as evidenced by the regular awards at the World Cheese Awards. The family business proves that top-quality cheese can be found in the far north of Germany, and they are eager to convince their customers of this.



ALLERGENS

According to the Food Information Regulation (LMIV), the following ingredients and substances can cause allergies and intolerances and must be labeled:

- 1  Gluten-containing cereals (Wheat (a), Rye (b), Barley (c), Oats (c), Spelt (e), Kamut (f) or their hybrid strains) and products derived from them
- 2  Crustaceans and crustacean products
- 3  Eggs and egg products
- 4  Fish and fish products
- 5  Peanuts and peanut products
- 6  Soybeans and products derived from soybeans
- 7  Milk and dairy products (including lactose)
- 8  Nuts, i.e. almonds (a), pistachios (b), hazel (c), walnut (d), cashew (e), pecan (f), Brazil (g), macadamia (h), and Queensland nuts (i) and products derived from them
Sellerie und Sellerieerzeugnisse
- 9  Celery and celery products
- 10  Sesame seeds and sesame seed products
- 11  Mollusks and products derived from mollusks
- 12  Lupinen und daraus gewonnene Erzeugnisse
- 13  Sulfur dioxide and sulfites (concentration greater than 10mg/kg or 10mg/l)

BEFORE THE JOURNEY

APERITIFS

Wermut

Martini Bianco¹⁰

5 CL 5,80 €

Sherry

Cuesta Fino Sherry (Luis Caballero)¹⁰

5 CL 5,80 €

Cuesta Medium Dry Sherry (Luis Caballero)¹⁰

5 CL 5,80 €

Portwine - Portvin

Tawny Port¹⁰ (Messias)

5 CL 5,80 €

Sparkling Wine & Champagner - Mousserende Vin & Champagner

Bacharacher Riesling Sekt Brut¹⁰ (Weingut Ratzenberger)

0,10 L 8,80 €

Asolo Prosecco Superiore D.O.C.G. Extra Dry¹⁰

0,10 L 7,80 €

(Cantina Montelliana, Venetien)

APERITIFS-COCKTAILS WITH ALCOHOL

Campari Orange¹

0,20 L 9,80 €

Campari Soda

0,20 L 8,80 €



„Birkenzauber“ mit Tonic Water^{5,7}

Birke-Hausaperitif aus Birkenwasser und Rosenblüten

0,15 L 8,90 €

„Kir“¹⁰

Crème de Cassis, Prosecco

0,10 L 7,50 €

„Hugo“¹⁰

Holunderblütensirup, Prosecco, Mineralwasser, Minze, Limette

0,20 L 8,90 €

„Aperol Spritz“^{1,5,9,10}

Aperol, Prosecco, Mineralwasser

0,20 L 8,90 €

„Lillet Wild Berry“¹⁰

Lillet, Schweppes Wild Berry, Himbeeren

0,20 L 9,80 €



„Andalö Spritz“^{1,10}

Sanddornlikör, Prosecco, Mineralwasser

0,20 L 8,90 €



„Sanddorn Tropic“¹

Sanddornlikör, Apfelsaft, Maracujasaft, Mineralwasser

0,20 L 8,90 €

BEFORE THE JOURNEY

APERITIFS-COCKTAILS WITHOUT ALCOHOL

Seedlip Spritz

Destillat aus Pimentbeere, Kardamom und Zitrusfrüchten
mit Tonic und Gurke

0,20 L 8,90 €

Prisecco

Klarer, moussierender Saft aus Kräutern und
Früchten von Streuobstwiesen

0,10 L 7,80 €

0,75 L 32,00 €

FOR THE JOURNEY

BIER VOM FASS



Flensburger Pils

0,25 L 4,30 €

0,4 L 5,80 €



Lille Helles

0,3 L 5,20 €

0,5 L 7,60 €



Alsterwasser, Flensburger Pils mit Zitronenlimonade^{3, 4, 7}

0,25 L 4,30 €

0,4 L 5,80 €

FLASCHENBIER



Flensburger Kellerbier

0,33 L 4,80 €

Erdinger Weizen, hell

0,5 L 6,40 €

Erdinger Weizen, dunkel

0,5 L 6,40 €

ALKOHOLFREIES BIER



Flensburger Pils, alkoholfrei

0,33 L 4,80 €



Lille IPA, alkoholfrei

0,33 L 5,20 €



Flensburger Malzbier³

0,33 L 4,80 €



Flensburger Radler, alkoholfrei

0,33 L 4,80 €

Erdinger Weizen, alkoholfrei

0,5 L 6,40 €

FOR THE JORNEY

SOFTGETRÄNKE

Fritz Kola ^{1,6,7}	0,33 L	4,80 €
Fritz Kola superzero ^{1,3,4,6,7}	0,33 L	4,80 €
Fritz Kola MischMasch	0,33 L	4,80 €
Fritz Orange	0,33 L	4,80 €
Fritz Zitrone	0,33 L	4,80 €
Bitter Lemon (Thomas Henry) ^{2,5,7,8}	0,2 L	4,00 €
Ginger Ale (Thomas Henry) ^{1,7}	0,2 L	4,00 €
Spicy Ginger (Thomas Henry) ^{7,8}	0,2 L	4,00 €
Tonic Water (Thomas Henry) ^{2,5,7}	0,2 L	4,00 €

MINERALWASSER

 Magnus Imperial, feinperlig	0,25 L	3,50 €
	0,75 L	7,90 €
 Magnus Imperial, naturell	0,25 L	3,50 €
	0,75 L	7,90 €

FRUCHTSÄFTE UND MILCH

 Apfelsaft (Obstquelle Schuster)	0,2 L	4,00 €
 Apfelschorle	0,4 L	6,50 €
Säfte oder Nektare (Granini)	0,2 L	4,00 €
Orange, schwarze Johannisbeere ² , Kirsche, Pink Grapefruit, Banane ^{2,7} , Maracuja ⁸ , Ananas ^{2,8} , Cranberry oder Rhabarber	0,4 L	6,80 €
„KiBa“, Kirsch- und Bananensaft ^{2,7} (Granini)	0,2 L	4,90 €
	0,4 L	6,80 €
Fruchtsaftschorle (mit Säften oder Nektaren von Granini)	0,2 L	4,00 €
Orange, schwarze Johannisbeere ² , Kirsche, Grapefruit, Banane ^{2,7} , Maracuja ⁸ , Ananas ^{2,8} oder Rhabarber	0,4 L	6,80 €
Frisch gepresster Orangensaft	0,2 L	7,80 €
Frische Milch ¹³	0,2 L	2,00 €

TEESPEZIALITÄTEN

Tee ist ein anspruchsvolles Getränk mit einer fast 5000-jährigen Geschichte und wird nach Wasser weltweit am meisten getrunken. Loser Blatt- und Broken Tee bietet dabei das höchste Geschmackserlebnis. Wir haben für Sie eine Auswahl an Tees in Premiumqualität der Marke „EILLES TEE“, die zu dem Hamburger Familienunternehmen J.J. Darboven gehört, zusammen-gestellt. Diese edlen und aromatischen Tees wurden von erfahrenen „Teetastern“ aus den über 3000 bekannten Teesorten der besten Anbauländer der Welt ausgewählt.

Glas 4,80 €

Kännchen 6,20 €

LOSER SCHWARZER UND GRÜNER TEE

BIO DARJEELING IMPERIAL SECOND FLUSH

Sommerpflückung in Premiumqualität aus kontrolliert biologischem Anbau mit zartnussiger Geschmacksnote und goldoranger Tassenfarbe.

BIO ENGLISH BREAKFAST TEA

Traditionsmischung mit Nord- und Südindienteas aus kontrolliert biologischem Anbau für den gelungenen Start in den Morgen und als Begleiter durch den Tag.

BIO GRÜNTÉE WULU CHA YANTOU

Biologisch angebauter Spitzentee der Frühlingspflückung aus zertifizierten Gärten Chinas mit duftig-blumiger Note und zartgelber Tassenfarbe – ein Gaumenschmeichler.

AROMATISIERTER LOSER SCHWARZER UND GRÜNER TEE

BIO BARONESS GREY TEA

Erfrischende Variante des beliebten Klassikers mit Darjeeling, Assam, Grüntee, Zitronengras, Orangenschalen, natürlichen Bergamotte- und Zitronenaromaölen. Alle Zutaten kommen aus kontrolliert biologischem Anbau.

BIO CHINA JASMIN SOUCHONG

Erlesener Grüntee versetzt mit Jasminblüten aus kontrolliert biologischem Anbau. Der orangegelbe Aufguss wird von den Chinesen vor, während und nach dem Essen genossen.

AROMATISIERTE LOSE FRÜCHTEMISCHUNGEN

BIO FRÜCHTE NATUR

Erfrischend ist diese naturbelassene, harmonische Früchtemischung aus Apfelstücken, Weinbeeren, Karottenstücken, Hibiskus und roten Beeren. Alle Zutaten stammen aus kontrolliert biologischem Anbau.

AROMATISIERTE LOSE KRÄUTERMISCHUNGEN

BIO VERVENIA

Eine Empfehlung als Digestif ist diese Kräutermischung aus Verbene (Eisenkraut), Zitronenmelisse und Lemon Myrtle aus kontrolliert biologischem Anbau.

BIO ROOIBOS PUR

Südafrikanischer Rotbusch in seiner reinsten Form mit kupferroter Tassenfarbe aus kontrolliert biologischem Anbau.

PFEFFERMINZE

Besonders aromatisch und erfrischend sind die ätherischen Öle grob geschnittener Pfefferminzblätter. Ein Hochgenuss!

KAMILLE

Die ganzen Kamillenblüten sind ein wohlschmeckendes und altbewährtes Hausmittel.

TO END THE JOURNEY

KAFFEE

Wir beziehen unseren Kaffee bei dem Hamburger Kaffeeröster und Familienunternehmen J.J. Darboven. Unser Café Intención ist mit dem FAIRTRADE-Siegel ausgezeichnet. Das Zeichen garantiert direkten Handel mit den Partnerorganisationen und faire Preise für die Kleinbauern in den Anbauländern. Ein besonderer Genuss für alle, die guten Kaffee mögen.

Kaffee	Tasse	3,60 €
	Kännchen	5,80 €
Kaffee entkoffeiniert (IDEE Kaffee)	Tasse	3,60 €
	Kännchen	5,80 €

KAFFEESPEZIALITÄTEN

Von unserem Kaffeelieferanten J.J. Darboven beziehen wir den Café Verde Espresso Barista. Dies ist eine aromatische Komposition erlesener Kaffees aus den besten Anbauregionen. Sorgfältig verlesen und geprüft werden die ausgereiften Früchte schonend und ohne Zusatz von künstlichen Düngemitteln verarbeitet.

Espresso	2,90 €
Doppelter Espresso	4,90 €
Espresso Macchiato ¹³	3,20 €
Cappuccino ¹³	4,20 €
Latte Macchiato ¹³	4,40 €
Milchkaffee ¹³	4,40 €

Wir bieten alle Kaffeespezialitäten auch entkoffeiniert und mit Hafer-, Mandel-, Soja- oder laktosefreier Milch an.
We also offer all coffee specialties decaffeinated and with oat, almond, soy or lactose-free milk.

TO END THE JOURNEY

SCHOKOLADEN SPEZIALITÄTEN

Heiße Schokolade ¹³ 4,50 €

 Küsten Schock ¹³, mit Kyle's Club Rum ¹ 7,20 €

Schokolade Royal ¹³, mit einem Glas (2cl) Hennessy Cognac ¹ 7,20 €

HEISSES FÜR KALTE TAGE

 Grog, heißes Kieler Wasser mit Kyle's Club Rum ¹ 5,00 €

 Heiße Milch ¹³ mit Rapsblütenhonig 2,50 €

Heiße Zitrone 2,50 €

MILCHSHAKES

 Erdbeere ^{7,8,13}, Schokolade ^{8,13} und Vanille ^{1,8,13} 8,50 €
Eis mit frischer Holsteiner Milch

KAFFEESPEZIALITÄTEN MIT ALKOHOL

 Espresso Fischers Fritz 5,20 €
Espresso mit de geele Köm

Café Hennessy 7,20 €
Espresso mit einem Glas (2cl) Hennessy

Coretto 7,20 €
Espresso mit 2 cl Grappa Nonino Chardonnay

 Pharisäer ^{1,13} 8,80 €
Kaffee mit Kyle's Club Rum und Schlagsahne

Irish Coffee ^{1,13} 8,50 €
Kaffee mit Irish Whiskey und Schlagsahne

TO END THE JOURNEY

DIGESTIFS

VODKA



Kyle's Club, Kiel

Einzigartiger weicher und unwiderstehlich zarter Geschmack dank schonender Filtration

2 CL 3,20 €

Grey Goose, Frankreich

2 CL 6,80 €

GIN



Kyle's Club, Kiel

Destilliert aus feinstem Wacholder, frischer Zitruschale und handverlesenen Kräutern

2 CL 3,80 €



Kyle's Club 23 Att., Kiel

2 CL 5,80 €

Hendrick's

2 CL 6,80 €

Bombay Sapphire London Dry

2 CL 4,80 €

Spitzmund New Western Dry, Kiel

2 CL 6,40 €

RUM



Kyle's Club, Kiel

Feinster karibischer Rum, der schonend in kleinen Eichenfässern reift

2 CL 3,20 €

Ron Zacapa Centenario¹, 23 Anos Guatemala

2 CL 8,00 €

WEINBRAND & BRANDY

Asbach Uralt¹

2 CL 3,50 €

Carlos I¹

2 CL 4,50 €

COGNAC

Hennessy Very Special Cognac

2 CL 5,00 €

Rémy Martin VSOP¹

2 CL 5,50 €

TO END THE JOURNEY

KERNOBST-EDELBRÄNDE

 Krete (Dolleruper Destille)	2 CL	6,00 €
 Wiste'ne Beer (Spiritus Rex Malente) Brand von der Wahlschen Schnapsbirne aus dem Kastanienfass	2 CL	11,80 €
 Griotte Du Nord (Spiritus Rex Malente) Brand von der Schattenmorelle aus Stocksee	2 CL	8,80 €

GEISTE

 Bloody O (Spiritus Rex Malente) Geist von der Sizilianischen Blutorange "Moro"	2 CL	8,80 €
 Rubus Ideaeus (Spiritus Rex Malente) Waldhimbeergeist aus Siebenbürgen	2 CL	8,80 €
 Loomi (Spiritus Rex Malente) Geist von der mexikanischen Limette	2 CL	8,80 €
 Geist der Birke (Hotel Birke) Destillat aus mazerierten Kräutern mit Birkenwasser	2 CL	5,00 €

SPEZIELLE EDELBRÄNDE

 Haselnuss (Dolleruper Destille)	2 CL	7,00 €
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GRAPPA (TRESTER)

Grappa Nonino Lo Chardonnay Barrique (Monovitigno)	2 CL	5,80 €
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TO END THE JOURNEY

AQUAVIT



Kieler Sprotte Aquavit

2 CL 3,20 €

Jubiläums Akvavit

2 CL 3,50 €

Linie Aquavit

2 CL 4,00 €

KORN



De geele Kôm

2 CL 3,00 €



Lütjenburger Weizen Doppelkorn

2 CL 3,00 €

LIKÖRE

Baileys^{1,6,7,8,13}

4 CL 6,50 €

Irische Sahne mit Irish Whiskey verfeinert mit Kräutern und Gewürzen

KRÄUTERLIKÖRE



Kieler Tropfen, Schleswig Holstein

2 CL 3,20 €

Jägermeister, Deutschland

2 CL 3,20 €

Underberg, Deutschland

2 CL 4,50 €

Ramazotti, Italien

2 CL 4,00 €

Fernet Branca, Italien

2 CL 3,20 €

1 mit Farbstoff, 2 mit Antioxidationsmittel, 3 mit Süßungsmittel(n),
4 enthält Phenylalaninquelle, 5 chininhaltig, 6 koffeinhaltig, 7 mit Säuerungsmittel, 8 mit Stabilisator,
9 mit Konservierungsstoff, 10 enthält Sulfite, 11 mit Taurin, 12 gewachst,
13 Milch und Milchprodukte (einschließlich Laktose), 14 enthält Nussextrakt

WINE & DINE



WINE AND DINE seit 2004

Since 2004, we have been welcoming top German and international winemakers at the "Birke" several times a year. They present their philosophy, the unique qualities of their wines, and share stories about their work and the challenges of life at the winery. The events are entertainingly moderated by our wine partner in Kiel, Jan Peter Marxen (Marxen/Wein). After the aperitif, we serve you a special 5-course menu featuring local delicacies from our Fischers Fritz Restaurant. Alongside the menu, you will enjoy two tasting glasses, one with a German wine and the other with an international wine.

WINE AND DINE



- 1x Aperitif and finger food as a welcome
- Expert presentation of the 5 selected wines by the guest winemaker
- Moderation and wine presentation of the 5 accompanying wines by our sommelier
- 1x 5-course menu including mineral water for the event

Your ticket to this culinary event is available for €146.00 from one of our co-hosts or online at www.winendine.de.

Our tip: It's best to book a hotel room directly as well. That way, you can enjoy the spa area in the afternoon, simply fall into bed after the event, and start the next day with a hearty breakfast.

Our next Wine & Dine:

Or on our homepage: www.hotel-birke.de



WINE & DINE

OUR PAST GUEST WINEMAKERS

Datum Gastwinzer

- 19.06.2004 Alain Moueix, Château Petrus & Château Fonroque, Bordeaux, Frankreich
- 19.09.2004 Lars Maack, Weingut Buitenverwachting, Constantia, Südafrika
- 23.10.2004 Weinjournalist Rudolf Knoll, Vinum Europas Weinmagazin
- 04.12.2004 Helmut Dönnhoff, Weingut Dönnhoff, Oberhausen, Nahe
Franz Herbster, Weingut Fischer & Joachim Heger, Ihrigen, Kaiserstuhl
- 16.01.2005 Markus Klumpp, Weingut Klumpp, Bruchsal, Baden
- 15.02.2005 Münster-Sarmsheim, Nahe Werner Kehrer, Weingut Wasenweiler, Ihringen, Rhein
Monika Strehn, Weingut Strehn, Burgenland, Österreich
Holger Karrer, Weingut Molitor, Bernkastel-Wehlen, Mosel
- 16.04.2005 Miguel Torres, Weingut Torres, Spanien, Chile & Californien
- 19.11.2005 Ludwig & Sandra Knoll, Weingut am Stein, Würzburg, Franken
- 30.04.2006 Monika Strehn, Weingut Strehn, Burgenland, Österreich
- 04.02.2006 Thomas Hänle, Ruinart Champagner, Reims, Champagne, Frankreich
- 04.11.2006 Weinkritiker Stuart Pigott und Sommelière Ursula Heinzelmann
Wilder Wein
- 13.02.2007 Winzerfamilie Curnow, Vineyard 1847, Australien und
Bob Gogan, Schild Estate, Neuseeland
- 31.03.2007 Weinjournalist Jens Priewe, Weine aus dem Bordeaux I
- 22.09.2007 Lars Maack, Weingut Buitenverwachting, Constantia, Südafrika
- 03.11.2007 Weinkritiker Stuart Pigott, Wein spricht Deutsch
- 16.02.2008 André Gussek, Winzerhof Gussek, Naumburg, Saale Unstrut
- 12.04.2008 Dr. Georg Prinz zur Lippe, Schloss Proschwitz, Zadel über Meißen, Sachsen
- 27.09.2008 Gerhard Sander, Weingut Sander, Mettenheim, Rheinhessen
- 08.11.2008 Lars Olesen, Dansk VinCenter, Kopenhagen, Dänemark
- 28.02.2009 Stefan Lergenmüller, Weingut Lergenmüller, Hainfeld, Pfalz
- 05.09.2009 Weinjournalist Jens Priewe, Weine aus dem Bordeaux II
- 09.05.2009 Christian Nett, Weingut Bergdolt-Reif & Nett, Duttweiler, Pfalz
- 07.11.2009 Christoph Ruck, Schloss Lehrensteinsfeld, Lehrensteinsfeld, Württemberg
- 27.03.2010 Graf und Gräfin von Schönburg-Glauchau - Schloss Westerhaus, Rheingau
- 02.10.2010 Weinjournalist Jens Priewe, Weine aus dem Burgund
- 05.02.2011 Graf Michael Adelman, Weingut Adelman, Steinheim-Kleinbottwar,
Württemberg
- 20.11.2010 Markus Schneider, Ellerstadt, Pfalz
- 19.03.2011 Patrick Johner, Weingut Johner, Baden & Johner Estate, Neuseeland
- 01.10.2011 Dirk Cannova, Weingut Robert Weil, Kiedrich, Rheingau
- 05.11.2011 Thomas Hensel, Weingut Hensel, Bad Dürkheim, Pfalz
- 28.01.2012 Jochen Ratzenberger, Weingut Ratzenberger, Bacharach, Mittelrhein
- 03.03.2012 Unsere Weinpartner Jan Marxen : Martin Sauer
- 22.09.2012 Weinjournalist Jens Priewe, Präsentation italienischer Weine
- 17.11.2012 Dr. Peter Crusius, Weingut Dr. Crusius, Traisen, Nahe
- 09.02.2013 Martin Tesch, Weingut Tesch, Langenlonsheim, Nahe
- 28.09.2013 Jürgen Hofmann, Weingut Willems-Willems & Weingut Hofmann,
Rheinhessen und Saar
- 16.03.2013 Rijk Melck, Weingut Muratie, Stellenbosch, Südafrika
- 09.11.2013 Dörte Näkel, Weingut Meyer-Näkel, Dernau, Ahr
- 18.01.2014 Flavien Lepert, Weingut Langlois-Château, Loire, Frankreich
- 15.03.2014 Markus Klumpp, Weingut Klumpp, Bruchsal, Baden
- 06.09.2014 Georg Schwedhelm, Weingut Klosterhof-Zell, Zellertal-Zell, Pfalz

WINE & DINE

OUR PAST GUEST WINEMAKERS

- 08.11.2014 Carolin Bergdolt, Weingut Bergdolt - Klostergut St. Lamprecht, Pfalz
31.01.2015 Manfred Aufricht, Weingut Aufricht, Bodensee, Baden
28.03.2015 Jan Thienpont, Châteaux de la famille Thienpont, Bordeaux, Frankreich
26.09.2015 Thomas Haag, Weingut Schloss Lieser, Lieser, Mosel
14.11.2015 Alexander Pflüger, Weingut Pflüger, Bad Dürkheim, Pfalz
23.01.2016 Horst Sauer, Weingut Horst Sauer, Franken
12.03.2016 Corinna & Thierry Faravel, Domaine La Martinelle & Domaine La Bouissière, Côtes du Rhône, Frankreich
17.09.2016 Andrea Cecchi, Weingut Cecchi, Castellina in Chianti, Siena, Italien
Alain Moueix, Château Petrus & Château Fonroque, Bordeaux, Frankreich
Lars Maack, Weingut Buitenverwachting, Constantia, Südafrika
Jochen Ratzenberger, Weingut Ratzenberger, Bacharach, Mittelrhein
Melanie Engel, Weingut Ingenhof, Schleswig-Holstein
28.01.2017 Ulrich Allendorf, VDP Weingut Allendorf, Oestrich-Winkel, Rheingau
18.03.2017 Familie Aldinger, Weingut Aldinger, Fellbach, Württemberg
04.11.2017 Eric Manz, Weingut Manz, Weinolsheim, Rheinhessen
20.01.2018 Frank Spiegel, Weingut Ellermann-Spiegel, Kleinfischlingen, Pfalz
10.03.2018 Katja und Jens Bäder, Weingut Bäder, Wendelsheim, Rheinhessen
10.11.2018 Massimo Ronca, Cantina Ronca, Bardolino am Gardasee, Italien
26.01.2019 Martin Schmidt, ökologisches Weingut Schmidt & Weingut Kiefer, Baden
23.03.2019 Daniel Sauer, Weingut Rainer Sauer, Escherndorf, Franken
05.10.2019 Stefan Bietighöfer, Weingut Bietighöfer, Pfalz
16.11.2019 Philippe Fezas, Weingut Chiroulet, Gascogne, Frankreich
25.01.2020 Martin Bercher, Weingut Bercher, Baden
20.03.2021 Weingut Söllner, Am Wagram, Österreich
19.03.2022 Weingut Poggio Travvalle, Toskana, Italien
23.04.2022 Weingut Dr. Bürklin Wolf, Wachenheim, Pfalz
19.11.2022 Weingut Staffelter Hof, Mosel
21.01.2023 Weingut Rettig, Rheinhessen
04.03.2023 Weingut Stolleis, Pfalz
16.09.2023 Weingut Buitenverwachting, Südafrika
18.11.2023 Weingut Thörle, Rheinhessen
20.01.2024 Gut Hermannsberg, Niederhausen-Nahe
09.03.2024 Weingut Söllner, Wagram, Niederösterreich
23.11.2024 Weingut Manz, Weinolsheim, Rheinhessen
15.02.2025 Weingut Zillinger, Ebenthal im Weinviertel, Österreich

NORTHERN GERMAN HOSPITALITY WITH TRADITION

1773 The story of the Birke begins with a wealthy wheelwright who, in 1773, purchased a cottage with a cabbage farm in the village of Hasseldieksdamm near Kiel. Nestled in greenery and close to the sea, this marked the beginning of what would become a rich history.

1802 The wheelwright was granted a tavern license by the Danish Royal Rent Chamber. Together with his wife, he opened a small pub, as the growing village provided new business opportunities. The pub's cook gained fame across Kiel for her pancakes, which she tossed high into the air and caught skillfully in her pan. Many Kiel residents would take weekend walks to savor her creations. This earned the tavern the name "Pannkokenkrog" (Pancake Tavern).

1902 Friedrich Arp replaced the cottage with a half-timbered building featuring 20 hotel rooms, 2 dance halls, a beer garden, and a riding stable. The establishment was renamed "Waldesruh."

1957 At the end of World War II, the building was confiscated by the British. Later, Eduard and Gertrud Birke purchased the Waldesruh, renovating and modernizing it. Together with their family, they transformed it into a popular and successful venue for outings and dances.

1971 The Birke family leased out the Waldesruh and built the Hotel Birke-Waldesruh on an adjacent property, starting with 13 rooms and 20 beds. Two years later, the hotel was expanded by an additional 7 rooms.

1979 Rainer Birke, the son, took over the hotel, now offering 20 rooms and 31 beds.

1981 The hotel was expanded with an attic, increasing capacity to 33 rooms and 49 beds. Two years later, another 6 rooms were added, bringing the total to 39 rooms.

1985 Significant expansions included 18 more rooms, a sauna, a solarium, a fitness room, an elevator, a hotel bar, and a conference room. The Waldesruh tavern was leased again, and its apartments were converted into holiday flats.

2002 Due to high demand, the hotel underwent a major expansion. Additions included 25 air-conditioned rooms, an event area, a business center, the Fischers Fritz restaurant, and the Birke Day Spa. The project was completed in the winter of 2005.

2006

After the lease with the last tenants ended, the Spiegel Hall and the restaurant at Waldesruh were extensively renovated to revive the tradition of festive celebrations. By summer, the Waldesruh was once again a premier venue for hosting events.

2007

The "Feinheimisch – Genuss aus Schleswig-Holstein e.V." association was founded in collaboration with six other restaurateurs.

2010 The Birke joined the initiative "Kiel's Good Addresses," a network of over 20 local businesses committed to personal responsibility and quality.

2011 Present Ongoing renovations and modernizations have enhanced the property continuously.

2017 To elevate the culinary experience, the Fischers Fritz kitchen was expanded. Alongside this, 12 new partially accessible rooms were built, the lobby and fireplace lounge were enlarged, and the parking lot was redesigned.

2020 The extension was completed, including a sun terrace, outdoor areas, a new fireplace lounge, 12 additional rooms and suites, expanded kitchen and storage spaces, and three new electric charging stations.

2021 Plans began for a new conference room in the Hofholzallee outbuilding. Additionally, 8 hotel rooms were converted into spacious double rooms and suites, and further energy efficiency measures were implemented.

2023 The new conference room "Passat" was opened, adding a modern space for meetings and events.

TO START THE JOURNEY

APERITIFS

Vermouth

Martini Bianco ¹⁰

5 CL 5,80 €

Sherry

Cuesta Fino Sherry (Luis Caballero) ¹⁰

5 CL 5,80 €

Cuesta Medium Dry Sherry (Luis Caballero) ¹⁰

5 CL 5,80 €

Port Wine - Portvin

Tawny Port ¹⁰ (Messias)

5 CL 5,80 €

Sparkling Wine

Bacharacher Riesling Sekt Brut ¹⁰ (Weingut Ratzenberger)

0,10 L 8,80 €

Asolo Prosecco Superiore D.O.C.G. Extra Dry ¹⁰

0,10 L 7,80 €

(Cantina Montelliana, Venetien)

APERITIF – ALCOHOL-FREE / ALKOHOLFRI

Campari Orange ¹

0,20 L 9,80 €

Campari Soda ¹

0,20 L 8,80 €



„Birkenzauber“ mit Tonic Water ^{5,7}

0,15 L 8,90 €

Birke aperitif made of birch water and rose petals

Birke aperitif lavet af birkevand og rosenblade

„Kir“ ¹⁰

0,10 L 7,50 €

Crème de Cassis, Prosecco

„Hugo“ ¹⁰

0,20 L 8,90 €

Elderflower sirup, prosecco, mineral water, mint, lime

Hyldeblomstsirup, prosecco, danskvand, mynte, lime

„Aperol Spritz“ ^{1,5,9,10}

0,20 L 8,90 €

Aperol, prosecco, mineralwater

Aperol, prosecco, danskvand

„Lillet Wild Berry“ ¹⁰

0,20 L 9,80 €

Lillet, Schweppes Wild Berry, raspberries

Lillet, Schweppes Wild Berry, hindbær



„Sea buckthorn Splish“ ^{1,10}

0,20 L 8,90 €

Sea buckthorn liqueur, prosecco, mineral water

Havtorn likør, prosecco, dansk vand



„Sanddorn Tropic“ ¹

0,20 L 8,90 €

Sea buckthorn liqueur, apple juice, passion fruit juice, mineral water

Havton likør, æblejuice, passionsfrugtjuice, danskvand