



Moin Moin dear guests!
Moin Moin kære gæst!

Here you can experience our “Northern German style” with all senses. The focus of our dishes is the freshly caught fish which we get from the cutter as well as from the fish farmers of the Holstein lakes several times a week.

Her får du mulighed for at opleve “det nordtyske køkken” med alle dine sanser. Vi fokuserer på at servere velsmagende frisk fisk som leveres direkte fra fiskerne af Holsten’s søerne.

Due to our membership at “Feinheimisch - Genuss aus Schleswig Holstein e.V.” (Gusto from Schleswig-Holstein) we committed ourselves to obtain a minimum of 60% of our food from Schleswig-Holstein. Therefore, we work closely together with farmers and growers of meat, fish, poultry and vegetables of the region. We receive high quality, seasonal products from them. We only switch to close regions out of Schleswig-Holstein if the desired quality is not available.

Da vi har valgt at være medlem af “- Genuss aus Schleswig Holstein e.V.” (Gusto from Schleswig-Holstein)” har vi forpligtet os til at benytte minimum 60% af vores råvarer fra Slesvig-Holsten. Derfor har vi opbygget, et tæt samarbejde med landmænd, kødproducenter, fiskere, landbrug med høns og grøntsager fra denne region. Hvis den ønskede kvalitet ikke kan opnås i Slesvig-Holsten benytter vi så vidt muligt andre regioner, som ligger placeret tæt på Slesvig-Holsten.

As your meal is lovingly prepared out of fresh ingredients and with high carefulness by the kitchen staff, we kindly ask you to allow us some time since quality is more important to us than being fast.

Vi bestræber os på udelukkende at servere velsmagende og veltillavet mad baseret på friske råvarer og med omhyggelig tilberedning af køkkenpersonalet og derfor beder vi om forståelse for at der kan være lidt ventetid på maden, da vi prioriterer kvalitet fremfor hurtig levering af maden.

Have a good and joyful time.
Vi ønsker dig en god og behagelig stund i vores restaurant.

Your family Birke and co-hosts
Deres familie Birke og medværter

A detailed allergen labeling of our food, according to the Food Information Regulation (EU Regulation 1169/2011), can be found in a separate card. Please ask our staff in the service.

We certainly accept all credit cards like American Express, EC-card, Eurocard & Visa, but we prefer cash.

Vi accepterer alle former for kreditkort såsom, American Express, EC-card & Visa, men vi foretrækker kontanter.

The prices are quoted in Euro and include VAT as well as the free use of our parking area (on availability). Alle priserne er i Euro og inkluderer moms og afgifter samt gratis brug af vores parkeringsplads (afhængig af tilgængelighed)



FEINHEIMISCH
Genuss aus Schleswig-Holstein e.V.

**Vegan
Welcome**

SELECTION OF
VEGAN FRIENDLY HOTELS



KIELS GUTE ADRESSEN
Herzlich Willkommen.

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CLASSICS TO START THE JOURNEY

APPETIZERS - Forretter

Carpaccio from Holstein's heifer 19,60
with dike 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 out of the Sea 18,80
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 falaf  12,80
with fried tofu,  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 tartare 13,80
on tomato carpaccio and rocket salad
Bagt aubergine tartar på tomatcarpaccio og rucolasalat

SOUPS - Supper

Fischers Fritz fish soup 11,80
Rich fish essence made of fish from the Baltic Sea
with saffron, dill and aniseed liquor
Fischers Fritz fiskesuppe - Stærk fiskeessens fra Østersøfisk med safran, Küstennebel og dild

Kiel sprat soup 9,80
Cream soup of smoked sprats with prunes
Kiel brisling suppe - Fløjlsblød suppe af røget brisling med svesker

Clear Lentil soup with he  ; 7,90
Klar linse suppe - med friske krydderurter

Tomato soup with he  ; 8,80
with olive oil and spring  onions
Tomatsuppe - med olivenolie og friske forårsløg

SALADS - Salater

Salad variation, colorful salad mix with radishes, tomatoes, fresh herbs,
Salatvariation, farverig salatblanding med radiser, tomater, friske krydderurter,

<i>Nuts and grated Deichkäse</i> <i>Nødder og revet Deichkäse</i>	14,50
<i>three fried fish fillets from the Baltic Sea and North Sea</i> <i>tre stegte fiskefileter fra Østersøen og Nordsøfisk</i>	19,10
<i>Farmer's chicken breast from Bauer Voss, glazed in rosemary honey</i>	18,80
<i>Landmands kyllingebryst glaseret i rosmarinhonning fra Bauer Voss</i>	
<i>shrimps fried in garlic (5 pieces)</i> <i>Rejer stegt i hvidløg (5 stykker)</i>	22,60

If requested, we also serve you a salad as side dish. 6,80
 Vi kan også servere en salat som tilbehør til en anden ret hvis dette ønskes.

Our choice of homemade dressings

Orange-oil and pumpkinseed dressing, Lemon dressing, Balsamic dressing, French dressing
Appelsinolie og græskarfrø dressing, citrondressing, balsamic dressing, fransk dressing

CLASSICS FOR THE JOURNEY

IN FRONT OF THE DIKE / FISH - Fisk

Birke's baked fish 25,80

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

Birkes Backfisch

Friskfanget fiskefilet i sprød panering, stegt med remouladesauce, sprødstegte kartofler og årstidens salat

Grilled salmon trout fillet 24,80

with lemon butter, dill potatoes and Romanesco

Lakseørredfilet stegt på skindet med citronsmør, dildkartofler og romanesco

Fischers Fritz variation of fish (for 2 persons) p. P. 34,00

Selection of fish fillets, fried Argentinian red shrimps, 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

1.00 EUR DONATION FROM US TO OEOO

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 OEOO

Med hver Birkes bestilling af bagt fisk donerer vi 1,00 EUR til One Earth One Ocean.

Du kan finde mere information på www.oneearth-oneocean.com.



FEINHEIMISCH
 Genuss aus Schleswig-Holstein e.V.

Vegan
 Welcome
 SELECTION OF
 VEGAN FRIENDLY HOTELS



KIELS GUTE ADRESSEN
 Herzlich Willkommen.

On advanced order we will get fresh crustaceans and special fishes for you.

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

Crustacean: Krebsdyr:	e.g. crayfish, Norway lobster f.eks. krebs, hummer, jomfruhummer	Current prices Dagspriser
Mussels: Muslinger:	e.g. oysters, scallops, clams f.eks. Østers, kammuslinger, muslinger	Current prices Dagspriser
Fish: Fisk:	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	Current prices Dagspriser

CLASSICS FOR THE JOURNEY

BEHIND THE DIKE / MEAT - Kød

Wiener Schnitzel from Holstein's calf <i>with fried bacon potatoes and a sweet-sour cucumber salad</i> Wienerschnitzel fra holstensk kalvekød med sprødstegete kartofler og sursød agurkesalat	28,80
Fried entrecôte from Holstein's heifer <i>- our favourite piece, well marmorated and with a grease drop - with Café de Paris butter, sautéed mushrooms and potato gratin</i> Brændt entrecôte fra den holstenske kvie - vores gæsters favorit, godt marmoreret og med et fedt øje - med Café de Paris smør, sauterede svampe og kartoffelgratin	29,80
Lamb shoulder from Viöl braised with garlic and garden herbs <i>with Mediterranean vegetables, melted tomatoes and rosemary potatoes</i> Dyke eng lammeskulder fra Viöl braiseret med hvidløg og haveurter, med middelhavsgrøntsager, smeltede tomater og rosmarinkartofler	25,80

BEHIND THE DIKE /VEGAN AND VITAL - Vegetar / Vegansk

Goat feta cheese schnitzel from Hof Rehder <i>with juicy herb risotto and a seasonal salad</i> Sprødsteget schnitzel fra Rehders gedefeta på en saftig urterisotto og en sæsonbestemt salat	21,80
Semolina dumplings in colorful vegetable <i>with melted onions and a seasonal salad</i> Semuljeboller i farverig grøntsagsgryderet med smeltede løg og en sæsonbestemt salat	19,80
Roasted cauliflower chop in caper olive <i>with potato snow and colorful garden herb salad</i> Brændt blomkålskotelet i kapers olivenolie, med kartoffelsne og farverig haveurtesalat	18,80

CLASSICS HOLSTEIN DELICACIES - HOLSTEIN DELIKACIER

Young herring from Eckernfoerde <i>with apple and onion sauce and fried potatoes</i> Eckernförder Matjes med husmorsauce og sprødstege kartofler	19,80
Homemade Labskaus <i>Beef brisket and potato stew</i> <i>with rollmop, pickle, fried egg and beetroot</i> Hjemmelavet Labskaus med rullede mopper, cornichon, spejlæg og rødbede	Snack portion 12,50 prøve portion 16,80
Cold, medium fried roast beef from Holstein's heifer <i>with remoulade sauce and fried potatoes</i> Pink roastbeef (kold) fra den holstenske kvie med remouladesauce og sprødstege kartofler	24,50
Homemade soured meat in jelly <i>with remoulade sauce, pickle and fried potatoes</i> Hjemmelavet holstensk sur oksekød fra tyk ribben med tatarsauce, cornichoner og stegte kartofler	18,90

CLASSICS TO END THE JOURNEY

DESSERTS - Desserter

Crêpe filled with cherry or apple compote <i>served with vanilla parfait</i> Crêpe fyldt med kirsebær- eller æblekompot med vaniljeparfedt	9,50
Vanilla crème brûlée <i>with strawberry rhubarb salad and vanilla ice cream</i> Stor vanilje creme brulee med appelsinsalat og vaniljeis	10,50

CHEESE - Oste

Selection of cheese from the "Käsestraße Schleswig-Holstein" <i>served with fig-mustard, walnuts and black bread</i> Udvalg af oste fra den slesvig-holstenske osterute med figensennep, valnødder og brunt brød	14,80
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OUR REGIONAL SUPPLIERS - VORES LOKALE LEVERANDØRER



Poultry:
Fjerkræ:

Poultry farm Bokelholm, Bauer Einfeld



Pork:

„Meisterfrisch“ regional meat, „Gut Lindenhof“ (Kiel),
butchery Burgmeister (Viöl), Chefs Culinar, Arche
Wader

Svinekød:



Beef:
Oksekød:

Holsteins heifer („Meisterfrisch“ regional meat)
Uthlande Galloway (butchery Burmeister, Viöl), Arche
Wader



Lamb:
Lam:

Salt meadow lamb (butchery Burmeister, Viöl)



Venison:
Kron vildt:

Dam venison from kiels forests



Fish:
(Strande),
Fisk:

Fish trade Brauer (Kiel canal), fisher Sperling

fisher Paustian (Passader See), fish manufactory
Usbek (Wankendorf), Meergold Fischdelikatessen
(Eckernförde)



Algae:
Alger:

Algae- and mussel breeding oceanBASIS (Kiel)

Mussels:
Compagnie
Muslinger:
Meeresfarm

Förde Garnelen (Strande), Dittmeyer's Austern-
(List auf Sylt), Förde Muscheln from the Kieler



Herbs:
Krydderurter:

From our own garden, Brötzmann (Kiel)



Fruits:
Frugt:

Obstquelle Schuster (Raisdorf), Brötzmann (Kiel)

Vegetables:

Potatoes from farm Schumacher (Hassendorf),
Brötzmann (Kiel)

Grøntsager:

Asparagus farm Schäfer (Wiemersdorf)



Cereals:
Korn:

Kölln Müsli (Elmshorn)



Milk products:
(Schluesbeck)
and eggs:


Goat farm Rehder (Boksee), „Hof Aderhold“
Backensholzer Hofkäserei (Oster-Ohrstedt), Giovanni L.
(Kiel)

Mælkeprodukter
Og æg:



Moin Moin dear guests!

Moin Moin kære gæst!

When compiling our **choice of drinks** we focused on presenting a high quality offer. We mostly get our drinks out of Germany, but also from all over Europe. Drinks that are produced in our federal state Schleswig-Holstein are marked with  for you.

Når vores valg af drikkevarer nøje udvælges, har vi fokus på at kunne præsentere kvalitetsprodukter. Størstedelen af vores drikkevarer udvalg kommer fra Tyskland, men også øvrige dele af Europa. Alle de drikkevarer som er produceret i den føderale stat Slesvig-Holsten er, markeret med et logo som et hus, så det er let at se hvilket der er fra lokal området.

And good wine usually matches good food! In our separate wine menu we offer a great choice of German, European and some wines from abroad. Our service co-host like to advise you with the choice of wine to your menu.

En god vin matcher oftest god mad! På vores separate vinkort kan vores spændende udvalg af vine ses. Der er vine fra Tyskland, Europa og nogle vine fra fjernere lande. Vores dygtige service medværter vil vejlede dig således at vinen passer til den valgte ret.

Have a tasteful and enjoyable time.

Vi ønsker dig en smagfuld og hyggelig oplevelse.

Your family Birke and co-hosts

Deres familie Birke og medværter

Our tip:

Order your personal wine experience – carefully selected wines, from our sommelier **David Nelamischkies**, well suited for your menu.

Vores tip: Der er mulighed for at bestille vores vin oplevelse – her serverer vi en tilpasset vinmenu

3 wines/ 3 vin à 0,1l	16,80 €
4 wines/ 4 vin à 0,1l	19,80 €
5 wines/ 5 vin à 0,1l	22,80 €

TO START THE TRIP

APERITIFS

Martini Bianco ¹⁰	5 CL	4,50
Martini D'Oro ¹⁰	5 CL	4,50
Martini Extra Dry ¹⁰	5 CL	4,50
Martini Rosso ¹⁰	5 CL	4,50
Seemuth ¹⁰ (Schleswig Holstein)	5 CL	4,50

SHERRY

Cuesta Fino Sherry 10 (Luis Caballero)	5 CL	5,70
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PORTWEIN

Ruby Port ¹⁰ (Messias)	5 CL	5,50
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SEKT/ SCHAUMWEIN & CHAMPAGNER

Bacharacher Riesling Sekt Brut ¹⁰ (Weingut Ratzenberger)	0,1 L	7,50
Asolo Prosecco Superiore D.O.C.G. Extra Dry ¹⁰ (Cantina Montelliana, Venetien)	0,1 L	5,50
Champagne Paul Michel blanc de blanc	0,1 L	11,90

TO START THE TRIP

APERITIF-COCKTAILS WITH ALCOHOL

Campari ¹ Orange	0,2 L	7,50
Campari ¹ Soda	0,2 L	7,50
„Birkenzauber“ with Tonic Water ^{5,7}	0,15 L	7,30



Birke aperitif made of birch water and rose petals

„Kir“ 0,1 L 6,90
Crème de Cassis, Prosecco ¹⁰

„Hugo“ 0,2 L 7,50
Elderflower sirup , prosecco ¹⁰, mineral water , mint, lime ¹²

„Aperol Spritz“ 0,2 L 7,50
Aperol ^{1, 5, 9, 10}, prosecco ¹⁰, mineral water 

„Lillet Wild Berry“ 0,2 L 7,50
Lillet ¹⁰, Thomas Henry Wild Berry, raspberries

„Sea buckthorn Splish“ 0,2 L 7,50
Sea buckthorn liqueur , prosecco ¹⁰, mineral water 

„Sea buckthorn Tropic“ 0,2 L 7,50
Sea buckthorn liqueur , apple juice , passion fruit juice, mineral water 

„Pimm's Cup No. 1“ 0,2 L 8,00
Pimm's No. 1 ¹⁻⁸, Thomas Henry Ginger Ale

APERITIF-COCKTAILS WITHOUT ALCOHOL

Prosecco 0,1 L 6,50
Clear, sparkling juice of herbs and fruits 0,75 L 29,90



FOR THE TRIP

DRAUGHT BEER

Flensburger Pils	0,25 L	3,30
	0,4 L	4,80
Flensburger dark beer	0,25 L	3,30
	0,4 L	4,80
Alsterwasser, Flensburger Pils with lemonade ^{3, 4, 7}	0,25 L	3,30
	0,4 L	4,80

BOTTLED BEER

Flensburger cellar beer	0,33 L	4,00
Erdinger wheat beer, pale	0,5 L	5,60
Erdinger wheat beer, dark	0,5 L	5,60

NON ALCOHOLIC BEER

Flensburger Pils, non-alcoholic	0,33 L	4,00
Flensburger malt beer ³	0,33 L	4,00
Flensburger Radler, non-alcoholic	0,33 L	4,00
Erdinger wheat beer, non-alcoholic	0,5 L	5,60

SOFTDRINKS

Fritz Kola 1, 6, 7	0,33 L	3,90
Fritz Kola zuckerfrei 1, 3, 4, 6, 7	0,33 L	3,90
Fritz Kola MischMasch	0,33 L	3,90
Fritz Orange	0,33 L	3,90
Fritz Zitrone	0,33 L	3,90
Thomas Henry Bitter Lemon	0,2 L	3,20
	0,4 L	5,20
Thomas Henry Ginger Ale	0,2 L	3,20
	0,4 L	5,20
Thomas Henry Tonic Water	0,2 L	3,20
	0,4 L	5,20

FOR THE TRIP

BIONADE

Elder 0,33 L 3,90

MINERAL WATER

Wittenseer Gourmet, carbonated 0,25 L 3,10
0,75 L 7,20

Wittenseer Gourmet, non-carbonated 0,25 L 3,10
0,75 L 7,20

FRUIT JUICES AND MILK

Holsteiner Cox apple juice (Obstquelle Schöter) 0,2 L 3,20
0,4 L 5,20

Apple spritzer with Holsteiner Cox apple juice 0,2 L 3,00
0,4 L 5,00

Juices or juice drinks (Granini) 0,2 L 3,20
orange, black currant², cherry, grapefruit,
banana^{2,7}, passion fruit⁸, pineapple^{2,8} or rhubarb 0,4 L 5,20

Grape juice from the Domaine Sainte Juste, South of France 0,1 L 2,30
Full-bodied, fruity and pleasantly sweet 0,2 L
3,90

As a spritzer 0,1 L 2,10
0,2 L 3,70

Cherry-banana juice^{2,7} (Granini) 0,2 L 3,20
0,4 L 5,20

Fruit spritzer – Frucht spritzer (with juices and juice drinks of Granini) 0,2 L
3,00

orange, black currant², cherry, grapefruit,
banana^{2,7}, passion fruit⁸, pineapple^{2,8} or rhubarb 0,4 L 5,00

Freshly pressed orange juice 0,2 L 5,90

Fresh milk¹³ 0,2 L 1,70



FOR THE TRIP

TEA SPECIALITIES

Tea is a sophisticated beverage with a history of almost 5000 years and is most drunk after water worldwide. Loose leaf or broken tea gives the highest taste adventure at it. We compiled a selective of premium quality teas for you from the brand EILLES that belongs to the family run company J.J. Darboven, Hamburg. These noble and aromatic teas have been chosen from teatasters out of 3000 known sorts of tea from the best producing countries of the world. Te er en sofistikeret drik, som har en historie på næsten 5000 år og efter vand, er det den drik som bliver benyttet mest på verdensplan. Løs te giver den bedste smagsoplevelse og vi har omhyggeligt udvalgt flere varianter af kvalitetste fra et familieejet firma J.J. Darboven fra Hamburg. Mærket er EILLES og har en lækker nobel og aroma. Teen er nøje udvalgt blandt 3000 forskellige tesorter fra de bedste producenter rundt om i verden.

Glass	3,00
Kop	
Tea pot	4,90
Tekande	

LOOSE BLACK AND GREEN TEA

ORGANIC DARJEELING IMPERIAL SECOND FLUSH

Summer picking in premium quality from controlled organic cultivation delicate nutty flavor and golden-orange cup colour.

BIO ENGLISH BREAKFAST TEA

Traditional blend with north and south Indian teas from certified organic Cultivation for a good start in the morning and as a companion throughout the day.

ORGANIC GREEN TEA WULU CHA YANTOU

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

FLAVOURED LOOSE BLACK AND GREEN TEA

BIO BARONESS GREY TEA

Refreshing version of the popular classic with Darjeeling, Assam, green tea, lemongrass, orange peel, natural bergamot and lemon aroma oils. All ingredients come from controlled organic cultivation.

BIO CHINA JASMIN SOUCHONG

Exquisite green tea mixed with jasmine blossoms from controlled organic cultivation. The Chinese enjoy the orange-yellow infusion before, during and after a meal.

FLAVOURED LOOSE FRUIT MIXES**ORGANIC NATURAL FRUITS**

This natural, harmonious fruit mix of apple pieces, grapes, carrot pieces, hibiscus and red berries is refreshing. All ingredients come from controlled organic cultivation.

FLAVOURED LOOSE HERB MIXES**ORGANIC VERVENIA**

A recommendation as a digestif is this herbal mixture of verbena (verbena), lemon balm and lemon myrtle from controlled organic cultivation.

ORGANIC ROOIBOS PURE

South African Rooibos in its purest form with a copper-red cup colour from controlled organic cultivation.

PEPPERMINT

The essential oils of roughly cutted peppermint leafs are very tasteful and refreshing.

CAMOMILE

Fermented camomile fine cut -pleasant easing and balancing.

TO END THE TRIP**COFFEE**

We get our coffee from the family-run coffee-roastery J.J. Darboven in Hamburg, Germany. Our Café Intención is awarded by FAIRTRADE. The sign guarantees the direct trade with partner organisations und fair prices for the farmers in the origin countries.

A special taste for those who prefer great coffee.



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KIELS GUTE ADRESSEN
Herzlich Willkommen.

Vi får vores udsøgte kaffe fra det familieejede kafferisteri J.J. Darboven i Hamburg, Tyskland.

Vores kaffe er en del af FAIRTRADE og dette giver en garanti om en direkte handel med partner organisationen samtidig med at det sikrer en fair pris for de landmænd som sælger kaffebønnerne rundt omkring i verden. En særlig delikat smag for dem som foretrækker lækker og velsmagende kaffe

Coffee	Cup	2,90
	Pot	4,90
Coffee decaffeinated (IDEE Coffee)	Cup	2,90
	Pot	4,90

COFFEE SPECIALITIES

From our coffee supplier J.J. Darboven we also get the Café Verde Espresso Barista.

It is an aromatic composition of exquisite coffee from the best, most fertile growing regions. Picked and examined with care, the matured fruits are gently processed without artificial fertilizers.

Fra vores kaffeleverandør J.J. Darboven får vi også den smagsfulde Café Verde Espresso Barista.

Espresso	2,50
Doubled Espresso	4,00
Espresso Macchiato ¹³	2,60
Cappuccino ¹³	3,50
Latte Macchiato ¹³	3,90
White Coffee ¹³	3,90

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

TO END THE TRIP

CHOCOLATE SPECIALTIES

Hot Chocolate ¹³ , with fresh milk	3,50
Coast shock ¹³ , with Hansen Rum ¹	6,00
Chocolate Empire ¹³ , with Ballantines Whisky ¹	6,00
Chocolate Royal ¹³ , with a glass (2 cl) of Hennessy Cognac	6,00

HOT DRINKS FOR COLD DAYS

Grog, hot Kiel water ☺ with Rum ¹	4,00
Hot fresh milk from Holstein ¹³ with rape honey ☺	2,00
Hot lemon, hot Kiel water ☺ with fresh lemon juice	1,90

ICED-COFFEE FOR HOT DAYS

Iced-Coffee ^{1, 8, 13}	4,50
Iced-Coffee Empire ^{1, 8, 13} , with Ballantines Whisky ¹	6,00
Iced-Coffee Coast-shock ^{1, 8, 13} , with Hansen Rum ¹	6,00
Iced-Coffee Royal ^{1, 8, 13} , with a glass (2 cl) of Hennessy Cognac	6,00

MILKSHAKES

Strawberry ^{7, 8, 1} ☺, Chocolate ☺ ³ and Vanilla ¹ ☺ ¹³ Ice-cream ☺ with fresh milk from Holstein ☺	4,80
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COFFEE SPECIALS WITH ALCOHOL

Espresso Fischers Fritz Espresso with de geele Kaffee ☺	4,50
Café Hennessy Espresso with a glass (2 cl) of Hennessy Cognac	6,00
Coretto Espresso with 2 cl Treskoff ☺	6,00
Pharisäer Coffee with Hansen Rum ¹ and whipped cream ☺ ¹³	6,50
Irish Coffee Coffee with Irish Whiskey ¹ and whipped cream ☺ ¹³	7,80

TO END THE TRIP

DIGESTIFS

VODKA

Kyle's Clul🏠 , Kiel (<i>Carefully handfiltered for an ultimately smooth taste</i>)	2 CL	
	3,00	
Grey Goose, Frankreich	2 CL	6,50

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Kyle's Clul🏠 , Kiel (<i>Distilled from selected botanicals and citrus peel</i>)	2 CL	3,00
Kyle's Club 23 Att., Ki🏠	2 CL	3,00
Hendrick's	2 CL	6,50
Bombay Sapphire London Dry	2 CL	4,50
Spitzmund New Western Dry, I🏠	2 CL	6,00

RUM

Kyle's Clul🏠 , Kiel (<i>Finest Carribean Rum aged in small oak barrels</i>)	2 CL	3,00
Johannsen white Rum, Jamaika Rum botteled in Flensburg	2 CL	3,00
Appleton Estate Extra, 12 years, Jamaica	2 CL	3,80
Ron Zacapa Centenario ¹ , 23 Anos, Guatemala	2 CL	7,80

BRANDY

Asbach Uralt ¹	2 CL	3,00
Carlos I ¹	2 CL	4,00

ARMAGNAC

Clés des Ducs VSOP	2 CL	4,90
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COGNAC

Hennessy Fine de Cognac	2 CL	4,90
Rémy Martin VSOP ¹	2 CL	4,90
A.E. Dor Cognac XO Vieille Fine Champagne	2 CL	9,80

CALVADOS

Dauphin, Pays d'Auge	2 CL	3,80
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TO END THE TRIP

STONE FRUIT- NOBLE BRANDIES

Quince brandy (Dolleruper Destille)	2 CL	6,00
Williams Christ Pear (Dolleruper Destille)	2 CL	6,00

SPIRITS

Raspberry (Dolleruper Destille)	2 CL	5,00
Krete (Destillery Gottesgabe)	2 CL	6,50
Spirit of Birke (Hotel Birke)	2 CL	5,00
<i>Destillate from macerated herbs with birch water</i>		

SPECIAL NOBLE BRANDIES - SPECIEL BRANDY

Hazelnut (Dolleruper Destille)	2 CL	7,00
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GRAPPA (TRESTER)

Grappa Nonino Lo Chardonnay Barrique (Monovitigno)	2 CL	5,00
"So mookt wi dat" Trester of Scaris (Vineyard Montigny, Altmühlen, Schleswig-Holstein)	2 CL	6,80

TO END THE TRIP

AQUAVIT

Kieler Sprotte Aqua 	2 CL	3,00
Jubiläums Akvavit	2 CL	3,00
Linie Aquavit	2 CL	3,50
Rasmus Ostsee – Akvavit (Isarnhoe Destillery A  nhof)	2 CL	3,50

KORN SCHNAPPS

De geele Kör 	2 CL	2,50
Lütjenburger Wheat Double Korn 	2 CL	2,50

LIQUEUR

Absinth ¹ , <i>herb liqueur with anise flavour</i>	2 CL	5,00
Cointreau, <i>orange liqueur from Angers an der Loire</i>	2 CL	3,20
Grand Marnier ¹ , <i>French orange liqueur</i>	2 CL	3,60
Ouzo 12, <i>Greek anise brandy</i>	2 CL	3,00
Sambuca Molinari, <i>classical Italian anise brandy</i>	2 CL	3,00
Tia Maria, <i>coffee liqueur</i>	2 CL	3,00
Baileys ^{1, 6, 7, 8, 13} , <i>Irish cream with Irish Whisky</i>	4 CL	6,00
Southern Comfort ¹ , <i>Liqueur on Bourbon-Whisky-Basis with flavours of orange, peach and herbs</i>	4 CL	6,00
Sea buckthorn liqueur (Dolleruper Destille)	2 CL	4,00

HERB LIQUEUR

Jägermeister, <i>Germany</i>	2 CL	3,00
Nordisch Bitter (Destillery Gottes  e)	2 CL	4,50
Underberg, <i>Germany</i>	2 CL	4,50
Ramazzotti, <i>Italy</i>	2 CL	3,00
Fernet Branca, <i>Italy</i>	2 CL	3,00
Dr. Nielsen's Bitter ¹ , <i>Denmark</i>	2 CL	3,00
Kiel drop, <i>Schleswig-Holst</i> 	2 CL	3,00
Gammel Dansk ¹ , <i>Denmark</i>	2 CL	3,00

¹ with colourant, ² with antioxidant, ³ with sweetener(s)
⁴ with a source of phenylalanine, ⁵ contains quinine, ⁶ contains caffeine, ⁷ with acidulant,
⁸ with stabiliser, ⁹ with preservative, ¹⁰ contains sulfites, ¹¹ with Taurin, ¹² waxed,
¹³ milk and milk products (including lactose), ¹⁴ contains extracts of nuts

BIRKE - NORTHERN GERMAN HOSPITALITY WITH TRADITION

1773 The history of the "Birke" started with a rich wheelwright. In 1773 he acquired a small cottage with a cabbage yard in the village Hasseldieksdamm near Kiel, directly located in a wooded area and close to the sea.

Historien om "Birke" startede med en rig hjulmager. Han grundlagte i 1773 et lille hus med en kålhave i landsbyen Hasseldieksdamm nær Kiel, tæt ved skov og havet.

1802 The wheelwright obtained a serving entitlement from the Royal Danish Rentekammer and opened a pub together with his wife afterwards because the village was constantly growing and the pub offered them sufficient possibilities. The former cook became famous beyond the city for her pancakes which she threw very high up in the air while baking and caught them again with the pan. Many Kiel residents took a wonderful walk on the weekends to enjoy her pancakes. That's how the name "Pannkokenkrog" was created. Hjulmageren modtog en serverings bevilling af det Royale danske rentekammer og åbnede i samspil med sin kone en pub. På grund af det var en landsby i vækst åbnede der sig gode muligheder for parret. Den tidligere kok blev meget eftertragtet og kendt for sine lækre pandekager som hun kastede meget højt op i luften og greb igen med panden under selve tilberedningen. Mange af Kiels indbyggere begav sig ud til dette sted for at smage hendes fantastiske pandekager. Det er således at navnet "Pannkokenkrog" opstod.

1902 The small cottage was replaced from Friedrich Arp by a timbered house with 20 hotel rooms, 2 ballrooms, a beer garden and a riding stable. And the name was changed to "Waldesruh".

Det lille hus blev erstattet af Friedrich Arp med et bindingsværkshus som indeholdt 20 hotelværelser, 2 festsale, en "biergarten" og en ridestald. Navnet blev her ændret til "Waldesruh".

1957 During the Second World War the building was confiscated by the English. Eduard and Gertrud Birke acquired the restaurant "Waldesruh" afterwards and renovated and modernized it. Both developed the Waldesruh together with their family to a very well-known and successful restaurant and dance hall.

Under anden verdenskrig blev "Waldesruh" overtaget af englænderne. Efter krigen erhvervede Eduard og Gertrud Birke Waldesruh tilbage. De fik det renoveret og moderniseret. De drev sammen med deres familie stedet og udviklede det til en meget anerkendt og succesfuld restaurant og festlokale.

1971 The family Birke leased Waldesruh to someone else and on the neighbouring estate they built the Hotel Birke-Waldesruh with 13 rooms and 20 beds. 2 years later they extended the hotel by 7 rooms.

Familien Birke forpagtede Waldesruh ud til nogen andre og byggede Hotel Birke-waldesruh på nabo grunden og det havde en kapacitet på 13 værelser og 20 senge. 2 år senere udvidede de hotellet med 7 nye værelser.

1979 Son Rainer Birke took over the hotel with 20 rooms and 31 beds.

Deres søn Rainer Birke overtog hotellet med 20 værelser og 31 senge.

1981 Rainer Birke extended the hotel by a top floor to 33 hotel rooms with 49 beds.

Rainer Birke udvidede hotellet med en overetage, så hotellet rummede 33 hotelværelser og 49 senge.

1983 Again he enlarged the hotel by 6 rooms to 39 rooms with 59 beds.

Han udvidede hotellet med yderligere 6 værelser, der gav en kapacitet på 39 værelser og 59 senge.

1985 18 hotel rooms, a sauna, a solarium, a fitness room, an elevator, a hotel bar and a meeting room were added. The restaurant Waldesruh was leased out again and apartments were established on top of the leased Waldesruh..

18 hotelværelser, en sauna, solarium, fitness rum, elevator, hotel bar og et mødelokale blev tilføjet til hotellet dette år. Waldesruh blev igen forpagtet ud men samtidig blev der bygget lejligheder på overetagen af Waldesruh.

2002 Due to big demand in the Hotel Birke the hotel again was expanded. 25 air-conditioned rooms, an event area, a business center, the restaurant Fischers Fritz and the Birke Spa were added. Completion was in winter 2005.

På baggrund af stor efterspørgsel på Hotel Birke, blev hotellet endnu en gang udbygget. 25 værelser med air condition, event område, konference center, restaurant Fischers Fritz og afdelingen med Birke spa blev tilføjet til hotellet. Det stod helt færdigt i vinteren 2005.

2006 In order to revive the tradition of celebrating in the "Waldesruh" the mirror hall and the restaurant in the Waldesruh were refurbished after expiration of the leasing contract with the last tenant. Since summer 2006, the traditional slogan resumed: "If one celebrates festivals, one celebrates festivals in Birke-Waldesruh".

For at tilbagebringe traditionen om at fejre festligheder i Waldesruh, blev spejlsalen og restauranten renoveret efter at aftalen om forpagtningen med en anden lejer udløb. Siden sommeren 2006 er det traditionelle slogan genoptaget, "Hvis nogen fejrer festligheder, fejrer man det i Birke-Waldesruh"