

Menu

*„Büsumer“ shrimps with marinated avocado
and herb-lemon-vinaigrette*

*Fried breast of duck with spiced sauce, Granny Smith
brussels sprouts with bacon and potato dumpling*

Brittle parfait with advocaat and stewed plums

49.00

Soup

<i>Cream soup of lobster with fried shrimp and vegetables</i>	<i>9.90</i>
<i>Essence of pumpkin with semolina dumplings</i>	<i>8.50</i>
<i>„Holsteiner“ potato soup with „Büsumer“ shrimps</i>	<i>9.50</i>

Salad

<i>Fresh garden salad with grana padano, pine nuts and croutons</i>	<i>8.50</i>
<i>Mixed salad with balsamic-dressing, fried mushrooms and stripes of turkey breast</i>	<i>15.90</i>
<i>Mixed salad with herb dressing, fried fillets of fish and pomegranate</i>	<i>16.90</i>

Starters

<i>Carpaccio with olive tapenade, grana Padano, pine nuts and grissini</i>	17.90
<i>Half lobster (ca. 300g) with two different sauces and salad</i>	24.90
<i>French fines de claire oysters with red onion-vinaigrette and chesterbread</i>	St.4.90
<i>Buffalo mozzarella with mixed tomatoes, salad of blossoms, pesto and tomato sorbet</i>	14.90
<i>Bruschetta, italian toast with tomato and basil</i>	8.50
<i>“Büsumer” shrimps with marinated avocado and herb-lemon-vinaigrette</i>	21.50
<i>30g Ossietra caviar with mixed enclosures</i>	69.00

Seafood plate for two persons or more

Two half lobsters, six oysters, six fried prawns, smoked salmon and matjes fillet with different sauces

p.P.45.00

Pasta

<i>Gnocchi with fried pumpkin, tomatoes, pine nuts and rocket salad</i>	16.50
<i>Spaghetti alla Puttanesca with fried shrimps</i>	18.50

Meat dish

<i>Medium fried saddle of lamb with thyme sauce pumpkin purée, rosemary potatoes and pea cress</i>	<i>32.00</i>
<i>Fried fillet of beef with horseradish topping, red wine sauce beans with bacon and potatoes au gratin</i>	<i>35.00</i>
<i>Fried breast of duck with spiced sauce, Granny Smith brussels sprouts and potato dumpling</i>	<i>29.00</i>
<i>Sliced fillet of beef with mixed vegetables, mushrooms and potato-mousseline</i>	<i>28.00</i>
<i>“Wiener Schnitzel“ with fried potatoes and salad</i>	<i>26.90</i>
<i>Small portion</i>	<i>18.90</i>

Fish dish

<i>Medaillons of monkfish on chickpea curry and basmati rice</i>	<i>32.00</i>
<i>Fried fillet of codfish with chive sauce, truffled sweetheart cabbage with cream and mashed potatoes with horseradish</i>	<i>28.00</i>
<i>Whole fried North Sea-sole with melted butter herb potatoes and mixed leaf salad</i>	<i>per 100g 9,00</i>
<i>Fried fillets of plaice with bacon butter, „Büsumer“ shrimps herb potatoes and mixed leaf salad</i>	<i>24.90</i>
<i>Fillet of turbot with potato topping, lemon sauce, chervil root purée fried vegetables and mushrooms</i>	<i>35.00</i>

Dessert

<i>Passionfruit – banana - creme brûlée with coconut ice cream</i>	<i>7.90</i>
<i>Curd cheese dumplings with stewed plums and walnut ice cream</i>	<i>9,50</i>
<i>Warm Baileys-tartlet with soft filling stewed kumquat and straciatella ice cream</i>	<i>9.50</i>
<i>Biscotti (Cantuccini)</i>	
<i>Pastry with almonds and pine nuts served with one espresso</i>	<i>6.50</i>
<i>Or with Monbazillac 5 cl</i>	<i>8.00</i>
<i>Ask us about ice cream menu.</i>	
<i>International cheese selection from the buffet</i>	<i>14.50</i>

Details of the allergens could be checked in an extra carte