

## **Asparagus Menu 2018**

**Fresh German asparagus directly from the producer from our region!**

For asparagus we serve you potatoes, sauce hollandaise or melted butter.

Please express your wish.

**Cream of asparagus soup 5,90 €**

**One serving (about 500g) of fresh German asparagus from our region 14,90 €**

**Variations .....**

- with original Holsteiner ham + 5,50 €
- with smoked salmon + 6,50 €
- with a fried salmon fillet + 6,90 €
- with a small schnitzel + 7,50 €
- with a rumpsteak 180g + 12,90 €

## Menu of the month

Aperitif -Andalö Splish  
(Buckthorn liqueur filled with sparkling wine)

Cream of asparagus soup with smoked salmon  
strips

"Surf and Turf"  
Small rump steak and 2 fried scampis  
on white asparagus with potatoes and  
Béarnaise sauce

Mascarpone Strawberry Crumble  
and finally an espresso or coffee

For 2 persons 80,00 €

## Appetizers

Daily soup from 6,00 €

Small mixed salad plate with herb dressing  
and croutons  
€ 5.00

Mozzarella with a colorful tomato variation with olive  
oil, balsamic cream and basil  
7.50 €

Roasted sheep's cheese wrapped in holsteiner ham on  
a salad bouquet with raspberry dressing and  
caramelized walnuts  
€ 8.90

Carpaccio  
Sheer slices of beef fillet with olive oil, balsamic  
cream and Grana Padano  
€ 10.90

3 fried king prawns in garlic oil with olives, peppers  
and cherry tomatoes, served with a garlic bread  
€ 13.90

## Small steak Menu

All dishes from the steak menu include a fresh salad, as well as herb butter. The steaks are seasoned with steak pepper.

### **Chicken breast**

200g 13,50 €

### **Young pork loin**

200g 12,50 €

### **South American rump steak**

with small fat margin for juiciness, pithy and tender

200g 18,90 €

300g 21,90 €

### **Rib-eye steak**

from the intermediate rib, well marbled with a small eye of grease, juicy and tender. Our recommendation!

250g 23,90 €

### **Please order your supplements separately:**

Garlic bread 2,00 €

Baked Potato with Sour Cream 4.00 €

French fries 3.00 €

Sweet potato fries 4.00 €

Potato gratin 3,50 €

Green butter beans 3,50 €

Fresh pan vegetables 4,50 €

Sauce Béarnaise 2,50 €

## Main Courses

### **Vegetable - steak pan**

Crispy vegetables from the pan with juicy rump steak strips and garlic bread

€ 16.50

### **Small restaurant "BURGER"**

Homemade beef burger approx. 200g with crispy salad, cucumber, onions, tomato and sauce, with sweet potato fritters

13,50 € with cheese 14,50 €

### **Mixed Grill**

Pork steak - chicken breast and rump steak with French fries, herb butter and salad

€ 19.90

### **Original Wiener schnitzel from veal**

Approximately 300g with cranberries, french fries and salad

21,90 €

### **3 Eckernförder Matjesfilets**

with onions and green butter beans, with a baked potato

€ 15,90

### **"Lübecker Pannfisch"**

Fried fish fillets on parsley potatoes with Silesian cucumber snacks and Dijonsauce and a small salad

€ 19.90

### **Shrimp pan**

with garlic & chili, peppers, cherry tomatoes and olives, with a small salad and garlic bread

€ 19.90

## Salads and baked potatoes

### **Big colorful salad plate with fresh baguette and dressing**

- with olives and sheep cheese 10,90 €
- with steak stripes 12,90 €
- with smoked salmon strips 12,90 €

### **Baked potato with sour cream on a crispy salad**

- with roasted chicken strips 12,90 €
- with roasted rumpsteak strips 14,90 €
- with smoked salmon slices 14.90 €

## Vegetarian cuisine

### Small restaurant "Veggie Burger"

Vegetable patty with crunchy salad, cucumber, onions, tomato and sauce, served with sweet potato fries 12,90 €

### Mushroom potato

A baked potato with sour cream and fried mushrooms on a salad bouquet  
€ 12.90

Crunchy pan-fried vegetables with tofu strips and garlic bread  
14,50 €

## Dessert

Warm apple strudel on vanilla sauce and one  
Scoop of vanilla ice cream

7.50 €

Creme Brûlée with Caribbean cane sugar flamed on a small  
fruit bouquet

€ 6.90

Strawberry Mascarpone Crumble

€ 6.90

A scoop of vanilla ice cream with marzipan liqueur

3.60 €

Affogato

A scoop of vanilla ice cream with espresso and Frangelico  
(Italian hazelnut liqueur) coated

5,50 €

**The recommendation of the house**

**"The 10 course surprise menu"**

**for 77 € per person**

Please understand that we can offer you the menu only on  
prior order.