Menu of the month

Aperitif - passion fruit aperol spritz

Fried chilli prawns on a bouquet of lettuce

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Rump steak with fresh pan vegetables
   Béarnaise sauce and potato gratin

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Creme brulee on a bouquet of fruit

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including 2 glasses of Pinotage (red wine from South Africa)

for 2 people € 88.00
Appetizers

Soup of the day
from € 6.50

Small mixed salad plate with homemade herb dressing
and croutons
5,50 €

Mozzarella on a colorful variation of tomatoes with
olive oil, balsamic cream and basil
€ 7.90

"North German Stulle"
Northern shrimps on buttered black bread with garlic
dip and salad garnish
9,50 €

Fried sheep's cheese in Holstein ham wrapped and
salad with raspberry dressing and caramelized
walnuts
9,50 €

Carpaccio
wafer-thin slices of beef fillet with olive oil, balsamic
cream and Grana Padano
€ 12.50
Small steak menu

All dishes from the steak menu contain a fresh salad and herb butter. The steaks are seasoned with steak pepper.

**Chicken breast**
200g € 13.90

**Young pork loin**
200g € 13.50

**Rump steak**
with a small fat margin for the juiciness, robust and tender
200g € 18.90
300g € 22.90

**Rib-eye steak**
from the intermediate rib, well marbled with a small fat eye, juicy and tender. Our recommendation!
250g € 24.00

**Please order your side dishes separately:**
Garlic bread 2,50 €
Baked potato with sour cream € 4.20
French fries € 3.20
Croquettes 3,20 €
Potato gratin 3,50 €
Green butter beans € 3.50
Colorful pan-fried vegetables € 4.50
Béarnaise sauce € 2.80
Pepper cream sauce 4.00 €
**Main Courses**

*Caesar salad*
Crisp, colorful salad with strips of chicken breast, croutons and parmesan shavings, dressed with a spicy caesar dressing
14,50 €

Baked potato with sour cream on a crispy salad with
+ fried chicken breast strips € 14.50
+ fried rump steak strips € 16.50

*Vegetables - steak pan*
crispy fried vegetables from the pan with juicy rump steak strips, garlic bread and sour cream
17,80 €

*Lamb chops*
on green butter beans with potato gratin and herb butter
€ 19.50

*Steak plate*
Pork Steak - Chicken Breast and Rump Steak with
French fries, herb butter and salad
€ 19.90

*Our classic*
Original Wiener schnitzel from veal
Approximately 300g breaded veal with cranberries, French fries and salad
22,50 €
Shrimp pan
with garlic & chilli, bell pepper, cherry tomatoes and olives, with a small salad and garlic bread
21,00 €

3 Eckernförder Matjesfilets
with onions and green butter beans, with a baked potato with sour cream
€ 16.50

**Vegetarian cuisine**

Crunchy salad with caramelized nuts, grapes, feta cheese and raspberry dressing rounded off with baguette
€ 13.90

Crispy pan-fried vegetables with tofu strips, garlic bread and sour cream
15.90 €

Garden potato
A baked potato with sour cream and roasted vegetables on a salad bouquet
14,50 €
Dessert

Warm red wine cherries on ice cream
6.60 €

Creme brulee with Caribbean cane sugar flamed on a small bouquet of fruit
€ 7.90

Mascarpone cream on fresh fruit and chocolate rumble
7.50 €

A scoop of vanilla ice cream with marzipan liqueur
€ 4.00

Affogato
A scoop of vanilla ice cream with espresso and frangelico (Italian hazelnut liqueur) coated
€ 6.90

The recommendation of the house
"The 10 course surprise menu"
for € 77 per person
Every 1st Sunday of the month at 6 p.m. with reservation.