

Starters

Cesar salad

with corn-fed chicken breast and grated Parmesan cheese

16,50 EUR

Smoked salmon tartare

on potato - zucchini rösti with dill - mustard – sauce

17,50 EUR

Welsh pie

filled with goat cheese and onion marmalade

with baby leaf salad and balsamic cream

16,50 EUR

Soups

Tomato essence
with basil dumplings
9,50 EUR

Duet of carrot and mangetout cream
9,50 EUR

Seasonal offer

Venison medallions on cranberry sauce
with savoy cabbage and dauphine potatoes

39,00 EUR

Lamb shank
with beet mash and bean vegetables

36,00 EUR

Our asparagus offer

Fresh asparagus from Spargelhof Werner (Stade)

White asparagus spears from regional cultivation
with hollandaise or butter and new potatoes
21,80 EUR

served with:

Portion of Altländer Katen ham 9,80 EUR

Steak from Holstein veal loin 16,80 EUR

Fjord salmon from Norwegian waters 12,80 EUR

Veal escalope 14,20 EUR

Fresh from the pasture

Grilled entrecôte
with marinated spinach and thyme potatoes
36,50 EUR

Roast beef
with remoulade sauce, Mellingburger fried potatoes and a vital salad
28,50 EUR

Veal escalope in a crispy coating
with fresh cucumber salad and Mellingburger fried potatoes
32,00 EUR

From the lake and from the sea

Original Hamburg pan-fried fish
with mustard sauce, Mellingburger fried potatoes and marinated spinach
28,50 EUR

Skrei fillet
with tomatoes, leek vegetables and jasmine rice
32,00 EUR

Zander fillet fried crispy on the skin
on sauerkraut and buttered potatoes
35,00 EUR

Vegetarian



Chickpea ragout with jasmine rice
and zucchini baked in tempura batter
24,00 EUR

Pasta

Tagliatelle with grilled scampi
with lobster sauce and wild broccoli
26,00 EUR

Dessert

Homemade apple pie with Altländer apples
with Chantilly cream
12,00 EUR

Tonka bean crème brûlée
with blood orange sorbet
12,50 EUR

Lemon meringue with a difference
with cantaloupe sorbet
11,50 EUR