

A P E R I T I F

Hugo	0,1 L	8,80
Aperol spritz	0,1 L	8,80
Kir	0,1 L	8,50
Sparkling Wine "Wassersleben Edition"	0,1 L	8,00

I N B E T W E E N

Warm Onion Cake	14,50	Pumpkin-Soup	9,50
with a side salad and pumpkin seeds		with croûtons	
Beef Tartar 80g	16,50	Consommé	11,00
with a side salad		with vegetables	
		Wassersleben Soup	11,50
		with prawn and cream	

S T A R T E R S

Smoked Salmon	14,50
smoked Wassersleben style, with lettuce and orange	
Carpaccio of Husumer beef	13,00
with arugula, parmesan and pine nuts	
Goat's cream Cheese	13,00
with pickled beetroot, spinach and dijon-mustard dressing	

D E S S E R T

Chocolate cake	12,50
with tonk bean ice cream and berries	
Crème brûlée	12,50
with cassis ice cream	
Cheese plate	12,50
a variation of hard and soft cheese with grapes and fig-mustard	

M A I N C O U R S E

Plaice from the Baltic sea	26,00
ried whole with tomatoes, leek, prawn from the north sea and potatoes	
Wiener Schnitzel	27,00
with fried potatoes and pickled cranberries	
Tagliatelle	23,50
with port-wine-shallots, spinach, walnut and tomato sauce	

Espresso Gourmet

espresso with a scope of homemade sorbet and little chocolates

9,00

W I N T E R - M E N U

Marinated Herb-Salad

with ginger, walnut und cranberries

Parsnip soup

with croûtons

Beef fillet

with truffled turnip cabbage and port-wine-jus

Apple strudel

with tonk bean ice cream and crème chantilly

3 - courses	55,00
Wine Pairing	22,00
4 - courses	64,00
Wine Pairing	28,00

G R I L L M E N U

Rump steak Black Angus, Argentina	200 g	29,00
Corn-fed chicken Frisian pasture raised chicken, Germany	180 g	26,00
Pork neck steak Andalusian Iberian pork, Spain	200 g	27,00
Beef fillet Holsteiner Cattle, Germany	200 g	31,00
Salmon fillet Norway	200 g	26,00

To all meat and fish dishes, we serve a onion-jam and a side salad

S A U C E S & S I D E S

Port-wine-jus	2,50
Pepper sauce	2,50
Aioli	2,00
White wine sauce	2,50
Herb butter	2,00
Bacon beans	4,00
Pommes frites	3,50
Fried potatoes	4,50
Potatoes	3,50
Roasted vegetables with herb oil	4,00