

### Important Information!

We would like to point out to our guests that we are 10 courses surprise menu will only be offered every 1st Sunday of the month at 6 pm on prior reservation or from 8 persons also on all other days.

### Menu of the month

Aperitif - Aperol Spritz

Beef carpaccio with olive oil, balsamic cream and parmesan

Small rump steak with fried mushrooms,  
Sauce Béarnaise & Potato Gratin

Creme brûlée on a fruit bouquet

including a bottle of mineral water and  
0,5l Pinotage (red wine South Africa)

for 2 persons 88,00 €

## Appetizers

Pumpkin cream soup from Hokkaido with pumpkin seed oil  
and croutons

€ 6.90

Mozzarella on colorful tomato variation with olive oil,  
balsamic cream and basil

€ 8.50

Winter salad with herb vinaigrette, fried mushrooms and  
Parmesan

9,50 €

Fried sheep's cheese in Holsteiner ham wrapped, salad with  
raspberry dressing and caramelized walnuts

9,50 €

Carpaccio

slices of beef fillet with olive oil, balsamic cream and Grana  
Padano

€ 11.90

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

14,50 €

## 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 14,50 €

Young pork loin

200g 13,50 €

South American rump steak

with small fat margin for juiciness, pithy and tender

200g 19,50 €

300g 23,50 €

New Zealand venison steak from the club

Ca.200g 23.50 €

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

Garlic bread 2,00 €

Baked Potato with Sour Cream 4.00 €

French fries 3.00 €

Croquettes 2,80 €

Potato gratin 3,80 €

Green butter beans 3,50 €

Fried mushrooms 3,50 €

Sauce Béarnaise 2,50 €

## Main Courses

Baked potato with sour cream on a crispy salad with  
+ fried chicken breast strips 14,90 €  
+ fried rump steak strips 16.50 €

Young pork loin with forest mushroom cream sauce covered  
with green butter beans and croquettes  
17,90 €

Holstein kale  
Kasseler and cabbage sausage on Holstein kale with  
caramelized potatoes or parsley potatoes  
17,90 €

Wild-sliced stag  
with mushrooms, onions and grapes in creamy sauce with  
plum red cabbage and croquettes  
€ 19.50

Deer steak  
on a red wine sauce with plum red cabbage and croquettes  
€ 27.90

Mixed Grill  
Pork steak - chicken breast and rump steak with  
French fries, herb butter and salad  
€ 19.90

### "Lübecker Pannfisch"

Fried fish fillets, parsley potatoes, Silesian cucumber snacks and Dijonmustardsauce and a small salad

€ 20.90

### Shrimp pan

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

€ 20.90

## Vegetarian cuisine

### "Wild tofu sliced"

with mushrooms, onions and grapes in creamy creamy sauce with plum red cabbage and croquettes

€ 14.90

### Mushroom potato

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

14,50 €

Big colorful salad with olives and sheep's cheese, baguette and herb dressing

€ 13.90

## Dessert

Warm punch cherries on ice cream  
€ 6.90

Creme Brûlée with Caribbean cane sugar flamed on a small  
fruit bouquet  
7.50 €

Mascarpone cream on pear compote and crumble  
€ 7.90

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  
€ 5.90

The recommendation of the house  
"The 10 course surprise menu"  
for 77 € per person

Every 1st Sunday of the month at 6 pm with prior  
reservation.