

VLET
*Kitchen
& Bar*

**"THE TASTE OF HAMBURG"
OUR CLASSICS**

HAMBURG LOBSCOUSE C,D,G,I,J  € 24.5
with Bismarck herring, fried egg and gherkin

VLET BEEF TARTAR A,C,D,I,L € 27.5
180g with fried potatoes, coarse-grain VLET mustard and gherkin

PLAICE "FINKENWERDER" A,D,G,I,L,N € 28.5
Bacon, dill potatoes and grandma's cucumber salad

TRADITIONAL "PANNFISCH" VLET STYLE A,C,D,G,I € 28.5
Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon





SCHNITZEL OF THE PASTURE-RAISED VEAL A,C,I,N,L € 29.5
*in crispy breadcrumbs coating with lemon, cranberries,
grandmas's cucumber salad and fried potatoes with bacon*

Key

 Vegetarian  Vegan  Fish

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STARTERS

PUPMKIN SOUP F,E 	€11.5
<i>VLET pumpkin seeds and seed oil</i>	
VLET CAESAR SALAD A,B,C,D,G,J	€12.5
<i>Romaine lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	€16.5
<i>with fried white water prawns</i> ^D	€19.5
WILD HERB SALAD A,H,J 	€13.5
<i>Dijon mustard vinaigrette, fried mushrooms, bread crumble, red onion, radishes and sunflower seeds</i>	
GOAT CREAM CHEESE PRALINE A,C,H 	€16.5
<i>VLET dressing, yellow beet chutney and wild herbs</i>	
TUNA CEVICHE J,D,K,L 	€19.5
<i>Marinated cucumber, prawn cracker, cilantro and grapefruit</i>	
CARPACCIO OF THE CALF H,J,G,L	€21.5
<i>Shallot marmalade, capers and Vitello tonnato sauce</i>	

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MAIN COURSES

AVOCADO BOWL A,F,H,K  €16

Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, cilantro, roasted sesame, lemon filets and Tahini sauce

with chicken €19

with tuna  €21

BULGUR BOWL A,G,H  €16

Bulgur, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing

with chicken €19

with tuna  €21

HANDMADE RIBBON NOODLES A,C,G,I,J,L  €18.5

Cream sauce, variation of fried mushrooms and parsley

with crispy bacon €22

with white water prawn^D  €22.5

BEETROOT GNOCCHI A,C,B,L  €21.5

Sage butter, baby spinach and walnuts

FREGULA RISOTTO A  €24.5

Variation of fried mushrooms, green asparagus, cherry tomatoes and rocket salad

SEA BASS FILET A,G,I,J,L  €25.5

Pommery mustard sauce, braised cucumbers and cream cheese-potato-mash


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MAIN COURSES

ZANDER J,B,L 	€ 26.5
<i>Chervil foam, turnip and pumpkin risotto</i>	
CALF'S CHEEKS B,L,G	€ 28.5
<i>Port wine jus, kale sprouts and parsnip purée</i>	
ENTRECOTE G,J	€ 35.5
<i>Steak fries, herb butter and wild herb salad</i>	

DESSERTS

CHEESE CAKE A,B,C 	€ 10
CHOCOLATE CAKE "CHERRY BANANA STYLE" A,C,G 	€ 10
<i>Cherry and banana</i>	
SOUR CREAM MOUSSE B,L	€ 11
<i>Cranberries</i>	
LEMON GRASS CRÈME BRULÉE B,C	€ 12

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