

















VLET Kitchen & Bar

STARTERS	BOWLS & SALADS	
<p>PUMPKIN SOUP F,E  €11.5 VLET pumpkin seeds and seed oil</p>	<p>WILD HERB SALAD A,H,J  €13.5 Dijon mustard sauce, fried mushrooms, bread crumble, red onion, radishes and sunflower seeds</p>	
<p>VLET CAESAR SALAD A,B,C,D,G,J €12.5 Romaine lettuce, baked bacon, croutons and hard cheese dressing</p>	<p>AVOCADO BOWL A,F,H,K  €16 Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, roasted sesame, lemon filets and Tahini sauce</p>	
<p>with fried breast of corn-fed poulard €16.5 with fried white water prawns  €19.5</p>	<p>with chicken €19 with tuna  €21</p>	
<p>GOAT CREAM CHEESE PRALINE A,C,H  €16.5 VLET dressing, yellow beet chutney and wild herbs</p>	<p>BULGUR BOWL A,G,H  €16 Bulgur, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing</p>	
<p>CARPACCIO OF THE CALF H,J,G,L €21.5 Shallot marmalade, capers and vitello tonnato sauce</p>	<p>with chicken €19 with tuna  €21</p>	
MAIN COURSES	OUR CLASSICS	
<p>HANDMADE RIBBON NOODLES A,C,G,I,J,L  €18.5 Cream sauce, variation of fried mushrooms and parsley</p>	<p>HAMBURG LABSCOUSE C,D,G,I,J  €24.5 Bismarck herring, fried egg and gherkin</p>	
<p>with crispy bacon €22 with white water prawns  €22.5</p>	<p>VLET BEEF TARTAR A,C,D,I,L €27.5 180g with fried potatoes, coarse-grain VLET mustard, gherkin and small salad</p>	
<p>BEETROOT GNOCCHI A,C,B,L  €21.5 Sage butter, baby spinach and walnuts</p>	<p>TRADITIONAL "PANNFISCH" VLET STYLE A,C,D,G,I €28.5 Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon</p>	
<p>FREGULA RISOTTO A  €24.5 Variation of mushrooms, green asparagus, cherry tomatoes and rocket salad</p>	<p>PLAICE "FINKENWERDER" A,D,G,I,L,N €28.5 Bacon, dill potatoes and grandma's cucumber salad</p>	
<p>SEA BASS FILET A,G,I,J,L  €25.5 Pommery mustard sauce, braised cucumber and cream cheese-potato-mash</p>	<p>SCHNITZEL OF THE PASTURE-RAISED VEAL A,C,I,N,L €29.5 in crispy breadcrumbs coating with lemon, cranberries, grandma's cucumber salad and fried potatoes</p>	
<p>ENTRECÔTE G,J €35.5 Steak fries, herb butter and wild herb salad</p>	<th>DESSERTS</th>	DESSERTS
	<p>CHOCOLATE CAKE "CHERRY BANANA STYLE" A,G,H  €10 Cherry and banana</p>	
	<p>SOUR CREAM MOUSSE B,L  €11 Cranberries</p>	

Key

 Vegetarian  Vegan  Fish