















VLET Kitchen & Bar

STARTERS	BOWLS & SALADS
HERB CONSOMMÉ ^{F,D}  €11.5 <i>Vegetable brunoise</i>	ROCKET SALAD ^{A,H,J}  €13.5 <i>Pomegranate vinaigrette, watermelon, bread crumble, red onions and feta</i>
VLET CAESAR SALAD ^{A,B,C,D,G,J} €12.5 <i>Romaine lettuce, baked bacon, croutons and hard cheese dressing</i>	AVOCADO BOWL ^{A,F,H,K}  €16 <i>Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, roasted sesame, lemon filets and Tahini sauce</i>
<i>with fried breast of corn-fed poulard</i> €16.5 <i>with fried white water prawns</i> ^D  €19.5	<i>with chicken</i> €19 <i>with tuna</i> ^D  €21
GRATINATED GOAT CREAM CHEESE ^{C,H,D}  €16.5 <i>House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs</i>	QUINOA BOWL ^{A,G,H}  €16 <i>Quinoa, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing</i>
CARPACCIO OF THE CALF ^{H,J,G,L} €21.5 <i>Shallot marmalade, capers and vitello tonnato sauce</i>	<i>with chicken</i> €19 <i>with tuna</i> ^D  €21
MAIN COURSES	OUR CLASSICS
TRUFFLE TAGLIARINI ^{A,I,F}  €20.5 <i>Truffle cream sauce, melted cherry tomatoes and Pecorino cheese</i>	HAMBURG LABSCOUSE ^{C,D,G,I,J}  €24.5 <i>Bismarck herring from "Rasmus", marinated beet, farm egg and cucumber relish</i>
<i>with Black Tiger prawns</i> ^D  €24.5 <i>with fried beef filet stripes</i> €26.5 <i>with freshly planed winter truffle (1g)</i> €26.5	VLET BEEF TARTAR ^{A,C,D,I,L} €27.5 <i>180g with fried potatoes, coarse-grain VLET mustard, gherkin and small salad</i>
EGGPLANT PICCATA ^{A,C,B,L}  €21.5 <i>Tomato sauce, parmesan, baby spinach and walnuts</i>	TRADITIONAL "PANNFISCH" VLET STYLE ^{A,C,D,G,I} €28.5 <i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon</i>
PORCINI RISOTTO ^{D,K,W}  €24.5 <i>Fried mushrooms, green asparagus and dried tomatoes</i>	PLAICE "FINKENWERDER" ^{A,D,G,I,L,N} €28.5 <i>Bacon, dill potatoes and grandma's cucumber salad</i>
WINTER COD ^{B,D,F,K}  €25.5 <i>"Riesling" white wine sauce, wild broccoli and parsnip purée</i>	SCHNITZEL OF THE PASTURE-RAISED VEAL ^{A,C,I,N,L} €29.5 <i>in crispy breadcrumbs coating with lemon, cranberries, grandma's cucumber salad and fried potatoes</i>
FILET STEAK OF THE PASTURE-RAISED HOLSTEIN BEEF ^{D,F,E,K} €38.5 <i>Café de Paris butter, Flower Sprouts and sweet potato mash</i>	

DESSERTS

SCOOP OF ICE CREAM OR SORBET ^{A,C,G,E,H}   €4 <i>Daily changing flavours</i>	CHOCOLATE BROWNIE "CHERRY BANANA STYLE" ^{A,G,H}  €10 <i>Cherry and banana</i>
3 HOUSEMADE TRUFFLES ^{A,C,G,E,H}  €9	SOUR CREAM MOUSSE ^{G,L}  €11 <i>Cranberries</i>

Key

 Vegetarian  Vegan  Fish