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## "THE TASTE OF HAMBURG" OUR CLASSICS

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### VLET BEEF TARTAR A,C,D,I,L

180g with fried potatoes, coarse-grain VLET mustard and gherkin

prepared in the kitchen

€ 27.5

prepared at the table

€ 30.5

### 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

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## HAMBURG ORIGINALS

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### VLET LOBSCOUSE B,D,I,K,E

€ 26.5

Crunchy herring, farm egg, mixed beet and marinated cucumbers

### HAMBURG LOBSCOUSE C,D,G,I,J

€ 24.5

Bismarck herring from "Rasmus", marinated beet, fried egg and cucumber relish





### NOBLE LOBSCOUSE B,D,I,K,E

€ 29.5

Fried white water prawn, quail egg and gin cucumber

**Key**

## STARTERS

|                                                                                                                                 |       |
|---------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>HERB CONSOMMÉ</b> E.D.                      | €11.5 |
| <i>Vegetable brunoise</i>                                                                                                       |       |
| <b>VLET CAESAR SALAD</b> 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 <sup>D</sup></i>                                                                               | €19.5 |
| <b>ROCKET SALAD</b> A,H,J                      | €13.5 |
| <i>Pomegranate vinaigrette, watermelon, bread crumble, red onion and feta</i>                                                   |       |
| <b>GRATINATED GOAT CREAM CHEESE</b> C,H,D  | €16.5 |
| <i>House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs</i>                                         |       |
| <b>LOBSTER CREAM SOUP</b> F,E                | €18.5 |
| <i>Rye bread croutons and Cognac foam</i>                                                                                       |       |
| <b>FRIED SCALLOPS</b> C,D,F,B                                                                                                   | €19.5 |
| <i>Saffron foam, chorizo oil, crispy bacon, green asparagus and pomegranate</i>                                                 |       |
| <b>CARPACCIO OF THE CALF</b> H,J,G,L                                                                                            | €21.5 |
| <i>Shallot marmalade, capers and Vitello tonnato sauce</i>                                                                      |       |



**Key**

## MAIN COURSES







|                                                                                                                                                                                 |               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>AVOCADO BOWL</b> A.F.H.K                                                                    | <b>€ 16</b>   |
| <i>Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, cilantro, roasted sesame, lemon filets and Tahini sauce</i>                              |               |
| with chicken                                                                                                                                                                    | <b>€ 19</b>   |
| with tuna                                                                                      | <b>€ 21</b>   |
| <b>QUINOA BOWL</b> A.G.H                                                                       | <b>€ 16</b>   |
| <i>Quinoa, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing</i>                                           |               |
| with chicken                                                                                                                                                                    | <b>€ 19</b>   |
| with tuna                                                                                    | <b>€ 21</b>   |
| <b>BEYOND MEAT BURGER</b> A.F.I.L                                                            | <b>€ 17.5</b> |
| <i>Wholegrain bun, burger patty made from plant-based proteins, truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries</i> |               |
| <b>TRUFFLE TAGLIARINI</b> A.I.F                                                              | <b>€ 20.5</b> |
| <i>Truffle cream sauce, melted cherry tomatoes and Pecorino cheese</i>                                                                                                          |               |
| with Black Tiger prawn                                                                       | <b>€ 24.5</b> |
| with fried beef filet stripes                                                                                                                                                   | <b>€ 26.5</b> |
| with freshly planed winter truffle (1g)                                                                                                                                         | <b>€ 26.5</b> |
| <b>BURGER OF THE "HOLSTEIN" WAGYU BEEF</b> A.F.I.L                                                                                                                              | <b>€ 23.5</b> |
| <i>Truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries</i>                                                              |               |
| with cheddar cheese                                                                                                                                                             | <b>€ 25.5</b> |
| with bacon                                                                                                                                                                      | <b>€ 26</b>   |
| with Blue cheese                                                                                                                                                                | <b>€ 26.5</b> |
| <b>PORCINI RISOTTO</b> D.K.E                                                                 | <b>€ 24.5</b> |
| <i>Fried mushrooms, green asparagus and dried tomatoes</i>                                                                                                                      |               |

**Key**

## MAIN COURSES

|                                                                                                                                 |               |
|---------------------------------------------------------------------------------------------------------------------------------|---------------|
| <b>COD</b> <sup>B,D,F,K</sup>                  | <b>€ 25.5</b> |
| <i>VLET "Riesling" white wine foam, wild broccoli and parsnip purée</i>                                                         |               |
| <b>GRILLED GUINEA FOWL BREAST</b> <sup>L,G</sup>                                                                                | <b>€ 28.5</b> |
| <i>Cherry sauce, macadamia nuts, baked turnip and parmesan polenta</i>                                                          |               |
| <b>FILET STEAK OF THE PASTURE-RAISED<br/>"HOLSTEIN" BEEF</b> <sup>D,F,E,K</sup>                                                 | <b>€ 38.5</b> |
| <i>Café de Paris butter, sautéed green Thai asparagus and sweet potato mash</i>                                                 |               |
| <b>ATLANTIC MONKFISH</b> <sup>B,D,F,K</sup>  | <b>€ 39.5</b> |
| <i>Pernod beurre blanc, sauteed leaf spinach and truffled baby potatoes</i>                                                     |               |

## DESSERTS

|                                                                                                                                                                                                                                      |               |
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| <b>SCOOP OF ICE CREAM OR SORBET</b> <sup>A,C,G,E,H</sup>   | <b>€ 4</b>    |
| <i>Daily changing flavours</i>                                                                                                                                                                                                       |               |
| <i>with Absolut Vodka</i>                                                                                                                                                                                                            | <b>€ 7,5</b>  |
| <i>with Perrier-Jouët Grand Brut</i>                                                                                                                                                                                                 | <b>€ 14,5</b> |
| <b>3 HOMEMADE TRUFFLES</b> <sup>A,C,G,E,H</sup>                                                                                                   | <b>€ 9</b>    |
| <i>We serve our selection of chocolates at the table</i>                                                                                                                                                                             |               |
| <b>CHOCOLATE BROWNIE</b>                                                                                                                                                                                                             | <b>€ 10</b>   |
| <b>"CHERRY BANANA STYLE"</b> <sup>A,C,G</sup>                                                                                                     |               |
| <i>Cherry and banana</i>                                                                                                                                                                                                             |               |
| <b>SOUR CREAM MOUSSE</b> <sup>G,L</sup>                                                                                                                                                                                              | <b>€ 11</b>   |
| <i>Cranberries</i>                                                                                                                                                                                                                   |               |
| <b>LEMON GRASS CRÈME BRULÉE</b> <sup>G,C</sup>                                                                                                    | <b>€ 12</b>   |
| <b>CHEESE VARIATION OF CHEF'S CHOICE</b> <sup>A,C,G,E,H,J</sup>                                                                                 | <b>€ 18</b>   |
| <i>Various breads from "Knussbert", chutney and fruit mustard</i>                                                                                                                                                                    |               |

Key