
















STARTERS	BOWLS & SALADS	
HERB CONSOMMÉ F,D  <i>Vegetable brunoise</i> €11.5	ROCKET SALAD A,H,J  <i>Pomegranate vinaigrette, watermelon, bread crumble, red onions and feta</i> €13,5	
VLET CAESAR SALAD A,B,C,D,G,J €12.5 <i>Romaine lettuce, baked bacon, croutons and hard cheese dressing with fried breast of corn-fed poulard</i> with fried white water prawns ^D  €16.5 €19.5	AVOCADO BOWL A,F,H,K  <i>Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, roasted sesame, lemon filets and Tahini sauce</i> with chicken €19 with tuna ^D  €21	
GRATINATED GOAT CREAM CHEESE C,H,D  <i>House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs</i> €16.5	QUINOA BOWL A,G,H  <i>Quinoa, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing</i> with chicken €19 with tuna ^D  €21	
CARPACCIO OF THE CALF H,J,G,L €21.5 <i>Shallot marmalade, capers and vitello tonnato sauce</i>		
MAIN COURSES	OUR CLASSICS	
BEYOND MEAT BURGER A,F,I,L €17.5 <i>Wholegrain bun, burger patty made from plant-based proteins, truffle mayonnaise, marinated red cabbage, cucumber relish, caramelized banana echalions, wild herb salad and parmesan French fries</i>	VLET BEEF TARTAR A,C,D,I,L €27.5 <i>180g with fried potatoes, coarse-grain VLET mustard, gherkin and small salad</i>	
TRUFFLE TAGLIARINI A,I,F  <i>Truffle cream sauce, melted cherry tomatoes and Pecorino cheese</i> with Black Tiger prawns ^D  with fried beef filet stripes €24.5 with freshly planed winter truffle (1g) €26.5 €26.5	TRADITIONAL "PANNFISCH" €28.5 VLET STYLE A,C,D,G,I <i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon</i>	
BURGER OF THE "HOLSTEIN" WAGYU BEEF A,F,I €23.5 <i>Truffle mayonnaise, marinated red cabbage, cucumber relish, caramelized banana echalions, wild herb salad and parmesan French fries</i> with cheddar cheese €25.5 with Bacon €26 with Blue Cheese €26.5	PLAICE FINKENWERDER A,D,G,I,L,N €28.5 <i>Bacon, dill potatoes and grandma's cucumber salad</i>	
PORCINI RISOTTO D,K,W  <i>Fried mushrooms, green asparagus and dried tomatoes</i> €24.5	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>	
COD B,D,F,K  <i>VLET "Riesling" white wine sauce, wild broccoli and parsnip purée</i> €25.5	<th>HAMBURG ORIGINALS</th>	HAMBURG ORIGINALS
FILET STEAK OF THE PASTURE-RAISED HOLSTEIN BEEF D,F,E,K €38.5 <i>Café de Paris butter, sautéed green Thai-asparagus and sweet potato mash</i>	VLET LOBSCOUSE B,D,I,K,E  <i>Crunchy herring, farm egg, mixed beet and marinated cucumbers</i> €26.5	
	HAMBURG LOBSCOUSE C,D,G,I,J  <i>Bismarck herring from "Rasmus", fried egg, pickled beet and cucumber relish</i> €24.5	
	NOBEL LOBSCOUSE B,D,I,K,E  <i>Fried white water prawn, quail egg and gin cucumbers</i> €29.5	

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  <i>Cherry and banana</i> €10
3 HOUSEMADE TRUFFLES A,C,G,E,H  €9	SOUR CREAM MOUSSE G,L  <i>Cranberries</i> €11

Key

 Vegetarian  Vegan  Fish