

"THE TASTE OF HAMBURG" OUR CLASSICS

PLAICE "FINKENWERDER" A,D,G,I,L,N  € 31.5

Bacon, dill potatoes and grandma's cucumber salad

TRADITIONAL "PANNFISCH" VLET STYLE A,C,D,G,I  € 31.5

*Sautéed spinach, mustard sauce, grilled butter leek
and fried potato mash with bacon*

VLET BEEF TARTAR 180 G A,C,D,I,L 

Fried potatoes, coarse-grain VLET mustard, gherkin and country egg

prepared in the kitchen

€ 32

prepared at the table

€ 34

SCHNITZEL OF THE PASTURE-RAISED VEAL A,C,I,N,L € 32.5

*in crispy breadcrumbs coating, lemon, cold-stirred cranberries,
grandmas's cucumber salad and fried potatoes with bacon*

HAMBURG ORIGINALS

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

 Vegetarian  Vegan  Fish

STARTERS

ESSENCE OF THE CHANTERELLE

with baked pea ^A 

€12.5

with boiled rump of veal ^{D,E}

€14.5

TUSCAN BREAD SALAD ^{A,D,F}

€13.5

Herb vinaigrette, cucumber, paprika and focaccia croutons

CAESAR SALAD ^{A,B,C,D,G,J}

€14.5

Romaine lettuce, baked bacon, croutons and hard cheese dressing

with fried breast of corn-fed poulard

+ €3

with fried white water prawns ^B 

+ €5

PLUCKED BURRATA ^{D,F,K}

€15.5

Cassis vinaigrette, raspberries, melon and wild herbs

GRATINATED GOAT CREAM CHEESE ^{C,H,D}

€17.5

House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs

FRIED SCALLOPS ^{C,D,F,B}

€19.5

Saffron foam, chorizo oil, crispy bacon, green asparagus and pomegranate

CARPACCIO OF THE PASTURE-RAISED BEEF ^{F,K,D}

€21.5

Truffled mushroom salad, parmesan chips and rocket

VLET BEEF TARTAR 120 G ^{A,C,D,I,L}

€23

Sourdough bread, coarse-grain VLET mustard, gherkin and country egg

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MAIN COURSES

VEGAN FIT BOWL ^{A,D,G,H,L} €17

Quinoa, spinach, chickpeas, organic tofu, broccoli, carrots, cashew, pomegranate and cucumber-tahini-dressing

with chicken + €3

with tuna ^B  + €4.5

AYURVEDA AVOCADO BOWL ^{K,D,F} €17

Rice, red cabbage, carrot, cauliflower, avocado, ginger, mint and mango-curry-dressing

with chicken + €3

with tuna ^B  + €4.5

BEYOND MEAT BURGER ^{A,F,I,L} €17.5

Wholegrain bun, burger patty made from plant-based proteins, truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries

TRUFFLE TAGLIARINI ^{A,I,F} €20.5

Truffle cream sauce, melted cherry tomatoes and Pecorino cheese

with white water prawns ^B  + €5

with fried beef filet stripes + €6

with freshly planed truffle (1g) + €6

SWEET POTATO GNOCCHI ^{A,F,H} €23.5

In spicy tomato sauce with walnuts and young chard

BURGER OF THE "HOLSTEIN" WAGYU BEEF ^{A,F,I,L} €26.5

Truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries

with cheddar cheese + €2

with bacon + €2.5

with blue cheese + €3

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MAIN COURSES

PIKE PERCH FILLET FRIED ON THE SKIN ^{B,D,F}  € 26.5

VLET "Riesling" white wine sauce and caponata on lime risotto

PORK FILET MEDAILLONS ^{D,F} € 27.5

Cranberry jus, crispy bacon, sage and pea purée

SIRLOIN STEAK OF THE SUCKING CALF 200 G ^{A,D,E,F,I,K} € 34.5

Madagascar peppercorn sauce, sauteed chanterelles, mini pumpkin and tagliarini

BEEF FILET ^{B,D,F,E,K} € 39.5

Truffle gratin, sautéed green Thai asparagus and Café de Paris butter

DESSERTS

3 HOMEMADE TRUFFLES ^{A,C,G,E,H}  € 9

We serve our selection of chocolates at the table

CHOCOLATE LAVA CAKE "KIBA STYLE" ^{A,C,G}  € 10

Banana cream and cherry ragout

CHEESECAKE VARIATION ^{A,F,H,I}  € 11

Mango pearls and pistachio sponge

PASSION FRUIT CRÈME BRULÉE ^{F,I}  € 12

CHEESE VARIATION OF CHEF'S CHOICE ^{A,C,G,E,H,J}  € 18

Various breads from "Knussbert", chutney and fruit mustard

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