


STARTERS	BOWLS
<p>TUSCAN BREAD SALAD ^{A,D,F}  €13.5 Herb vinaigrette, cucumber, tiger tomatoes, paprika and focaccia croutons</p> <p>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</p> <p>PLUCKED BURRATA ^{D,F,K}  €15.5 Cassis vinaigrette, raspberries, melon and wild herbs</p> <p>GRATINATED GOAT CREAM CHEESE ^{C,H,D}  €17.5 House dressing, forest honey, smoked almonds, yellow beet chutney and wild herbs</p> <p>CARPACCIO OF THE PASTURE-RAISED BEEF €21.5 ^{H,J,G,L} Truffled mushroom salad, parmesan chips and rocket</p> <p>VLET BEEF TARTAR 120 G ^{A,C,D,I,L}  €23 Sourdough bread, VLET coarse-grain mustard, gherkin and country egg</p>	<p>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</p> <p>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</p>
	MAIN COURSES
	<p>BEYOND MEAT BURGER ^{A,F,I,L}  €17.5 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</p> <p>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</p> <p>SWEET POTATO GNOCCHI ^{A,F,H}  €23.5 In spicy tomato sauce with walnuts and young chard</p> <p>BURGER OF THE "HOLSTEIN" WAGYU BEEF ^{A,F,I} €26.5 Truffle mayonnaise, marinated red cabbage, cucumber relish, caramelized banana echalions, wild herb salad and parmesan French fries with cheddar cheese +€2 with bacon +€2.5 with blue cheese +€3</p> <p>PIKE PERCH FILLET FRIED ON THE SKIN ^{B,D,F}  €26.5 VLET "Riesling" white wine sauce and capotana on lemon risotto and yellow beet purée</p> <p>BEEF FILET ^{B,D,E,F,K} €39.5 Truffle gratin, sautéed green Thai-asparagus and Café de Paris butter</p>
OUR CLASSICS	
<p>TRADITIONAL "PANNFISCH" VLET STYLE ^{A,C,D,G,I} €31.5 Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon </p> <p>PLAICE FINKENWERDER ^{A,D,G,I,L,N}  €31.5 Bacon, dill potatoes and grandma's cucumber salad</p> <p>VLET BEEF TARTAR 180 G ^{A,C,D,I,L}  €32 Fried potatoes, VLET coarse-grain mustard, gherkin and country egg</p> <p>SCHNITZEL OF THE PASTURE-RAISED VEAL ^{A,C,I,N,L} €32.5 in crispy breadcrumbs coating with lemon, cold-stirred cranberries, grandma's cucumber salad and fried potatoes</p>	
HAMBURG ORIGINALS	
<p>VLET LOBSCOUSE ^{B,D,I,K,E}  €26.5 Crunchy herring, farm egg, mixed beet and marinated cucumbers</p> <p>HAMBURG LOBSCOUSE ^{C,D,G,I,J}  €24.5 Bismarck herring from "Rasmus", fried egg, pickled beet and cucumber relish</p> <p>NOBEL LOBSCOUSE ^{B,D,I,K,E}  €29.5 Fried white water prawn, quail egg and gin cucumbers</p>	
	DESSERTS
	<p>3 HOUSEMADE TRUFFLES ^{A,C,G,E,H}  €9</p> <p>CHOCOLATE LAVA CAKE "KIBA STYLE" ^{A,F,I}  €10 Banana cream and cherry ragout</p> <p>CHEECE CAKE VARIATION ^{A,F,H,I} €11 Mango pearls and pistachio sponge</p> <p>PASSION FRUIT CRÈME BRÛLÉE ^{F,I}  €12</p>
<p>Key  Vegetarian  Vegan  Fish</p>	