
"THE TASTE OF HAMBURG" OUR CLASSICS

HAMBURG LOBSCOUSE C,D,G,I,J	€ 26.5
<i>Bismarck herring, fried egg, pickled beet and cucumber relish</i>	
TRADITIONAL "PANNFISCH" VLET STYLE A,C,D,G,I	€ 31.5
<i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon</i>	
PLAICE FINKENWERDER A,D,G,I,L,N	€ 31.5
<i>Bacon, dill potatoes and grandma's cucumber salad</i>	
VLET BEEF TARTAR 180 G A,C,D,I,L	
<i>Fried potatoes, VLET coarse-grain mustard, gherkin and country egg</i>	
<i>prepared in the kitchen</i>	€ 32
<i>prepared at the table</i>	€ 34
SCHNITZEL OF THE PASTURE-RAISED VEAL A,C,I,N,L	€ 32.5
<i>in crispy breadcrumbs coating with lemon, cold-stirred cranberries, grandma's cucumber salad and fried potatoes</i>	

Key

Vegetarian ✓ Vegan ✓✓

STARTERS

- ✓ **HOKKAIDO PUMPKIN-APPLE-SOUP** ^{A,A.B,A.C,A.D,A.E,F} **€12.5**
Kernel brittle, turnip straws and pumpkin seed oil
- CAESAR SALAD** ^{A,B,C,D,G,J} **€14.5**
Romain lettuce, baked bacon, croutons and hard cheese dressing

with fried breast of corn-fed poulard **+ €4**

with fried white water prawns **+ €6**
- LOBSTER CREAM SOUP** ^{C,E,F} **€16.5**
Dark rye bread and Champagne foam
- ✓ **BURRATA ON ICE TOMATO** ^{A,F,L} **€17.5**
Ponzu truffle, cold-pressed olive oil and capers
- ✓ **FLAMED BABY-EGGPLANTS** ^{F,I} **€18.5**
Baked tempura, chermoula and wild herbs
- CARPACCIO OF THE PASTURE-RAISED BEEF** ^K **€21.5**
Yuzu truffle, crispy shiitake and wild herb salad
- SASHIMI OF THE NORWEGIAN FJORD SALMON** ^{A,B,G,I,L} **€22.5**
Potato praline, ponzu, leek, shiso and red „Ikura“ caviar
- VLET BEEF TARTAR 120 G** ^{A,C,D,I,L} **€23**
Sourdough bread, VLET coarse-grain mustard, gherkin and country egg

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VLET BOWLS

- ✓✓ **VEGAN** A.F.G.K.L €17
Californian sushi rice, pumpkin tempura, vegan teriyaki sauce, vegan chili mayonnise, marinated beet, radish and shiso
- CHICKEN KARAAGE** A.F.G.I.K.L €17.5
Californian sushi rice, spicy miso teriyaki, chili mayonnaise, leek and sesame
- TUNA** A.B.F.G.I.K.L €19.5
Californian sushi rice, tuna sashimi, avocado, teriyaki sauce, wasabi mayonnaise, marinated beet, radish and shiso
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MAIN COURSES

- ✓ **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
- BURGER OF THE "HOLSTEIN" WAGYU BEEF** A.F.I €26.5
Truffle mayonnaise, marinated red cabbage, caramelized echalions, wild herb salad and parmesan French fries
- BOTH BURGER OPTIONALLY WITH:**
- cheddar +€2
 - bacon +€2.5
 - blue cheese +€3
- ✓ **PECORINO CHEESE – FIG- RAVIOLI** A.A.B.E.F.I €19.5
- White pepper foam, chipotle oil and basil*
 - with white water prawns ^B +€6
 - with fried beef filet stripes +€6
 - with freshly planed truffle (1g) +€8
- ✓✓ **BEETROOT GNOCCHI** A.E.H.B.K.L €23.5
Horseradish foam, hazelnut crunch, citrus and leek

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FRIED WINTER COD ^{A,B,E,F,L} € 29.5
Sage risotto, pancetta and dashi-saffron-foam

BRAISED OX CHEEK ^{E,F} € 32.5
Sweet celery, glazed „Herbstprinz“ apple and potato straws

STEAK & FRITES

RUMP STEAK OF THE PASTURE-RAISED BEEF 180 g Cut € 33.5
 300 g Cut € 42.5

FILET OF THE PASTURE-RAISED BEEF 160 g Cut € 37.5
 250 g Cut € 49.5

BOTH DISHES ARE SERVED WITH:
Parmesan fries, truffle mayonnaise, Chimichurri and cucumber salad ^{A,F,I,K}

DESSERTS

✓ **3 HOUSEMADE TRUFFLES** ^{A,C,G,E,H} € 9

✓ **TONKA BEAN CRÈME BRÛLÉE** ^{F,I} € 12

✓ **TORN PANCAKE** ^{A,F,I,L} € 14
Bourbon vanilla ice cream and stewed plums

✓ **CHEESE VARIATION OF CHEF'S CHOICE** ^{A,C,G,H,J} € 18
Various types of bread, chutney and fruit mustard

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