

STARTERS	VLET BOWLS
<p>✓ HOKKAIDO PUMPKIN-APPLE-SOUP ^{A.A.B.A.C.A.D.A.E.F} €12.5 Kernel brittle, turnip straws and pumpkin seed oil</p> <p>CAESAR SALAD ^{A.B.C.D.G.J} €14.5 Romain lettuce, baked bacon, croutons and hard cheese dressing</p> <p>with fried breast of corn-fed poulard +€4 with fried white water prawns +€6</p> <p>✓ FLAMED BABY-EGGPLANTS ^{F,I} €18.5 Baked tempura, chermoula and wild herbs</p> <p>CARPACCIO OF THE PASTURE-RAISED BEEF ^K €21.5 Yuzu truffle, crispy shiitake and wild herb salad</p> <p>SASHIMI OF THE NORWEGIAN FJORD SALMON ^{A.B.G.I.L} €22.5 Potato praline, ponzu, leek, shiso and red „Ikura“ caviar</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 ^{A.F.G.K.L} €17 Californian sushi rice, pumpkin tempura, vegan teriyaki sauce, vegan chili mayonnise, marinated beet, radish and shiso</p> <p>CHICKEN KARAAGE ^{A.F.G.I.K.L} €17.5 Californian sushi rice, spicy miso teriyaki, chili mayonnaise, leek and sesame</p> <p>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</p>
	OUR CLASSICS
	<p>HAMBURG LOBSCOUSE ^{C.D.G.I.J} €26.5 Bismarck herring, fried egg, pickled beet and cucumber relish</p> <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>
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, caramelized echalions, wild herb salad and parmesan French fries</p> <p>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</p> <p>BOTH BURGER OPTIONALLY WITH:</p> <p>cheddar +€2 bacon +€2.5 blue cheese +€3</p> <p>✓ PECORINO CHEESE – FIG- RAVIOLI ^{A.A.B.E.F.I} €20.5 White pepper foam, chipotle oil and basil</p> <p>with white water prawns +€6 with fried beef filet stripes +€6 with freshly planed wintertruffle +€8</p> <p>✓✓ BEETROOT GNOCCHI ^{A.E.H.B.K.L} €23.5 Horseradish foam, hazelnut crunch, citrus and leek</p> <p>FRIED WINTER COD ^{A.B.E.F.L} €29.5 Sage risotto, pancetta and dashi-saffron-foam</p> <p>BRAISED OX CHEEK ^{E.F} €32.5 Sweet celery, glazed „Herbstprinz“ apple and potato straws</p>	
	DESSERTS
	<p>✓ 3 HOUSEMADE TRUFFLES ^{A.C.G.E.H} €9</p> <p>✓ TONKA BEAN CRÈME BRÛLÉE ^{F.I} €12</p> <p>✓ TORN PANCAKE ^{A.F.I.L} €14 Bourbon vanilla ice cream and stewed plums</p> <p>✓ CHEESE VARIATION OF CHEF'S CHOICE ^{A.C.G.E.H.J} €18 Various types of bread, chutney and fruit mustard</p>

Key

Vegetarian ✓ Vegan ✓✓