



M E N U

CLASSIC ZIPPELHAUS

WINTER SALAD WITH AVOCADO MUSH, FIGS AND WALNUTS		9.90 EUR
CARPACCIO OF THE FILLET OF BEEF WITH RUCOLA, TASMANIAN PEPPER, CRÈME FRÂICHE AND PARMESAN		13.90 EUR
ROASTED KING PRAWNS WITH MANGO- CHILLI- CHUTNEY		13.50 EUR
YELLOW THAI-CURRYCRÈMESUPPE WITH BAKED SALMON		8.50 EUR
BIOLOGY SALMON ROASTED WITH MALDON SEA SALT, HERBAL SALAD, SALSA VERDE AND CANARY POTATOES		19.90 EUR
FILLET OF TURBOT WITH TRUFFLE SAUCE, SHEET SPINACH AND TAGLIATELLE		26.90 EUR
CARAMELIZED DUCK'S DUMSTICK WITH SWEET CHESTNUTS, RED CABBAGE AND POTATO DUMPLINGS		21.50 EUR
ENTRECÔTE OF THE WILLOW-BEE WITH BRAISED ONIONS, CHOPPED STRING BEANS AND ROASTED POTATOES	200 G	22.90 EUR
	300 G	27.90 EUR

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OUR CHEF RECOMMENDS

MARINATED CALF'S PRIME BOILED BEEF WITH MEERRETTICHGELÉE,
BLACK ROOT BREAD SALAD AND HASELNUSSÖL 12.50 EUR

TRANCHES OF THE SPICE SALMON WITH APPLE CHUTNEY, TOBIKOKAVIAR
AND WASABI-CRÈME FRAÎCHE 13.90 EUR

WILD MUSHROOMS CRÈMESOUP
WITH STEINPILZ-OIL HEAVY SOUR CREAM 7.50 EUR

BOUILLION OF THE „VIERLÄNDER“ GOOSE
WITH TRUFFLE CAM AND CONFIT 8.00 EUR

KARTOFFELGNOCCHI WITH PIMENTON DE LA VERA,
ZUCCHINI- GOAT- CHEESE -ROULETTES AND SAUTÉED RAUKE 15.90 EUR

TAGLIATELLE WITH FRESH TRUFFLES
AND TRÜFFELCRÈME 13.50 EUR
>> AS A MAIN COURSE 19.50 EUR

COD „ROASTED AND BAKED“
WITH BEETROOT SMOKE FISH GROUND AND LEEK RAVIOLI 22.90 EUR

ROASTED DEER BACK WITH TAPIOKA BLANCHED CELERY,
BUN DUMPLING AND TAKE-MUSHROOM CHUTNEY SHII 24.50 EUR

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DESSERT RECOMMENDATIONS

SORBET OF THE DAY WITH PROSECCO	4.90 EUR
RED GROATS WITH VANILLA ICE-CREAM	6.90 EUR
CRÈME BRÛLÉE WITH PLUM COMPOTE AND WALNUT CREAM ICE	7.50 EUR
NOUGAT FRAPPÉ IN „BAUMKUCHEN“- CAKE COAT, GELÉE AND ICE OF RUM POT FRUITS	7.90 EUR
ICE AND FOAM OF THE PLAIN CHOCOLATE WITH CARAMELISED KUMQUATS AND PFEFFERKNUSPER	8.50 EUR
TARTLETS OF VANILLE-PANNA COTTA WITH LEMON MERINGUE AND ICE	8.00 EUR
CHEESE FROM ECOLOGICAL PRODUCTION OF THE „SCHLESWIG HOLSTEINER KÄSESTRASSE“ please, choose from our cheese board	10.50 EUR



M E N U

OUR MIDDAY OFFER BETWEEN 12pm AND 14.30 pm

LUNCH

DAILY SOUP

OR

MIXED SALAD

DISH OF THE DAY

INCLUSIVE 1 GLAS OF WINE

ALTERNATIVELY

KAFFEE, ESPRESSO, CAPPUCCINO

per person EUR 15,90



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BUSINESS – LUNCH

LAMBS LETTUCE WITH
BACON DRESSING AND CRÔUTONS

OR

SOUP OF THE DAY

MARINATED POT ROAST ON RED CABBAGE
WITH POTATO DUMPLINGS

OR

PANFRIED FILET OF SEABASS
WITH CREAMY KOHLRABI AND
SPRING ROLL OF POTATOES

PINEAPPLE JELLY WITH PINACOLADA CREAM

OR

SMALL CHEESE SELECTION WITH GRAPES AND CHUTNEY

per person EUR 21,00



M E N U

TO THE CURRENT EXHIBITION IN THE SPICE MUSEUM „SPICY'S“:
FROM THE 26TH OF OCTOBER 2009

BOOKABLE FOR GROUPS FROM 8 PEOPLE UPWARDS

- ONLY ON ADVANCE ORDER -

„CHRISTMAS CAKE FROM ALL OVER THE WORLD“

SALMON FILLET FROM THE ANISEED STAIN WITH RAW MARINATED FENNEL,
CRUMB OF AMARETTINI
AND LIMES CRÈME FRAÎCHE

MARONENCRÈME WITH APPLE ONION WAN TAN

BRAISED DUCK'S DRUMSTICK WITH CINNAMON AROMA,
LAW FROM PRESERVED ORANGE PEEL, RED CABBAGE
AND POTATO-PISTAZIEN-COOKIES

PLAIN SCHOCOLATE-TARTE WITH ALMOND BISCUIT
AND RUM-RAISINS SOUR-CREAM ICE

THREE COURSE MENU (WITHOUT SOUP) 26.50 EUROS
FOUR COURSE MENU (INCLUDING THE SOUP) 33.50 EUROS

Zippelhaus

RESTAURANT

M E N U

ZIPPELHAUS-MENU IN NOVEMBER AND DECEMBER, 2009

OUR SPECIAL „ALL INCLUSIVE OFFER “ from 6pm to 12pm:
To the dishes you receive the given wines,
MAGNUS-mineral waters and coffee, as much as you like.

AMUSE BOUCHE:

BAKED RABBIT WITH RED CABBAGE SALAD

we serve you

2007 THE SAAR RIESLING

VAN VOLXEM

- FROM THE BOTTLE MAGNUM -

SMOKED MONKFISH

WITH ESCABÈCHE - VINAIGRETTE,
SALAD OF BLANCHED CELERY AND SHEET PARSLEY

we serve you

2007 THE SAAR RIESLING

VAN VOLXEM

- FROM THE BOTTLE MAGNUM -

DUET OF THE FARMERS GOOSE
AND TOPINAMBUR

we serve you

2007 KEN FORRESTER

SAUVIGNON BLANC

STELLENBOSCH, SOUTH AFRICA

ROASTED RACK OF DEER WITH WILD HAM
TWO WAYS OF BRUSSELS SPROUTS AND WALNUT POLENTA

we serve you

2008 ORIGIN

MARKUS SCHNEIDER

RHEINPFALZ

- FROM THE BOTTLE MAGNUM -

WARM SPICE CAKE

WITH GLAZED SWEET CHESTNUTS AND PINEAPPLE SORBET

we serve you

COFFEE, ESPRESSO

Menu price incl. all corresponding drinks 59.50 euros per person

Menu prices without drinks 39.50 euros per person

We ask for your understanding,
that we can offer our Zippelhaus menu only to groups with max.10 guests



M E N U

GOOSE FOR CHRISTMAS AT ZIPPELHAUS
STARTING FROM THE 11TH OF NOVEMBER

"THE CLASSIC"

WHOLE FARMERS GOOSE AT THE TABLE CARVED
WITH BRUSSELS SPROUTS, APPLE RED CABBAGE, GLAZED SWEET CHESTNUTS
AND
POTATO DUMPLINGS

(FROM 4 PEOPLE ON, PLEASE TWO WORKING DAYS BOOKING IN ADVANCE)

27.00 EUROS PER PERSON

"CHRISTMAS GOOSE MENU"

TRANCHE OF THE SPICE SALMON WITH APPLE CHUTNEY
AND CORN SALAD

SERVING OF FARMERS GOOSE WITH
BRUSSELS SPROUTS, APPLE RED CABBAGE, GLAZED SWEET CHESTNUTS AND
POTATO DUMPLINGS

CINNAMON PAR BAILIFF WITH
MULLED WINE PLUMS

38.00 EUROS PER PERSON



M E N U

CHRISTMAS MENU

FOR THE 25th AND 26th OF DECEMBER ONLY

TRANCHE OF THE ANISEED-SPICE SALMON
WITH APPLE CHUTNEY AND WASABI

ESSENCE OF THE 4 COUNTRIES GOOSE

DEER BACKS, COOKED AT LOW TEMPERATURE,
WITH SWEET CHESTNUTS, BRUSSELS SPROUTS
AND GETRÜFFELTEM KARTOFFELSTAMPF

TARTLETS OF NOUGAT FRAPPÉ

39 EURO PER PERSON