
A S P A R A G U S

Soup

Asparagus soup with Büsum Shrimps
6.90 EUR

Asparagus – served whole

with new potatoes, Sauce Hollandaise or melted butter
300 g 17.90 EUR
450 g 22.90 EUR

with Holsteiner Smoked Ham
19.90 EUR

with honey juice ham
19.90 EUR

with salmon fillet 160 g
23.90 EUR

with Viennese shred
24.90 EUR

with Fillet Mignon 160 g
28.00 EUR

May flounder with dill potatoes and cucumber salad

Brown butter
18.90 EUR

Finkenwerder style – with bacon
21.90 EUR

Blankeneser style – with mushrooms and shrimps
23.90 EUR



Z I P P E L H A U S C L A S S I C S

Appetizer

Caesar Salad with Parmesan and Croutons

9,50 EUR

with grilled turkeys

11,50 EUR

with grilled Shrimps

13,50 EUR

Soup

Onion soup with Parmesan croute

6,50 EUR

Maincourse – Vegetarian

Tagliatelle from the big Parmesan
with fresh truffles and truffle sauce

Appetizer 13,50 EUR oder Maincourse 19,50 EUR

Maincourse - Fish

Hamburger Pannfisch with Pommery mustard sauce,
sautéed spinach and roasted potatoes

23,50 EUR

Maincourse - Meat

Viennese shred with potato cucumber salad

18,90 EUR



M E N U

Appetizer

Mixed spring salads with passion fruit dressing
and small Cream Brulèe goat cheese
9,50 EUR

Beef Carpaccio with old Balsamico,
Spring herb salad and Parmesan
12,90 EUR

Soup duet

Wild garlic soup with Chorizo chip and
Bouillabaisse with Büsumer Shrimps
8,50 EUR

Maincourses – Fish

King prawns
with truffle sauce and Tagliatelle
24,90 EUR

Saltimbocca of monk fish with lobster sauce,
wild garlic risotto and braised paprika
25,90 EUR

Maincourses – Meat

Fillet of the Müritz lamp in the Tramezzi loaf with
herbs mustard sauce and truffled bean ragout
24,90 EUR

Entrecôte with braised Onions,
Beans and fried Potatoes

200g 22,90 EUR

300g 25,90 EUR

D E S S E R T

Sorbet of the day with Prosecco

4,90 EUR

Hamburg red groats with vanilla ice-cream

6,50 EUR

Parfait of the blueberry with Meringe and Mint pesto

7,50 EUR

Creme Brulèe with berry sorbet

7,50 EUR

Mille of Feuille with cream of Mascarpone and
Port figs on pine apple Carpaccio

8,50 EUR

The winner dessert Chaîne des Rôtisseuses 2010
Tarte of the Valrhona chocolate with
Lemon Mint Granitee an rhubarb Espuma

9,50 EUR

French cheese selection with fig mustard

Small 8,50 EUR

Large 10,50 EUR