



*„Welcome“.*

We are pleased to welcome  
you in our restaurant.

Let us pamper you.  
Our menu offers a wide selection  
of food and beverages.

Since all food is freshly prepared,  
we would like to shorten the waiting time  
in advance with a little

*„Greeting from the kitchen“*

We hope you'll enjoy your meal.

# Menu

## Soups

Beef bouillon (A,D,I) „Celestine“ with stripes of herb pancake (A,D,I)	€ 5,50
Wild Garlic soup (D,I,A,M) with herb croûtons (I,D)	€ 5,90
Tomatosoup „Milano“ with cream (D)	€ 5,90

## Salads

Salad „Seehotel“ Seasonal salad with tuna, boiled egg, cheese stripes (D) served with house dressing (I,A,D,L,M,G), baguette (I) and butter (D)	€ 17,50
Chef's salad Seasonal salad with slices of roasted turkey breast, feta cheese (D), and Olives (5) with herb vinaigrett (8), baguette (I) and butter (D)	€ 18,50

## Vegetarian Dishes

Baked camembert (I,A,D) with cranberries on a bouquet of salad (I), toast (I) and butter (D)	€ 10,50
Tagiatelle (I) with spinach gorgonzolasauce (D), roasted pine nuts and tomatoconcassé	€ 15,90
Herbal omelette (A,D) with tomatoes, mushrooms and cheese (D) and a salad (I,A,D,L,M,G)	€ 15,50

## Meat Dishes

Stripes of turkey „Zurich Style“ (D,I) with mushrooms, hash browns (A,D) and a mixed salad		€ 17,90
	elderly/children portion	€ 14,90
„Cordon bleu“ (A,D,I) from pork stuffed with cheese (D) and ham (2,I2) served with French fries, herb butter (D) and salad	-200g-	€ 18,90
Roasted and barded (2,I2) chicken breast on a mirror of cream cognac sauce (D,I), with butter carrots and croquettes (A,E,I,M)		€ 16,90
„Gourmet pan“ Pork medaillons with mushrooms in cream (D,I) baked with cheese (D), served with toast (I) and salad		€ 18,90

## Home Cooking

„Hawaii Toast“ 2 pieces of toast (I,D) topped with ham (2,I2) and pineapple, baked with cheese (D) on a side salad		€ 12,90
Hearty fried potatoes with bacon (2,7,I2) and onions, served with 3 fried eggs (A) and a selection of salads (I,A,D,L,M,G)		€ 14,50
Homemade sour meat of pork with hearty fried potatoes (2,7,I2) and a selection of salads (I,A,D,L,M,G)		€ 17,50

## From the pan

### Around the Schnitzel

Schnitzel (A,I) from pork - 200g - € 20,90

#### Variations:

- „Holsteiner Style“ with 2 fried eggs (A)
- „Hunter Style“ with mushroom sauce (D,I)
- „Wiener Style“ with herb butter (D,E,L)

### Around the Steak

Juicy Rumpsteak - 200g - raw weight € 27,50

#### Variations:

- Mushroom-onion vegetable
- pepper sauce (D,I)
- herb butter (D)

All variations are served with a mixed salad. (I,A,D,L,M,G)

Please choose the selection of side dishes yourself.  
You have the option to choose between  
French fries, croquettes (I), boiled or fried potatoes (2,7,12).

## Fish Dishes

### „Kleine Brotzeit“

2 Matjes fillets - nordic style - (I2,B),  
on a slice of wholemeal bread (I,O,D) with onion rings  
and a salad (I,A,D,L,M,G) € 12,50

### „Dieksee Plate“

Smoked salmon (B), Matjes fillet (I2,B), Smoked trout fillet (B,2,7,I2)  
with salad and fried potatoes (2,7,I2) € 21,50

Baked potato pancakes (A,D) with slices  
of smoked salmon (B), honey-mustard-dill sauce (A,D,L)  
and a salad selection € 21,50

### Matjes fillet (I2,B) „Nordic Style“

3 delicate matjes fillet in a marinade of apple, onion and  
cucumber (A,D,L) , with fried potatoes (2,7,I2) and a salad garnish € 19,90

Baltic flounder (B,I) with mushrooms, shrimps (I,7,C) and bacon (2,7,I2)  
fried in butter (I3), served with parsley potatoes and salad € 22,50

### „Pannfisch Seehotel“ served in the pan

Fried redfish fillet (B) on a djionsenf sauce (A,L,D)  
with savoury fried potatoes (2,7,I2) and beetroot (I2) € 22,50

### Fillet of pikeperch "roastet on the skin" (B,I,D)

with riesling sauce (D), rosemary potatoes (D)  
and a mixed salad (I,A,D,L,M,G) € 23,50

### „Neptun - Platte“

Zander- and Baltic Sea plaice fillet on a Sc. Choron (A,D,E)  
served with fried potatoes and a mixed salad (2,7,I2) € 24,50

## That always fits

Currywurst <sup>(2,12)</sup> "pan fried"  
with spicy currysauce <sup>(8)</sup>, served with french fries with ketchup <sup>(8)</sup>  
or mayonnaise <sup>(A,D)</sup> and a salad garnish <sup>(I,A,D,L,M,G)</sup>

€ 11,50

## Sweet to round up

Mixed ice cream <sup>(A,D,H,I,M)</sup> with whipped cream <sup>(D)</sup>  
3 scoops of ice cream <sup>(D)</sup> with cream <sup>(D)</sup>

€ 5,50

Peach Melba  
3 scoops of vanilla ice cream <sup>(A,D,H,I,M)</sup>  
with peach, raspberry sauce and whipped cream <sup>(D)</sup>

€ 6,90

Holsteiner red fruit pudding with  
1 scoop of vanilla ice cream <sup>(D)</sup>

€ 6,50

# Legend

## additives

- (1) with dyes
- (2) with antioxidants
- (3) tasty amplifiers
- (4) waxed
- (5) blackened
- (6) sulphuretted
- (7) with phosphates
- (8) with sweeteners
- (9) contains phenylalanine
- (10) quinine
- (11) caffeine
- (12) with preservative materials

## allergenic

- (A) with eggs
- (B) with fish
- (C) with crustaceans
- (D) with lactose/milk
- (E) with celery
- (F) with sesame seeds
- (G) sulfur dioxide and sulphites
- (H) with peanuts
- (I) with wheat
- (J) with lupins
- (K) with fruit cup
- (L) with mustard
- (M) with soybean
- (N) with molluscs
- (O) with rye
- (P) with barley
- (Q) with oats

Dear guests,  
despite great care of our chefs, cross combinations are not to exclude.

All soups, sauces and house dressing can traces of gluten, lactose,  
mustard, egg, soy and contain celery.

July 2022