



„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

Appetizers

Holsteiner ham ^(12,2) on melon pieces, to rye bread ⁽¹⁾ and butter ^(D)	€ 8,50
Tomato - Mozzarella ^(D) with fresh Balsamic vinegar ^(1,2) baguette ⁽¹⁾ and butter ^(D)	€ 7,50
Smoked salmon with toast ^(B,2,7,12) and mustard-dill-honey-sauce ^(A,D,L)	€ 8,50

Soups

Wild Garlic soup ^(D,I,A,M) with herb croûtons ^(1,D)	€ 4,50
Tomatosoup „Milano“ with cream ^(D)	€ 4,90
Beef bouillon ^(A,D,I) „Celestine“ with stripes of herb pancake ^(A,D,I)	€ 4,90
Creme „Dubarry“ ^(D,I) cauliflower cream soup with stripes of cooked ham ^(2,12)	€ 4,90

Salads

Seasonal salad with house dressing ^(I,A,D,L,M,G) ,	€ 9,90
Salad „Seehotel“ Seasonal salad with tuna, boiled egg, cheese stripes ^(D) and olives ⁽⁵⁾ served with house dressing ^(I,A,D,L,M,G) , baguette ⁽¹⁾ and butter ^(D)	€ 14,90
elderly/children portion	€ 12,40
Chef's salad Seasonal salad with slices of roasted turkey breast, feta cheese ^(D) and Olives ⁽⁵⁾ with herb vinaigrett ⁽⁸⁾ , baguette ⁽¹⁾ and butter ^(D)	€ 15,90
elderly/children portion	€ 13,40

Vegetarian Dishes

Baked camembert ^(I,A,D) with cranberries on a bouquet of salad ^(I) , toast ^(I) and butter ^(D)	€ 8,90
Tagiatelle ^(I) with spinach gorgonzolasauce ^(D) , roasted pine nuts and tomatoconcassé	€ 13,90
Herbal omelette ^(A,D) with tomatoes an mushrooms baguette ^(I) and butter ^(D)	€ 12,90
Tomatoed ratatouil vegetables ^(I) gratinated with cheese ^(D) with rosemary potatoes ^(D)	€ 13,90

Meat Dishes

Stripes of turkey „Zurich Style“ ^(D,I) with mushrooms, hash browns ^(A,D) and a mixed salad	€ 16,90
	elderly/children portion € 13,90
„Cordon bleu“ ^(A,D,I) from pork stuffed with cheese ^(D) and ham ^(2,12) served with French fries, herb butter ^(D) and salad	-160g- € 15,90 -250g- € 18,90
Roastet and barded ^(2,12) chicken breast on a mirror of cream cheese sauce ^(D,I) , with vichy carrots and croquettes ^(A,E,I,M)	€ 15,90
„Gourmet pan“ Pork medaillons with mushrooms in cream ^(D,I) baked with cheese ^(D) , served with toast ^(I) and salad	€ 17,90
„Twofold“ Beef and pork medaillons with green beans ^(2,7,12) , bacon cubes and fried potatoes ^(2,7,12) , with herb butter sauce ^(D,I)	€ 19,90

From the pan

Around the Schnitzel

Schnitzel (A,D) from pork - 160g -	€ 15,90
Schnitzel (A,D) from pork - 250g -	€ 18,90

Variations:

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

Around the Steak

Juicy Rumpsteak - 200g - raw weight

Variations:

- Mushroom-onion vegetable
- pepper sauce (D,D)
- herb butter (D) € 23,50

All variations are served with a mixed salad.

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

Fish Dishes

„Dieksee Plate“

Smoked salmon ^(B), Matjes fillet ^(12,B) and cream herring ^(13,B,D,L)
with salad, whole wheat bread ^(1,O) and butter ^(D) € 15,50
elderly/children portion € 12,50

„Dieksee Plate“

Smoked salmon ^(B), Matjes fillet ^(12,B) and cream herring ^(13,B,D,L)
with salad and fried potatoes ^(2,7,12) € 18,50
elderly/children portion € 15,50

Baked potato pancakes ^(A,D) with slices

of smoked salmon ^(B), honey-mustard-dill sauce ^(A,D,L)
and a salad selection € 16,50
elderly/children portion € 13,50

Matjes fillet ^(12,B) „Nordic Style“

3 delicate matjes fillet in a marinade of apple, onion and
cucumber ^(A,D,L), with fried potatoes ^(2,7,12) and a salad garnish € 15,90
elderly/children portion € 12,90

Baltic flounder ^(B,I) with mushrooms, shrimps ^(1,7,C) and bacon ^(2,7,12)
fried in butter ⁽¹³⁾, served with parsley potatoes and salad € 16,80

Fillet of pike perch "roastet on the skin" ^(B,I)

on a zucchini-carrot side dish ^(D)
with dill sauce ^(D,I) und rosemary potatoes ^(D) € 19,90

„Neptun - Plate“

Pike perch and Baltic Sea plaice fillet
on a Sc. Choron ^(A,D,E) with fried potatoes and a salad ^(2,7,12) € 19,90

Scampi ^(B,C,N) fried in garlic,

served with baguette ^(I) and a salad plate ^(1,A,D,L,M,G) € 23,50

Home Cooking

„Hawaii Toast“

2 pieces of toast (1,D) topped with ham (2,12) and pineapple,
baked with cheese (D) on a side salad € 10,50

„Strammer Max“

2 pieces whole wheat bread (D,I,O) with cubes of smoked ham (2,12,1)
and 3 fried eggs (A) on a selection of salads € 13,50

Ham sandwich

2 pieces whole wheat bread (1,D,O) with
„Holsteiner“ smoked ham (2,12,1) and gherkins (L) € 11,90

Hearty fried potatoes with bacon (2,7,12) and onions, served
with 3 fried eggs (A) an a selction of salads

€ 12,90

elderly/children portion

€ 10,90

Homemade sour meat of pork

with hearty potatoes (2,7,12) and spicy pickles € 13,90

elderly/children portion

€ 11,90

„Country bread“

2 pieces of mixed bread (1,D) with „Holsteiner“ smoked sausage (1,2,12),
cheese (D) an pickles € 10,90

That always fits

Currywurst (2,12) „pan fried“

with spicy currysauce (8), served with french fries with ketchup (8)
or mayonnaise (A) and a salad garnish € 9,90

Sweet to round up

Mixed ice cream ^(A,D,I,M) with whipped cream ^(D) 3 scoops of ice cream ^(D) with cream ^(D)	€ 4,80
Peach Melba 3 scoops of vanilla ice cream ^(A,D,I,M) with peach, raspberry sauce and whipped cream ^(D)	€ 6,20
Holsteiner red fruit pudding with hole milk ^(D)	€ 5,50
Kaiserschmarrn ^(6,A,D,I) Pancake ^(6,A,D,I) with 1 scoop of vanilla ice cream ^(A,D,I,M)	€ 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 sesameseeds
- (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.