

# holstein's

**Simply enjoy – in a time that is challenging for all of us in a new normality!**

**In our Restaurant Holstein's we serve you modern fusion cuisine – tried and tested dishes from the north, paired with international specialties that our kitchen team has created for you!**

**Experience homemade, northern German and international dishes in our restaurant Holstein's, which are prepared and served with seasonal ingredients, modern and fresh for you and your guests.**

**A fantastic view of the Baltic Sea is included for you and your guests at any time of the day, especially in the Summer from our spacious terrace!**

**Be our guest, enjoy your stay with us and forget the hustle and bustle of everyday life for one moment!**

**This menu is valid from Monday to Sunday from 12:30 pm to 2:30 pm and 6:00 pm to 11:00 pm.  
(We accept your orders from the menu at lunchtime until 2:00 pm and in the evening until 9:30 pm).**

**If you have intolerances or allergies, please contact our friendly service staff. There is a separate menu with the allergens and additives that must be declared.**

## **ATLANTIC asparagus menu**

### **Starter**

**Colorful asparagus salad with strawberries, cherry tomatoes, wild herbs and vanilla-balsamic vinaigrette** € 18,50

### **Soup**

**Foamed asparagus cream soup with colorful asparagus and cress** € 12,50  
**with North Sea shrimps** € 16,50

### **Main course**

**Portion of German white asparagus served al dente**

**with new potatoes** € 29,00  
**with baked onsen egg** € 32,00  
**with Holsteiner cooked and smoked ham** € 36,00  
**with a veal schnitzel** € 39,00  
**with fried salmon fillet (120g)** € 39,00  
**with fried beef fillet (120g)** € 44,00

**We can optionally serve you:**  
**Hollandaise sauce, Bernaise sauce, melted butter or wild garlic vinaigrette (vegan)**

### **Dessert**

**Strawberry chocolate mousse with rhubarb, pistachio crumble and lime basil sorbet** € 16,90

holstein's  Dinner-Menu 

**Our Kitchen-Team recommends:**

**Amuse Bouche**

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**“Heaven and earth” with Milles feuilles of duck foie gras and black pudding with caramelized apples and vanilla puree.**

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**Lemongrass-coconut foam with teriyaki tuna and pineapple chutney.**

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**U.S. Greater Omaha Roast Beef with braised onions, pumpkin chutney, and baked potato truffle cube.**

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**Valrhona nougat tart with Lübeck marzipan, dulce de leche, nashi pear and yuzu sorbet.**

**Everything must be right: For a successful evening nothing should be left to chance. And that's why we pay attention to sustainability, origin, and proven quality with all ingredients. This applies not only to the food, but also especially to the selection of wines.**

**as 3-course menu à 82,00 € (without Milles feuilles)  
as 4-course menu à 105,00 €**

**corresponding wine accompaniment for 3-course à 34,00 €  
for 4-course à 44,00 €**

## Starters

<b>Wild herb salad with wild garlic vinaigrette croutons, roasted seeds and strawberries</b>		<b>13,90€</b>
<b>additionally with Italian organic buffalo mozzarella.</b>	<b>plus</b>	<b>7,00 €</b>
<b>additionally with fried wild mushrooms.</b>	<b>plus</b>	<b>6,10 €</b>
<b>Truffled veal tartare with Grana Padano, roasted hazelnuts, pickled ringlets and wild herbs</b>		<b>22,00 €</b>
<b>“Heaven and earth” with Milles feuilles of duck foie gras and black pudding with caramelized apples and vanilla puree.</b>		<b>26,00 €</b>
<b>Salmon marinated in beetroot with wild herbs, lemon pepper yogurt, cucumber and bread chip</b>		<b>17,50 €</b>

## **Soups**

<b>Clear Travemünde fish soup with fried game fish, bread chips and saffron aioli.</b>	<b>15,90 €</b>
<b>White tomato cream soup with tomato concassé and basil foam</b>	<b>12,00 €</b>
<b>Additionally with a lemon cream cheese raviolo</b>	<b>15,00 €</b>
<b>Lemongrass-coconut foam with teriyaki tuna and pineapple chutney.</b>	<b>21,00 €</b>

## **Vegetarian / Vegan**

<b>Vegan variation of pointed cabbage and artichoke with mashed potatoes and celery and confited mini vegetables</b>	<b>29,00 €</b>
<b>Spinach and ricotta ravioli with truffle espuma with baby spinach, poached egg, parmesan, and winter truffle</b>	<b>36,00 €</b>
<b>Pepper risotto with melon, mango, fresh mint, and lemon sorbet</b>	<b>28,00 €</b>

## **Main course**

### **Fish**

<b>Fresh Travemünder Plaice "Müllerin - Art" with melted butter, with boiled potatoes and cucumber-salad</b>	<b>33,50 €</b>
<b>or with fried bacon cubes "Finkenwerder Style"</b>	<b>37,50 €</b>
<b>or North Sea shrimps</b>	<b>42,50 €</b>
<b>Poached monkfish in a zucchini coating on a potato and leek cake with veal tongue, wild cauliflower, beech mushrooms and gremolata</b>	<b>42,50 €</b>
<b>Homemade cannelloni of sole and lobster with saffron foam, fennel, carrot, and wild broccoli.</b>	<b>58,00 €</b>

### **Meat**

<b>U.S. Greater Omaha Roast Beef with braised onions, pumpkin chutney, and baked potato truffle cube.</b>	<b>53,90 €</b>
<b>Rack of lamb under the spring herb crust served with artichoke salad and tomato-filled date couscous</b>	<b>41,00 €</b>
<b>Gently braised ox cheeks with parsnip puree, glazed baby corn, wild broccoli, and beetroot</b>	<b>38,90 €</b>
<b>Chateaubriand for two (carved at the table) with port wine jus, Bernaise sauce, truffled potato gateau, grilled green asparagus and beech mushrooms</b>	<b>125,00 €</b>



## ATLANTIC classics

Caesar Salad			24,90 €
with roasted chicken and bacon, Grana Padano, cherry tomato			
alternatively with 4 prawns cal. 8/12 instead of corn-fed chicken breast			33,90 €
alternatively vegan without roasted chicken and bacon			17,90 €
Club Sandwich			28,90 €
with fried turkey breast, fried egg, lettuce, tomato, roasted bacon, and French fries			
Airy breaded Viennese veal escalope			32,90 €
with fried potatoes, cranberries, and cucumber salad			
Heifer fillet of beef			
on sautéed baby spinach and French fries			
200gr			46,90 €
300gr			54,90 €
Desserts and Cheese			
Homemade sorbet or ice cream of the day	per ball		4,00 €
additionally poured with sparkling wine	0,1 l	plus	8,50 €
additionally poured with Taittinger Champagne	0,1 l	plus	21,00 €
Valrhona nougat tart with Lübeck marzipan, dulce de leche, nashi pear and yuzu sorbet.			19,90 €
ATLANTIC Desert variation with homemade desserts from our pastry shop			18,90 €
Espresso crème brûlée with homemade vanilla ice cream and berries			17,00 €
Selection of various sorts of "Holsteiner" cheese			21,90 €
with fruit chutney, fig mustard, and bread with fruits			

## For our little Guests

### **Nemo`s supper**

Multigrain bread

6,00 €

with cheese or ham, egg, tomato, bell pepper and cucumber

### **Plate of the famous “Klabautermann”**

Veal cutlet

15,00 €

with potatoes and vegetables

### **Sailors treat**

Noodles

8,00 €

with tomato sauce

### **Neptuns favourite dish**

Fish filet

12,00 €

with mashed potatoes and vegetables

### **Pirate plate**

0,00 €

Plate and cutlery, to pillage from your parents plate

### **Vitamin`s fireworks**

Fresh fruit salad

5,90 €

and a small ball of ice cream