

Soups

Wedding soup (1, 2, A, C, G)
á la Thomsen,
with insert

Cup
small tureen
big tureen

€ 5,90
€ 11,90
€ 21,90

Homemade goulash soup (1, 2, J)
hot and spicy

Cup
Tureen

€ 6,20
€ 12,50

Starters

Matjes „Norwegian Style“ (1, 3, A, D)
two fillets of pickled herring on brown bread
with onions, to apple rings and cranberries

€ 12,90

Four Frisian Bruschetta (1, 3, A, D)
with olive oil toasted bread
topped with Matjes-gherkin-onion-tatar and tomato € 9,90

Smoked salmon (1, 4, C, D, H, G, J)
on potato hash brown with lettuce
and honey-mustard-sauce

€ 13,50

Four slices of baguette (A)
with herb dressing (C, G, J), garlic dressing (C, J),
sweet-chili-dip or herb butter (G)

€ 4,90

Salads

We serve oven-fresh bread (A) with our salads.

Vital Salad (A, H)

various lettuce, cucumber, tomato, peppers, onions and fruits with croutons and house dressing

€ 12,90

Small mixed salad

€ 4,90

Salad Nice style (D)

with tuna, tomato, mushrooms, olives and onions

€ 18,90

You can choose:

- grilled chicken breast strips***
- strips of roast beef***

€ 6,90

€ 8,90

Vegan dishes

Tagliarini  (A) – small and fine ribbon noodles with fresh mushrooms, spring onions, peppers and tomatoes, tossed in homemade pesto

€ 16,90

Variation of vegetables

with tomato-sauce and three potato-pumpkin-seed-hash-browns

€ 13,50

Vegan burger

vegetable patty with BBQ sauce, lettuce, tomato and onion, served with baked potato wedges

€ 18,90

Vegan Currywurst (4, 5, 7)

with french fries and curry-ketchup-sauce

€ 9,90

All schnitzel dishes are available with an optional vegan schnitzel. 

Classics

Farmer's breakfast (1, 3, C)

**fried potatoes with egg,
cubes of ham and gherkin**

€ 12,90

Brawn - from pork, spicy with remoulade sauce and fried potatoes

€ 12,50

Strammer Max (3, A, C, G) **brown bread with butter, topped with wafer-thin vespertine ham and two fried eggs**

€ 12,50

Slices from the pork liver* (A) – **fried with apple rings, grilled onions, butter beans and roast jus, served with boiled potatoes**

€ 15,50

Currywurst (4, 5, 7) – **(also available vegan) with french fries and curry-ketchup-sauce**

€ 9,90

From the river and the sea

Sea fish plate* (A, D)

**three different fish fillets
served with salad mix, homemade herb butter
and sea salt potatoes**

€ 28,90

Maties „Housewife Art“ (1, 3, A, C, D, G) **with onions, apple and cucumber in crème sauce on chive potatoes with a salad bouquet**

- two maties fillets**
- three maties fillets**

€ 15,50

€ 17,90

Pilot Breakfast (1, 3, C, D) **smoked salmon and fillets of maties and fried herring with a salad bouquet, served with fried potatoes and fried egg**

€ 23,90

Two fried herring filets (D) **according to "Grandma Emmy's recipe" (pickled, cold) with onions and fried potatoes**

€ 13,90

Fresh from the grill

With our steaks you have the choice between fried potatoes, French fries and baked potato wedges.

Rumpsteak* (6) – 200g, of the argentinean beef with homemade herb butter, with salad variation **€ 27,90**

Rumpsteak* (6) – 200g, of the argentinean beef with fried mushrooms and leek rolls **€ 27,90**

"Herrentoast" strips of rump steak (A, C, G) with peppers, onions and mushrooms in curry-mousseline on toast, with a side salad **€ 24,90**

Barbecue plate "Thomsen"*(1, C, F, G, J) three different medallions, spare ribs, sausages, grilled corn, potato wedges, coleslaw, herb butter and BBQ-sauce **€ 29,90**

Fresh from the grill

Three small schnitzel* (A, C, J) of the German country chicken in a crispy coating with tagliarini, curry-chili-sauce on paprika-pineapple-vegetables **€ 19,90**

Schnitzel – of pork, to fried potatoes

- Holstein style - newly interpreted topped with salmon, fried egg and capers, surrounded by fine vegetables (C, D)*** **€ 23,90**
- with paprika-onion-sauce (A, C)*** **€ 19,90**
- topped with mushrooms and leek rolls (A, C)*** **€ 19,90**
- garnished with lemon (A, C)*** **€ 17,50**

All schnitzel dishes are available with an optional vegan schnitzel. (V)

Cordon Bleu* (1, 3, A, C, G) – of pork stuffed with ham and cheese, to fried potatoes **€ 20,90**

Burger

With our burgers we serve cole slaw.

Pulled Salmon Burger (1, 2, 3, 4, C, D, G)
with fresh Irish salmon fillet and honey-mustard-dip,
apple slices and spring onions,
served with backed potato wedges

€ 18,90



Chicken Burger* (1, 2, A, C, G)
Chicken breast fillet in crispy marinade
with sweet chili sauce, lettuce leaf, pineapple
and cheese,
served with backed potato wedges

€ 18,90

Big Angus Beef Burger* (1, 2, 3, 7, A, C, G)
tender Black Angus beef - grilled, 200 grams
with onions, tomatoes, lettuce leaf, bacon and
bulls-eye-sauce,
served with backed potato wedges

€ 18,90

*Our Black Angus Beef Burgers are made
from 100% purebred Black Angus Beef from Ireland.*

*The patties are seasoned exclusively with a little
salt and pepper.*

*Only in this way the intensive herbal aroma of the
of the grass-fed beef is preserved.*

*The patties are fried "medium" or "well done"
according to your preference.*

Big Angus Beef Burger* (1, 2, 3, 7, A, C, G) – als Cheesburger
tender Black Angus beef - grilled, 200 grams
with onions, tomatoes, lettuce leaf, bacon, cheese and
bulls-eye-sauce,
served with backed potato wedges

€ 19,50

** Consumption of raw or undercooked fish or meat may cause intolerances under certain circumstances.*

Some hearty food for cold seasons

Homemade grits („Knipp-style-black-pudding) (A)
served with gherkin and fried potatoes € 15,90

Portion kale – a special North German tradition (1, 2, 3, 4, J)
with boiled sausage, smoked pork loin, a slice of bacon
and „Pinkel“ (whole stewed piquant sausage),
served with fried or boiled potatoes € 26,90



Kale plate – a special North German tradition (1, 2, 3, 4, J)
with “Pinkel” (whole stewed piquant sausage),
boiled sausage and smoked pork loin
served with fried or boiled potatoes € 21,90

Vegan kale burger (V) (A)
with kale patty, lettuce, tomato,
cucumber and ketchup, plus French fries € 18,90

Fitness weeks

Fitness slice (A, G)
wholemeal bread with quark, tomato, cucumber,
radish and garden cress, served with a salad € 10,90

Thomsen Bowl (V)
with couscous, marinated beans, lettuce, tomato,
avocado crème and carrots,
served with pomegranate seeds in vinaigrette
and baguette € 14,90

You can choose:

- **grilled chicken breast strips*** € 6,90
- **grilled prawns** (D) € 7,90

Grilled venison steak (C, H)
with herb crust
served with baby-spinach-tomato-ragout
and pumpkin seed rösti € 29,90

Ravioli (V) (A, C, G)
filled with porcini mushrooms,
served with mushrooms, spring onions and cherry tomatoes
in cream sauce, with garden cress € 21,90

Dessert

Tartufo Bianco

semi-frozen ice cream truffle
made of coffee and zabaglione cream,
covered with white meringue pieces
with hot cherries

€ 5,50

Tartufo Bianco

semi-frozen ice cream truffle
made of coffee and zabaglione cream,
covered with white meringue pieces
topped with hot espresso

€ 6,40

Apple and almond puff pastry baskets (A, C, G, F, L, K, H)
fresh from the oven
with a scoop of Mövenpick "Crème Vanilla"
and whipped cream

€ 7,50

Hot fruit (G)

served with Mövenpick „Crème Vanilla“
with hot cherries
optionally with cream

€ 6,10

€ 7,10

CREATIVE

FRESH

REGIONAL

TOOTHSOOME

SALUBIOUS

AFFECTIONATELY

TRADITIONAL

Food additives

- 1 **with preserving agents**
- 2 **with sapidity agents**
- 3 **with antioxidant agents**
- 4 **with colouring agents**
- 5 **with phosphate**
- 6 **with sweetener**
- 7 **caffeinated**
- 8 **containing quinine**
- 9 **blackened**
- 10 **containing phenylalanin-source**

Caption

 **Vegetarian**

 **Vegan**

Allergens

A **cereals containing gluten**
(wheat, rye, barley, oats, spelted, kamut, hybrid strains)

B **crustaceans**

C **egg**

D **fish**

E **peanuts**

F **soya**

G **milk & milk products (including lactose)**

H **shell-fruit**
(almond, hazelnut, walnut, cashew, pecan, pistachio, Macadamia nut, Queensland nut)

I **celery**

J **mustard**

K **sesame seeds**

L **sulfur dioxide and sulfites**
in a concentration of more than 10mg /kg or 10mg /l

M **lupins**

N **molluscs**

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