

Soups

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

Cup € 5,90
small tureen € 11,90
big tureen € 21,90

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

Cup € 6,20
Tureen € 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** € 6,90
- *strips of roast beef** € 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**

€ 15,50

▪ **three maties fillets**

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

Rumpsteak* ^(G) – 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. 

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, A, 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

Big Angus Beef Burger* (1, 2, 3, 7, A, C, G) – als Cheeseburger
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

**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.**

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



Coastal Time

Green crab soup (B, D, G)
with smoked salmon and crem
richly arranged in a soup bowl

€ 9,90

North Sea Bowl (1, 6, A, D)
fresh leaf salad in lemon vinaigrette,
with apple, avocado, onions, pomegranate seeds
and sprouts,
served with matjes fillet and beetroot sticks

€ 17,90

Homemade sailor's lobscouse (C)
Corned beef, potatoes and onions
with two fried eggs and rolled filet of marinated hering
served with beet root and gherkin

€ 17,50

Lamb filet (D)
on mediterranean vegetables,
served with salted potatoes and rosemary jus

€ 28,90

Lister Duo (1, D, G)
filets of redfish, plaice and hake,
with salted potatoes and melted butter,
prawns and salad with Sylter dressing

- fish platter for two € 57,90
- also available for one person € 29,90

Scampi tagliarini (A, D) – small and fine ribbon noodles
with six scampi, rocket, garlic, spring onions, olives,
tomato sauce and parmesan, spicy seasoning € 25,90

Plaice filet “Finkenwerder-style” (D)
served with sea salt potatoes, onions-bacon-dip
an a small salad € 27,90

Tuna steak (D)
served with pineapple and pepper,
with potato rösti and lime foam € 29,90

Red fruit jelly (G)
with a scoop of vanilla ice cream € 5,90

Flute Limoncello (G)
Lemon ice cream swirled with lime liqueur sauce € 7,50



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

FRES**H**

REGI**O**NAL

TOOTH**S**OME

SALUBIOUS

AFF**E**CTIONATELY

TRADITIO**N**AL

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, spelled, 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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