

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.**

Asparagus season

Asparagus cream soup  (A, G, I)
with cream, croutons and cress

€ 7,90

Asparagus salad (1, 3, A, C, G)
dressed leaf salad with green asparagus
and white roasted asparagus, tomatoes, cucumber,
feta and red onions, garnished with egg and strawberries
served with oven-fresh bread

€ 17,90

Vegetarian vegetable plate  (A, C, G)
200 grams of fresh German asparagus
(green and white) surrounded by young vegetables,
potato rösti and hollandaise sauce

€ 17,50

Pasta Asparagus (A, C, G, J)
with pesto, dried tomatoes, asparagus,
spring onions, mozzarella and basil

€ 19,90

Fresh German asparagus spears (A)
500 gram raw weight
with boiled potatoes and melted butter (G)
or hollandaise sauce (A, C, G)

€ 23,90

Served with your choice of

- pork cutlet (A, C) € 9,90
- wafer-thin vesper ham (1, 3) € 9,90
- salmon filet (A, D) € 14,90
- crispy chicken cutlets (A, C) € 11,90
- vegan schnitzel (A) € 9,90
- rump steak – grilled, 200 gram € 18,90

„St. Gotthardt” (A, G)

Pork steak with asparagus and tomato on toast,
gratinated with cheese, with salad garnish

€ 19,90

Pizza green and white (A, G)
topped with green and white asparagus,
ham, diced tomatoes and basil,
baked with mozzarella

€ 17,50

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

FRESH

REGIONAL

TOOTH-SOME

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, 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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