

Soups

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

<i>Cup</i>	€ 5,90
<i>small tureen</i>	€ 11,90
<i>big tureen</i>	€ 21,90

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

<i>Cup</i>	€ 6,20
<i>Tureen</i>	€ 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.***

Mushroom weeks

Chanterelle Cream Soup (G)
topped with a dollop of cream

€ 9,50

Four Chanterelle Bruschettas (1, 3, A)
bread toasted with olive oil

topped with chanterelles, bell peppers, and bacon € 12,50

Salad plate (G)

Lettuce with fried mushrooms, pomegranate seeds,
feta cheese and caramelized nuts

€ 17,90



Tarte Flambée with Chanterelles (1, 3, A, G)
with chanterelles, bacon, leeks, and cherry tomatoes
on crème fraîche

€ 18,50

Ravioli (A, C, G)

filled with porcini mushrooms,
served with king oyster mushrooms, spring onions
and cherry tomatoes in cream sauce,
with garden cress

€ 21,90

Pork fillet medallions (1, 2, A, C, G)

with fresh wild mushrooms and potatoe noodles
in pepper cream sauce

€ 28,90

Potato Rösti (A, C, G)

with fried chanterelles, scallions, and
Parmesan, served with a side salad

€ 17,90

Pork schnitzel (1, A, C)

with chanterelles and red onions,
served with fried potatoes

€ 26,90

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

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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