

## ***Soups***

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

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

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

<b><i>Cup</i></b>	<b>€ 6,20</b>
<b><i>Tureen</i></b>	<b>€ 12,50</b>

## ***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 <sup>(A)</sup> with our salads.**

### **Vital Salad** <sup>(A, H)</sup>

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

€ 12,90

### **Small mixed salad**

€ 4,90

### **Salad Nice style** <sup>(D)</sup>


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**  <sup>(A)</sup> – 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** <sup>(4, 5, 7)</sup>

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.***



## **Sylt weeks**

**Curry lobster soup** <sup>(D, G)</sup>  
with milk foam, herbs, cress  
and prawns

€ 9,90

**Zanzibar salad** <sup>(1, A, D, G)</sup>  
fresh leaf salad with Sylter dressing, tomatoes,  
peppers, pineapple and shrimps,  
served with chili dip and toasted garlic bread

€ 18,90

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

€ 16,90

**Lamb filet** <sup>(J)</sup>  
on mediterranean vegetables,  
served with salted potatoes and rosemary jus

€ 27,90

**Lister Duo** <sup>(1, D, G)</sup>  
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** <sup>(A, D)</sup> – small and fine ribbon noodles  
with rocket, garlic, spring onions, olives,  
tomato sauce and parmesan, spicy seasoning

€ 25,50

**Fried salmon filet** <sup>(D)</sup>  
on cucumber vegetables,  
served with boiled potatoes and herb butter

€ 24,90

**Red fruit jelly** <sup>(G)</sup>  
with a scoop of vanilla ice cream

€ 5,90

**Flute Limoncello** <sup>(G)</sup>  
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*** <sup>(G)</sup>

*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***

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