Soups

Wedding soup (1, 2, A, C, G)
á 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 rips, 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

SINCE 1978
CERTIFIED ANGUS BEEF® BRAND

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 preferen

* 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 ***€ 16,90***

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

Vegan kale burger *(A)*
with kale patty, lettuce, tomato,
cucumber and mustard, plus French fries ***€ 17,90***

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 € 6,10
optionally with cream € 7,10

CREATIVE
FRESH
REGIONAL
TOOTHSOME
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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