

*Some hearty food for cold seasons ...*

*All around the curly kale* (1, 2, 3, A, J)

*serving of kale “a special North German tradition”*

*with boiled sausage, smoked pork loin, “Pinkel” (whole stewed piquant sausage) and a slice of bacon  
to fried and boiled potatoes*

€ 17.90

*kale dish “a special North German tradition”*

*with “Pinkel” (whole stewed piquant sausage), boiled sausage and smoked pork loin  
to salt or fried potatoes*

€ 15.50

*Battle plate “Hotel Thomsen”* (1, 2, 3, A)

*various types of sausage such as liver sausage, brawn and “Zwiebelmett”  
a warm slice of bacon and homemade grits (“Knipp-style-black-pudding”)  
aside bread and butter*

€ 14.50

*Homemade grits* (“Knipp-style-black-pudding”) (A)

*served with cucumber and fried potatoes*

€ 9.90

## *Soups...*

### *Wedding Soup* (1, 2, C, G)

*à la Thomsen*

*with insert*

*Cup* € 4.60

*Small tureen* € 9.50

*Big tureen* € 17.90

### *Homemade goulash-soup* (1, 2)

*hot & spicy*

*Cup* € 4.90

*Tureen* € 9.90

## *Starters...*

### *Matjes "Norwegian style"* (1, 3, A, D)

*two fillets of pickled herring*

*on brown bread to apple rings,*

*onions and cranberries*

€ 8.50

### *Thomsen's Bruschetta* (1, 3, 4, A, C, G)

*Variations*

*of tomato, tuna and matjes-tartar (tartar of pickled herring)*

*on roasted bread with olive-oil*

€ 8.90

### *Scampi-Pan* \* (B, G)

*with a duet of peppers & onions*

*in garlic-herbal-butter,*

*flambéed at the table,*

*served with wild-herb-salad and oven-fresh bread*

€ 14.90

## **Marketfresh and crunchy salads...**

### **Nizza-Salad** (A, C, F, K)

with Tuna, egg, peppers, cherry tomatoes,  
beans, cucumber, olives and spring onions,  
flavored piquant

€ 11.90

### **Caesar's Salad** (1, 3, A, C, G, I)

Fresh iceberg and romaine lettuce,  
dressed with spicy Caesar's dressing,

Parmesan, cherry tomatoes and sunflower-cROUTINOS

€ 9.90

### **Side-Salad**

Different leaf lettuces,  
cucumber, tomato, peppers and onions  
in our house dressing

small

€ 3.80

large

€ 7.20

**... to our salads we serve you with oven-fresh bread** (A)

## **Vegetarian – tasteful without meat...**

### **Penne** (A, G)

with nut mushrooms, to sugar snap peas, cherry tomatoes,  
served with curry-sauce and Sakura-cress

€ 10.90

### **Mediterranean Vegetable Platter**

with grilled courgettes, aubergines and grill-corn

served with tomatoes, onions and peppers

to a tomato-sauce and three potato-pumpkin-hash-browns

€ 11.90

### **Baked white mushrooms**

with wild herbs salad and herb quark

€ 9.50

## **... aside we like to serve to chili-dip**

- two grilled shrimps to a duet of peppers & onions \* (B) € 6.90
- two chicken-pineapple-skewers \* € 3.90
- strips of grilled chicken breast strips \* – 160grams € 5.90
- Halloumi-Grill-Cheese (goat, sheep & cow's milk) (G) € 3.70

*\* The consumption of raw or not fully cooked meat or fish can sometimes lead to intolerances.*

## Try our classics...

### **Baked Camembert** (A, C, G)

with cranberries and baked parsley,  
to brown bread and butter

€ 8.90

### **Farmer's breakfast** – of three eggs (1, 3, C)

with fried potatoes,  
cubes of ham and gherkin

€ 9.80

### **Brawn** – made from pork, spicy (1, 2, 3, C)

with tartar sauce and fried potatoes

€ 8.90

### **Slices from pork liver** \* (A) – fried

with rings of apple and grill-onions,  
buttered carrot and gravy,  
aside boiled potatoes

€ 12.90

### **Currywurst** – 150 grams, sausage (4, 5, 7)

with French Fries and curry-ketchup-sauce

€ 7.30

## Delicious titbits from river and sea...

### **Sea Fish Platter** \* (A, D)

Coalfish, salmon and fillet of plaice  
to a mix of leaf salad,  
herb butter and sea-salt-potatoes

€ 22.90

### **Matjes „Thomsen Special“** (1, 3, A, C, D, G)

with onions, slices of apple & cucumber  
in cream-sauce to chive-potatoes  
and a salad garnish

➤ two in a number

€ 12.90

➤ three in a number

€ 14.90

### **Pilot's breakfast** (1, 3, C, D)

Smoked trout & salmon and matjes fillet  
to a salad garnish,  
fried potatoes with fried egg

€ 18.90

### **Brathering** – by "Grandma Emmy's recipe" (D)

(fried herring, pickled, cold)

with onions and fried potatoes

€ 8.90

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*Fresh from the grill,  
treat yourself to something special ...*

*of Argentine beef...*

**Rump steak** \* – 200 grams (G)  
with our homemade steak-butter,  
to Mediterranean vegetables and rosemary potatoes € 24.90

**Rump steak** \* – 200 grams (A, G)  
with fried button mushrooms and leek rolls,  
served with grill-corn and herb-butter-bread € 20.90

**Ask about our classic!**

**Chateaubriand**

**on pre-order and for two persons**

**€ 31.90 per person**

*of German Country chicken...*

**Schnitzel** \* – in the crispy coat (A)  
on apple clefts and leek rolls to Sweet-Chili-Penne € 16.50

*Fresh from the grill,  
treat yourself to something special ...*

*in diversity ...*

**Thomsen's grill pan** \* (3, 5, G)  
Grilled beef, chicken and pork, with sausage, bacon,  
broccoli florets and fried potatoes, to herb butter € 24.90

*of pork...*

**Schnitzel**

- topped with fried button mushrooms and leek rolls,  
aside fried potatoes (A, C) € 14.90
- garnished with lemon, served with fried potatoes (A, C) € 12.90
- to gipsy-sauce and fried potatoes (A, C) € 14.50
- Tyrolean style (A, C, G) – gratinated  
with fried onions, tomato and cheese,  
to fried potatoes € 15.90

**Cordon Bleu** \* (3, A, C, G)  
stuffed with ham and cheese, to fried potatoes € 16.90

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## *Fancy a burger... !?*

### ***Pulled Salmon Burger*** (1, 2, 3, A, D, C, G)

*with fresh Irish salmon fillet and honey-mustard-dip,  
apple slices and spring onions,  
thereto we serve baked potato wedges*

€ 14.90

### ***Chicken Burger*** \* (1, 2, A, C, G)

*Chicken breast fillet in crispy marinade  
with sweet chili sauce, lettuce, pineapple and cheese,  
French fries from the sweet potato*

€ 13.90

### ***Big Angus Beef Burger*** \* (1, 2, 3, 7, A, C, G)

*Tender Black Angus beef – grilled, 200g  
with onions, tomatoes, lettuce-leaf, bacon  
and Bulls-Eye-sauce, to baked potato wedges*

€ 14.50

### ***Big Angus Beef Burger*** \* – type cheeseburger (1, 2, 3, 7, A, C, G)

*Tender Black Angus beef – grilled, 200g  
with onions, tomatoes, lettuce-leaf, bacon, cheese  
and Bulls-Eye-sauce, to baked potato wedges*

€ 14.90

## *...aside our burgers we serve ...*

*coleslaw salad and at your choice ...  
ketchup, mayonnaise and/or mustard (4, 5, 7, C, G, J)*



*Our Black Angus burgers are made from 100%  
purebred Black Angus beef from Ireland.  
Patties – flavored with a little salt and pepper only.  
Just thus the intensive herbal aroma of Grass-Fed-Beef remains.*

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## *Tempting seductive desserts...*

*Flute Limoncello* in champagne glass (A, C, G, H, 3, 4, 7)  
Lemon ice cream swirled with lemon liqueur sauce € 5.50

*Topfenknödel* – two in number (A, C, G)  
on warm vanilla sauce, with a ball of  
Mövenpick Cream Vanilla with sugar & cinnamon € 5.50

*Ice-coffee* or *chocolate* with cream (7,G) € 3.80

*Mini dessert* (C, G, H)  
a ball Mövenpick "roasted almonds"  
with apple compote, cream and caramelized nuts € 2.90

*Creme Brûlée* (C, G, 4, 7)  
with an espresso and berry fruits € 6.90

*Apple strudel* – fresh from the oven (A, C, G, H, F)  
with warm vanilla sauce and Mövenpick Cream Vanilla € 5.50

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## *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*

## *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*