

## *The Starters*

<i>Duck breast on lamb's lettuce, marinated with pumpkin-chutney served in a smoke jar (4, 9, 12)</i>	<i>12,50</i>
<i>„Vitello i pomodoro“ Fine carpaccio of prime boiled beef, zebra tomato und Mozzarella, mariniert mit Paprika-Oliven-Vinaigrette (4, 9, 12)</i>	<i>13,50</i>
<i>Fruity-tangy mangold spinach salad with avocado pomegranate and mango in a soya-chilli dressing served with filet of pikeperch, roasted in black sesame (2, 4, 6, 9, 12, 13)</i>	<i>12,50</i>

## *The Soup*

<i>Cream soup of sweet potatoes and pumpkin served with bacon espuma (4, 7, 9)</i>	<i>8,00</i>
<i>Creamed soup of lobster with old cognac (3, 4, 5)</i>	<i>9,50</i>
<i>Afghan red lentil soup with smoked potato chips (4, 7, 9)</i>	<i>8,00</i>
<i>Duhner bouillabaisse, with red mullet, spined loach shrimps and green shell mussels (2, 3, 5, 9, 14)</i>	<i>9,50</i>

## *The Entrée*

<i>Surprême of quail breast on celery mousse with roasted pumpkin and pomegranate sauce (4, 5)</i>	<i>15,50</i>
<i>Truffle burger with homemade dry-aged hamburger (120g) truffled burger sauce, flaked Parmesan, cherry tomatoes Serrano ham, rock salad and pickled truffles (1, 4, 9, 12)</i>	<i>19,50</i>

### *Incompatibilities that could cause allergies:*

*1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide 8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs*

### *Additives:*

*a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate l) sweetener m) source of phenylalanine*

## *The Fish*

*“Two kinds three kinds“*

<i>steamed plaice filet, on potato puree with white wine sauce</i>	
<i>fried spined loach filet, with sweet potato wedges</i>	
<i>baked pollack filet, on potato salad (1, 2, 4, 5, 9, 12)</i>	21,00
<i>Oven-cooked filet of cod with vanilla salt</i>	
<i>served on a pumpkin-apple beet, with red Camargue rice</i>	
<i>(1, 2, 4, 5, 9, 12)</i>	24,50
	<i>Tasting portion 18,50</i>
<i>Medaillons vom Seeteufel in einer Salami-Schinken-Krume gebraten</i>	
<i>auf bunten Rüben in Ahornsirup, dazu Sellerie-Mousse (2, 5, 7, 9)</i>	28,00
	<i>Tasting portion 21,00</i>

## *Welcome vegetarians!*

<i>Ratatouille risotto au gratin with organic pasture milk cheese</i>	
<i>from Tcken Farm (4)</i>	15,50
<i>Tarte flambee with crème fraîche, goats cheese, fig and rocket salad</i>	
<i>(4, 8, 9)</i>	21,00
<i>Sweet potato wedges and pumpkin Bolognese</i>	
<i>served with mixed leaf salads in a tomato dressing (12)</i>	12,50

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## *The Meat*

Please select your preferred meat dish (gross weight) as well as the side dishes of your choice (see below):

<i>Beef filet approx. 140g</i>	<i>21,00</i>
<i>Beef filet approx. 200g</i>	<i>29,50</i>
<i>Barbarie duck breast ca. 200g</i>	<i>12,50</i>
<i>Saddle of veal approx. 200g</i>	<i>14,00</i>
<i>Dry-aged rump steak approx. 140g</i>	<i>18,50</i>
<i>Dry-aged rump steak approx. 200g</i>	<i>26,00</i>

### Vegetable side dishes::

*Cranberry red cabbage*

*Green beans with bacon and onions (4, d)*

*Roast mushrooms with onions and bacon (4, d)*

*Grilled mediterranean vegetables* *per portion 3,50*

### Potato and rice side dishes::

*Baked potato with sour cream (1, 4, 5, 12, 13)*

*French fries*

*Roast potatoes with onions and bacon (4, d)*

*Rosemary triplets (4)*

*Sweet potato wedges*

*Basmati rice* *per portion 3,50*

### Fine sauces:

*Creamy sauce with green pepper (4, 5, f)*

*Homemade herb butter (4)*

*Hollandaise sauce (1, 4)* *per portion 3,50*

*... and for a salad from our buffet* *5,50*

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## *Our classics*

*Saddle of veal under a mustard rosemary crust  
served on port wine shallots, with pink pommes duchesse (1,4,9,12) 22,00*

*Fine prime boiled beef in parsley cream sauce  
served with flowering vegetables and moorland potatoes (4, 5) 21,00  
Tasting portion 16,00*

*“Turbot curry“  
Filet of fine turbot, served in a fruity curry sauce, with Basmati rice  
and hearts of lettuce in a sour cream dressing (2, 4,9, 12) 31,00*



*“Hospitality from Lower Saxony“*

*„Strammer Max“*

*Wholemeal bread with smoked ham and fried egg  
served with mixed pickles (1, 4,9, 7) 16,00*



*“Hospitality from Lower Saxony“*

*„Schweinepfeffer“*

*Tips of pork tenderloin in a pepper sauce  
served in a pasta salad with root vegetables (1, 4, 5,9, 12) 16,00*

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## *For our "little guests"*

<i>Home-made chicken nuggets coated in cornflakes with French fries (1, 9)</i>	<i>7,50</i>
<i>Homemade filet of coalfish fish fingers broccoli and baked potato sticks (1, 2, 4, 9)</i>	<i>8,50</i>
<i>Schnitzel made of young pork chops with pea-root vegetables served with French Fries (1, 4, 9)</i>	<i>9,00</i>
<i>Spaghetti in a tomato sauce or Bolognese served with freshly grated Grana Padano (1, 4, 5, 9)</i>	<i>7,00</i>

*...and followed by a scoop of ice cream  
(Strawberry, chocolate or vanilla ice cream) and a lollipop*

## *The Dessert*

<i>Creamy Panna Cotta with a taste of coffee beans served on roasted pine nuts in a caramel sauce (4)</i>	<i>8,00</i>
<i>Pear crumble with homemade ice cream from farm Tcken's yoghurt (1, 4, 9)</i>	<i>8,00</i>
<i>Mousse au chocolate, seasoned with chilli (1, 4, 11, 13)</i>	<i>8,00</i>

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