



MODERN NORTHERN GERMAN

# KAUFMANNSSLADEN

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DEAR GUESTS,

Thank you for joining us and letting us take care of your culinary well-being.

While choosing our products we pay special attention to quality and freshness. Luckily, we can source most of our ingredients from Schleswig Holstein. Close contact with our producers, short transportation routes and the fresh, high-quality regional produce all contribute to an amazing taste.

We underline our efforts to buy regional, high-quality food through our “FEINHEIMISCH” membership.

We hope you enjoy your stay with us and have a great meal.

Your Lessau Family & the “Kieler Kaufmann” Team

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vegetarian: without meat or fish products



vegan: without animal products such as fish, meat, eggs, milk, honey etc.



feinheimisch: Main product is from our region and “Feinheimisch”

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# FEINHEIMISCH DISH

**Baked »FEDDERsen cheese«  
made from organic Buffalo Milk**  
with Watermelon, Eggplant Cream and Chutney  
28,00



For us, being a member of "Feinheimisch" means having a lasting effect on our environment. We work closely with our regional partners so that we can guarantee fresh and high-quality food from Schleswig-Holstein. Our "Feinheimisch" dishes are created to present a product from our region as the star of the dish.

## Our supplier and partner

Feddensens Farm is a family business that has already existed for over 100 years. The farm is on the west coast of Schleswig-Holstein in Immenstedt.

In 2008, the family started their breeding program with the buffalo lady "Butschi" and today, more than 120 buffaloes of the "Italian Mediterranean Breed" can be found on the farm.

Health and animal welfare are particularly important to the Feddersen Family. They are proud of their herd of water buffalo and the state-of-the-art robotic milking technology used on the farm. This technology allows each cow to be milked individually according to its own specific needs.

In summer, the buffaloes live on the pasture and enjoy nature and male and female calves are raised by their mothers.

In the farm's own cheese dairy, the buffalo milk is made into products consisting of 100% buffalo milk using traditional methods.

# SPECIALS AUGUST



**Wednesday, 31. 7. to Sunday, 4. 8.**

## **Roast beef from the Holstein heifer**

Fried Potatoes, Salad, Remoulade Sauce

29,50



## **Steamed Pollock Fillet**

Braised Cucumbers, Dill Potatoes, Mustard Sauce

24,00

## **Chickpea and Vegetable Curry**

Rice, Salad

23,50



## **Cherry Tiramisu**

13,50

**Monday, 5. 8. to Sunday, 11. 8.**

## **Susländer country pig Pork Chops**

Kohlrabi in Cream, boiled Potatoes

26,50



## **“Bratherring” sweet and sour**

Remoulade Sauce, fried Potatoes, Salad

26,00

## **Vegan Summer Fricassee**

Peas, Carrots, Kohlrabi, Cauliflower,

Rice, Beetroot salad

23,50



## **Horster Yoghurt Mousse**

Peach

13,00



# SPECIALS AUGUST



**Monday, 12. 8. bis Sunday, 18. 8.**

## **Roasted corn-fed Chicken Breast**

Oven Vegetables, Rosemary Potatoes

27,00

## **Roasted Char Fillet**

Braised colorful Carrots, Risotto

31,00

## **Summer Vegetable Quiche**

Herb Sour Cream, pickled Vegetables, Salad

20,00

## **Coconut Rice Pudding**

Cherry Compote

12,00



**Monday, 19. 8. bis Sunday, 25. 8.**

## **Boiled Beef**

Green beans, boiled Potatoes, Horseradish Sauce

28,00

## **Ragout of North Sea and Baltic Sea Fish**

Beetroot, Riesling Sauce, Rice

26,00

## **Pea Risotto**

Carrot, Spinach, Cherry Tomatoes

23,00

## **Trifle**

Cream Cheese, Mango, Amerettini

12,00



# SPECIALS AUGUST

**Monday, 26. 8. bis Sunday, 1. 9.**

## **Fried organic Bratwurst from Hof Muhs**

Sauerkraut, mashed Potatoes, Jus  
26,50

## **Steamed Ling Fillet**

Vegetable Strips, Riesling Sauce, Dill Potatoes  
29,00

## **Potato Gnocchi**

“Friesisch Blue”, Spinach, Walnuts, Cherry Tomatoes  
23,50

## **Cheesecake**

Blackberry Compote  
14,00



# STARTERS

## **Tatar from the Holsteiner Heifer**

Salad, Egg Yolk, Fried Capers

100g | 18,00

180g | 27,50

Fries extra

5,50

Parmesan-Truffle Fries extra

6,50

## **Pickled Mackerel Fillet**

Kohlrabi, Horster Buttermilk, Dill

18,50

## **Carrot Tart**

Purple Curry, Chutney, pickled Carrots

17,00

## **Appetizers Variation**

Selection from our cold starters.

1 Person | 18,50

2 Persons | 29,00

## **Foam Pea Soup**

Croûtons, Milk Foam

13,00 EUR

## **White Tomato Cream Soup**

Shrimp

15,00



## **Allergens**

Upon request, we will gladly provide you with a list of allergenic ingredients.

# VEGETARIAN, FISH, MEAT

## Ceasar Salad Vegi

Cheese, Romaine, Parsley, Brioche

21,00

+ 3 prawns | 8,50

+ 120g chicken | 8,50

## Mixed Leaf Salads

with Goat Cheese | 19,90

with Beef Strips | 22,90

with Fish of the day | 23,90

## Cauliflower "Zero Waste" Vegan

Cauliflower, Tempura, Tarragon

23,50

## Lukewarm smoked

### Kiel Salmon Trout Fillet

Celery, Fennel, Potato, Holsteiner Katenschinken

33,00

## Fried Mullet

Sea Spaghetti, Tagliatelle, Spinach, Crustacean

34,50

## Farmer's Chicken Duo from Ahrensbök

Mushrooms, Spinach, Potato

29,00

## Rumpsteak from the Holsteiner Heifer

Summer Vegetables, fried Potatoes, Jus

180g | 38,80

## Fillet of Holsteiner Heifer

Grilled Vegetables, Parmesan-Truffle Fries, Truffle Mayo

180g | 47,00

## Kaufmannsburger

Bacon, gouda, BBQ sauce, cucumber, lettuce, tomato, red onions, French fries, pointed cabbage salad

23,00

with Parmesan-Truffle Fries

24,00



All prices are in euros.

# DESSERT

## **Strawberry and Elderflower Slice**

Horster yoghurt

14,50



## **“Sweet Fries” – Churros**

“Ketchup and Mayonnaise”

13,90



## **“Geesas” Ice Cream from the Fuhlreit farm in Kropp**

Our service staff will gladly let you know  
which flavours are available.

|                      |      |
|----------------------|------|
| 1 scoop of ice cream | 3,80 |
| 1 scoop of sorbet    | 3,50 |
| 1 portion of cream   | 1,50 |



## **Cheese Plate with regional Cheese from the “Holsteiner Käsestraße”**

Chutney, Walnuts, Fruit Bread

18,50





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# BEVERAGES



## APERITIF

### **Prosecco Spumante »Il Fresco«**

0,1l | 7,50

### **Riesling Sparkling Wine Extra Dry**

Cisterzienser Weingut, Wonnegau

0,1l | 8,80

### **Louis Roederer Champagner**

0,1l | 17,50

### **Hugo**

Prosecco, lime, elderflower

0,2l | 9,50

### **Aperol Spritz**

Prosecco, Aperol, orange

0,2l | 9,50

### **Homemade Lemonade**

Changing flavours. Please ask our service staff.

0,3l | 4,90

with Alcohol

Vodka or gin, depending on your preference.

0,3l | 8,00

### **Grape Secco Raumland**

non-alcoholic

0,1l | 7,50

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# BEVERAGES

## WINE BY THE GLASS

### **Riesling**

»Winkeler«, Villa Gutenberg, Rheingau, Germany

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,50  |
| 0,75l |  | 32,00 |

### **White Wine Cuvee**

Dr. Bürklin Wolf, Pfalz, Germany

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,80  |
| 0,75l |  | 32,50 |

### **Grauer Burgunder**

Freiherr von Gleichenstein, Baden, Germany

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,30  |
| 0,75l |  | 30,00 |

### **Rosé**

Dr. Bürklin Wolf, Pfalz, Germany

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,80  |
| 0,75l |  | 31,00 |

### **Rioja Alta, Tempranillo**

Bodegas Tarón, La Rioja, Spain

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,50  |
| 0,75l |  | 33,00 |

### **Primitivo Puglia**

A Mano, Apulien, Italy

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,50  |
| 0,75l |  | 33,00 |

### **Merlot**

Domaine Roche-Audran, Rhône, France

|       |  |       |
|-------|--|-------|
| 0,2l  |  | 9,20  |
| 0,75l |  | 31,00 |

There is a large selection of wines available for you.  
Please ask our service staff for the detailed wine list.

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# BEVERAGES

## WHITE WINE

### **2022 Wachenheimer Riesling**

Dr. Bürklin Wolf, Pfalz, Germany

0,75l | 40,00

### **2023 Grüner Veltliner**

Weingut Fritsch, Wagram, Austria

0,75l | 30,00

### **2023 Chardonnay & Weißburgunder**

Knipser, Pfalz, Germany

0,75l | 41,50

### **2022 Grauburgunder**

Knipser, Pfalz, Germany

0,75l | 44,00

### **2022 Sauvignon Blanc**

Weingut Georg Mosbacher, Pfalz, Germany

0,75l | 45,00

## RED WINE

### **2021 / 2022 Spätburgunder Tradition**

Franz Künstler, Rheingau, Germany

0,75l | 39,50

### **2022 Valpolicella Lucchine DOC**

Fratelli Tedeschi, Veneto, Italy

0,75l | 33,00

### **2019 Château Chante**

Alouette Grand Cru, Saint-Emilion, France

0,75l | 56,00

### **2020 Pablo Claro Dominio de Punctum**

Kastilien – La Mancha, Spain

0,75l | 37,50

### **2021 Zweigelt**

Anita & Hans Nittnaus, Burgenland, Austria

0,75l | 34,00

All prices are in euros.

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# BEVERAGES

## BEER

### Holsten Pilsener on tap

0,3l | 4,70  
0,4l | 5,40

### König Pilsener on tap

0,3l | 4,90  
0,4l | 5,50

### Lillebräu Pils

0,33l | 5,00

### Lillebräu Helles

0,33l | 5,30

### Lillebräu Lager

0,33l | 5,30

### Lillebräu Pale Ale

0,33l | 6,50

### Alsterwasser

0,3l | 4,50  
0,4l | 5,20

### Holsten Pilsener non-alcoholic

0,33l | 4,60

### Maisel's Weisse Weizen

Classic, dark or non-alcoholic

0,5l | 6,50

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# BEVERAGES

## NON-ALCOHOLIC

### Magnus Mineral Water

Still or Sparkling

0,25l | 3,70

0,75l | 8,80

### Fritz Kola, Kola sugar free

### Fritz Orange, Mischmasch

0,33l | 4,90

### Wittenseer Lemonade

0,2l | 3,60

### Apple, Orange, Cherry, Redcurrant Juice

0,2l | 3,70

### Juice Spritzer

0,4l | 5,90

## COFFEE

### Café Crème

3,30

### Espresso

3,20

### Double Espresso

5,00

### Cappuccino

4,70

### Latte Macchiato

4,70

### Café Au Lait

4,70

Also available with oat milk, lactose-free milk or  
caffeine-free on request.

We source our Fairtrade organic Café Intención  
from J.J. Darboven in Hamburg.

All prices are in euros.