



MODERN NORTHERN GERMAN

# KAUFMANNSLADEN

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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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FEINHEIMISCH .....	02
WEEKLY SPECIALS .....	03
STARTERS .....	05
MAIN COURSES .....	06
DESSERT .....	08
BEVERAGES .....	09

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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

Feddersens 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.

# WOCHENKARTE

**Monday, 30. 9. to Sunday, 6. 10.**

## **Pear Bean Bacon**

Boiled Potatoes

23,50

## **Fishcake**

Cucumber Salad, fried Potatoes, Remoulade Sauce

24,50

## **Tagliatelle**

Frisian Blue, Walnuts, Spinach, Cherry Tomatoes

24,50

## **Baked Apple Rings**

Vanilla Sauce

10,50

**Monday, 7. 10. to Sunday, 13. 10.**

## **Holstein-style mashed beets**

Boiled Sausage, smoked Pork Chop, Bacon Gravy

26,00

## **Fried Salmon Fillet**

Spinach, Risotto, Beetroot Sauce

29,50

## **Pumpkin Quiche**

Pumpkin Seeds, pickled Pumpkin, Salad

23,50

## **Curd cheese mousse from Geestfrisch dairy**

Plum

12,50



# WOCHENKARTE

**Monday, 14. 10. to Sunday, 20. 10.**

## **Cabbage Roulade from the Holstein Heifer**

White cabbage in cream, boiled Potatoes

21,50

## **Steamed pollack fillet**

Mustard Sauce, Vegetable Strips, Dill Potatoes

23,00

## **Vegetarian goulash**

Mushrooms, Bell Pepper, Potato, Salad

21,00

## **Pumpkin Panna Cotta**

Pumpkin Seeds, Sherry Compote

12,00

**Monday, 21. 10. to Sunday, 27. 10.**

## **Oven-fresh Chicken Drumstick**

Oven-roasted Pumpkin, Rosemary Potatoes

26,00

## **Dreaded hake Fillet**

Potato and Cucumber Salad, Remoulade Sauce

27,00

## **Autumn Vegetable Lasagna**

Pumpkin, Salad

23,00

## **Coconut Rice Pudding**

Cherry Compote

11,50



# 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



## **Buffalo Mozzarella**

Tomato, Peach

18,50



## **Appetizer Variation**

for 1 Person | 18,50

for 2 People | 29,00

## **Pickled Char Fillet from the Kortmann Fish Farm**

Cucumber, Horseradish

17,00



## **Cream Soup of Pumpkin**

Chilli Oil

13,00



## **Mushroom Consume**

Chervil Dumplings

15,00

## **Allergens**

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

# MAIN COURSES

## Mixed Leaf Salads

with Goat Cheese	19,90
with Beef Strips	22,90
with Fish of the day	23,90



## Pumpkin Lasagna

Pumpkin Seeds, Wild Broccoli  
23,50



## Potato Pyramid Cake

Mushrooms, Carrot, Sweetcorn  
23,50



## BBQ Mackerel Fillet

Sweetcorn, Shallot, Apple  
23,50

## Fried Pike-Perch Fillet

Potato, Leek, Spinach, Port Wine  
33,00

## Duroc Pork in Aspic from Bauer Schramm

Fried Potatoes, Remoulade Sauce, Salad  
21,50



## Short Rib of Holsteiner Heifer

Chorizo, Apple, Shallot, Potato  
34,50



## Kaufmannsburger

Bacon, Gouda, BBQ Sauce, Cucumber, Lettuce, Tomato,  
Red Onions, French Fries, Pointed Cabbage Salad  
23,00



with Parmesan-Truffle Fries  
24,00

# MAIN COURSES

## **Rumpsteak from the Holsteiner Heifer**

Grilled Vegetables, Jus,

180g | 38,80

## **Fillet of Holsteiner Heifer**

Chanterelles, Truffle Mayonnaise

180g | 47,00

As a side dish, you can choose between:

- French Fries -
- Parmesan Truffle Fries -
- Fried Potatoes -
- Potato Gratin -



# DESSERT

## **Plum Tart**

Almond, Vanilla, Beni Wild

14,50



## **“Sweet Fries” – Churros**

“Ketchup and Mayonnaise”

13,90



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

Chutney, Walnuts, Fruit Bread

18,50



**For more dessert options check our  
weekly specials on Page 3-4**



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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.