



MODERN NORTHERN GERMAN

KAUFMANNSSLADEN

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”

FEINHEIMISCH DISH

Pork Chop from the Bielfeldt Farm

Green Beans, fried Potatoes, Jus

ca. 400 g | 31,50



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

Our supplier and partner The Bielfeldt farm looks back on almost 400 years of family tradition in agriculture. Rooted in Lake Wittensee in the Rendsburg-Eckernförde district, a project is being created here that focuses on sustainable and animal-friendly agriculture.

We got to know Katharina and Hendrik Bielfeldt and are impressed by the warmth with which they run their farm. Honesty, respect and the deep desire for species-appropriate animal husbandry can be felt and experienced everywhere. The feed for the animals is produced in-house, and the pigs and sheep are lovingly bred and raised on the farm. All meat products come from the farm's own butcher's shop.

With their passion for artisanal tradition and plenty of experience, they offer tasty meat products of the highest quality, which we are also happy about. See for yourself and try our Feinheimisch dish or get to know the Bielfeldt farm with its "happy meat" at the weekly markets and in the farm shop.

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**

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

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.

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.

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

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.