



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

## **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.

# WEEKLY SPECIALS

**Monday, 2.12. to Sunday, 8.12.**

## **Sous-vide cooked Thick Rib of Duroc pork**

Sauerkraut, mashed Potatoes, Onion Jus

27,50

## **Brathering “sweet and sour”**

Fried Potatoes, Remoulade sauce, Salad

23,50

## **Savoy Cabbage Roulade with Potato-Walnut Filling**

Jus, Savoy Cabbage in Cream, boiled Potatoes

24,00

## **Apple Beignets**

Vanilla Sauce

10,50

**Monday, 9.12. to Sunday, 15.12.**

## **Venison Sausage from the Gottesgabe Hunting Area**

Savoy Cabbage in Cream, Jus, boiled Potatoes

27,50

## **Roasted Salmon Fillet**

Pumpkin, Risotto, Beetroot Sauce

31,00

## **Kale-Pear Quiche**

Walnuts, pickled Vegetables, Herb Sour Cream, Salad

23,50

## **Gingerbread Cherry Tiramisu**

Vanilla Sauce

12,00



# WEEKLY SPECIALS

**Monday, 16.12. to Sunday, 22.12.**

## **Roulade from the Holstein Heifer**

Red Cabbage, Parsley Potatoes, Jus

28,00

## **Fish Cake**

Fried Potatoes, Cucumber Salad, Remoulade Sauce

24,00

## **Pumpkin Lentil Curry**

Rice, Salat

21,00

## **Braised baked Apple**

Marzipan, Almond, Vanilla Sauce

13,00

**Monday, 30.12. to Sunday, 5.1.**

## **Susländer Country Pig Goulash**

Peppers, Spaetzle, Salad

27,50

## **Steamed Pollock Fillet**

Mustard Sauce, Vegetable Strips, Dill Potatoes

24,00

## **Goat Cheese au Gratin**

Chutney, pickled Vegetables, Herb Baguette, Salad

24,40

## **Apple-Walnut Cake**

Vanilla sauce

11,00



# STARTERS

## **Tatar from the Holsteiner Heifer**

Salad, Egg Yolk, Fried Capers

100g | 18,50

180g | 28,00

Fries, extra

5,50

Parmesan-Truffle Fries, extra

6,50



## **Salmon Fillet pickled in Soy**

Spring Leek, Crème Fraîche, Sesame Seeds

22,00

## **Water Buffalo "Feta" from Hof Feddersen**

Beetroot, Hazelnut, Citrus Fruits

21,00



## **Appetizer Variation**

for 1 Person | 19,00

for 2 People | 29,50

## **Consommé from the Markeruper Duck**

Vegetable Cubes

15,00



## **Cauliflower Cream Soup**

Roasted Cauliflower, Herb Oil

14,00



## **Allergens**

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

# MAIN COURSES

## **Roasted Coalfish Fillet**

Black Pudding, Sauerkraut, Grape, Potato  
29,50

## **Fried Golden Trout Fillet from the fish farm Reese**

Kale, Potato, Horseradish, Parsley Root  
33,00

## **Butternut Squash**

Hazelnut, Ostenfeld Mushrooms, Beetroot  
25,00

## **Beetroot Falafel**

Sweet Potato, Root Vegetables  
26,00

## **Breast and Leg of the Markeruper Duck**

Red Cabbage, Potato Dumplings, Orange Jus, Chestnut  
33,00

## **Duroc Pork in Aspic from Bauer Schramm**

Fried Potatoes, Remoulade Sauce, Salad  
21,50

## **Kaufmannsburger**

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

23,00

with Parmesan-Truffle Fries

24,00

## **Rumpsteak from the Holsteiner Heifer**

with Butternut Squash Ragout

180g | 38,80

## **Fillet of Holsteiner Heifer**

with stewed Pointed Cabbage

180g | 46,50

As a side dish, you can choose between:

– French Fries – Parmesan Truffle Fries –

– Fried Potatoes – Potato Gratin –



# DESSERT

## Oven-Fresh Chocolate Cake

Vanille, Pear, Almond

15,00



## “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.