



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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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

## **Veal from Waldhof Zydek**

Truffled Root Vegetables, Bread Dumplings, Jus

29,00



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**

The Waldhof Zydek is a special place in Schleswig-Holstein, where organic farming is practised with a lot of heart and commitment. Nils and Elena Zydek took over the traditional "Bioland" farm in 2018 with their three children Matilda, Emma and Abbe. Supported by a small, motivated team, they rely on sustainability and respect. The close connection between humans and animals can be felt and experienced.

The 55 cows on the dairy farm spend their days and nights on the pastures from spring to autumn – with horns, as it should be. All calves, including the males, are lovingly raised on the farm. The white Heidschnucken, which graze the meadows all year round, contribute to landscape conservation and promote biodiversity.

In addition to the milk that is processed in the "Gläsernen" (Glass/Transparent) Dairy, the Waldhof markets high-quality meat directly to restaurants in Schleswig-Holstein and Hamburg. The meat comes from calves, oxen, cows and lambs – all in "Bioland" quality.

# WEEKLY SPECIALS

**Monday, 3. 2. to Sunday, 9. 2.**

## **Game Bolognese**

Tagliatelle, Salad

25,00

## **Marinated "Brathering"**

Fried Potatoes, Salad, Remoulade Sauce

24,50

## **Potato Gnocchi**

Parmesan, Spinach, Mushrooms, Cherry Tomatoes

23,50

## **Baked Apple Rings**

Vanilla Sauce

10,00

**Monday, 10. 2. to Sunday, 16. 2.**

## **Fried Markerup Duck Liver**

### **"Berliner" Style**

Mashed Potatoes, Sauerkraut, Roasted Onions

26,50

## **Steamed Salmon Filet**

Mustard Sauce, Vegetable Strips, Dill Potatoes

27,00

## **Vegetable Lasagne**

Tomato Sauce, Salad

24,00

## **Quark Mousse from Meierei Geestfrisch**

Cherry Compote

12,00



# WEEKLY SPECIALS

**Monday, 17. 2. to Sunday, 23. 2.**

## **Braised Beef Shoulder**

Red Cabbage, Potato Dumplings

28,00

## **Fried Char Filet**

Parsnip Puree, braised Carrot, Beet Root Sauce

29,00

## **Holstein Onion Tarte**

Herb Sour Cream, Salad

23,50

## **Cheesecake**

Raspberry Compote

14,00

**Monday, 24. 2. to Sunday, 2. 3.**

## **Bio "Bratwurst" from Hof Muhs**

Sauerkraut, Mashed Potatoes, Jus

28,00

## **Fried Zander Filet**

Potato and Leek Ragout, Spinach

28,50

## **Bread Dumplings**

Mushroom Crème Sauce, Salad

24,00

## **Lime Pana Cotta**

Mango Compote

13,00



# STARTERS

## **Tatar from the Holsteiner Heifer**

Salad, Egg Yolk, Fried Capers

100g | 19,50

180g | 29,50

Fries, extra

5,90

Parmesan-Truffle Fries, extra

6,90



## **Brioche**

Egg yolk, Mushrooms, Carrot

19,50



## **Pickled Pike-Perch Fillet**

Spinach, Grapefruit

22,50

## **Appetizer Variation**

for 1 Person | 19,80

for 2 People | 29,50

## **Parsnip crème Soup**

Pear Chutney

14,00



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

Vegetables

15,80

## **Allergens**

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

# MAIN COURSES

## **Sous vide Belly of Duroc Pork**

Plum, Savoy, Parsnip, Lille

26,50



## **Fried Winter Cod Fillet**

Beurre Blanc, Spinach, Beet, Risotto

33,50

## **Pannfisch 2.0**

Salmon Fillet, Mustard, Fried Potato Foam, mixed Pickles

29,50

## **Ravioli from Ostenfeld Mushrooms**

Spinach, Hazelnut

26,50



## **Celery**

Celery, Holstein Coffee, King Oyster Mushroom

24,00



## **Duroc Pork in Aspic**

### **from Bauer Schramm**

Fried Potatoes, Remoulade Sauce, Salad

24,80



## **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**

Hokkaido Pumpkin, Jus

180g | 38,80



## **Fillet of Holsteiner Heifer**

Creamed pointed Cabbage, Truffle Mayonnaise

180g | 46,50



As a side dish, you can choose between:

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

# DESSERT

## **Parsley Root Slice with Virunga Couverture**

Apple

15,00



## **“Sweet Fries” – Churros**

“Ketchup and Mayonnaise”

13,90



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

Chutney, Walnuts, Fruit Bread

18,90



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

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# BEVERAGES



## APERITIF

### **Prosecco Spumante »Il Fresco«**

0,1l | 7,80

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

Cisterzienser Weingut, Wonnegau

0,1l | 8,90

### **Louis Roederer Champagner**

0,1l | 17,50

### **Hugo**

Prosecco, lime, elderflower

0,2l | 9,60

### **Aperol Spritz**

Prosecco, Aperol, orange

0,2l | 9,60

### **Homemade Lemonade**

Changing flavours. Please ask our service staff.

0,3l | 4,90

with Alcohol

Vodka or gin, depending on your preference.

0,3l | 8,30

### **Grape Secco Raumland**

non-alcoholic

0,1l | 7,80



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# BEVERAGES

## WINE BY THE GLASS

### **Riesling**

»Winkeler«, Villa Gutenberg, Rheingau, Germany

0,2l		9,80
0,75l		33,00

### **White Wine Cuvee**

Dr. Bürklin Wolf, Pfalz, Germany

0,2l		9,90
0,75l		32,90

### **Grauer Burgunder**

Freiherr von Gleichenstein, Baden, Germany

0,2l		9,60
0,75l		31,50

### **Rosé**

Dr. Bürklin Wolf, Pfalz, Germany

0,2l		9,90
0,75l		32,90

### **Rioja Alta, Tempranillo**

Bodegas Tarón, La Rioja, Spain

0,2l		9,90
0,75l		33,00

### **Primitivo Puglia**

A Mano, Apulien, Italy

0,2l		9,90
0,75l		33,00

### **Merlot**

Domaine Roche-Audran, Rhône, France

0,2l		9,70
0,75l		32,00

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 | 41,50

### **2023 Grüner Veltliner**

Weingut Fritsch, Wagram, Austria

0,75l | 31,00

### **2023 Chardonnay & Weißburgunder**

Knipser, Pfalz, Germany

0,75l | 43,00

### **2022 Grauburgunder**

Knipser, Pfalz, Germany

0,75l | 44,80

### **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 | 34,50

### **2019 Château Chante**

Alouette Grand Cru, Saint-Emilion, France

0,75l | 58,00

### **2021 Zweigelt**

Anita & Hans Nittnaus, Burgenland, Austria

0,75l | 35,50

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# BEVERAGES

## BEER

### Holsten Pilsener on tap

0,3l | 4,80  
0,4l | 5,80

### König Pilsener on tap

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

### Lillebräu Pils

0,33l | 5,20

### Lillebräu Helles

0,33l | 5,50

### Lillebräu Lager

0,33l | 5,50

### Lillebräu Pale Ale

0,33l | 6,80

### Alsterwasser

0,3l | 4,60  
0,4l | 5,40

### Holsten Pilsener non-alcoholic

0,33l | 4,80

### Maisel's Weisse Weizen

Classic, dark or non-alcoholic

0,5l | 6,60

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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 | 3,70

### Apple, Orange, Cherry, Redcurrant Juice

0,2l | 4,10

### Juice Spritzer

0,4l | 6,40

## COFFEE

### Café Crème

3,50

### Espresso

3,20

### Double Espresso

5,00

### Cappuccino

4,80

### Latte Macchiato

4,90

### Café Au Lait

4,90

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.