



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

FEINHEIMISCH	02
WEEKLY SPECIALS	03
STARTERS	06
MAIN COURSES	07
DESSERT	08
BEVERAGES	09



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

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. 3. to Sunday, 9. 3.

**Braised Beef Roulade
from the Holstein heifer**

Green Beans, Potatoes

28,50

“Backfisch”

Potato & Cucumber Salad, Remoulade Sauce

26,00

Spinach & Feta Lasagna

Cherry Tomato, Salad

25,00

Chocolate Rice Pudding

Cherry Compote

12,00

Monday, 10. 3. to Sunday, 16. 3.

Fricassee of Holstein Country Chicken

Peas, Mushrooms, Beet Root Salad, Rice

24,00

Fried Pike-Perch Fillet

Braised Carrot, Parsnip Cream, Beurre Blanc

30,00

Spring Vegetable Quiche

Herb Sour Cream, pickled Vegetables, Salad

23,00

Mousse of Horst Yoghurt

Raspberry Compote

12,00



WEEKLY SPECIALS

Monday, 17. 3. to Sunday, 23. 3.

Goulash from Susländer Pork

Bell Pepper, Spaetzle, Salad

27,50

Ragout of North Sea and Baltic Sea fish

Riesling Sauce, Vegetable Strips, Rice

27,50

Potato Gnocchi

“Friesich Blue”, Spinach, Walnut, Cherry Tomato

22,00

Baked Apple Rings

Vanille Sauce

10,00

Monday, 24. 3. to Sunday, 30. 3.

Roast Beef (cold) from the Holstein heifer

Remoulade Sauce, fried Potatoes, Salad

32,00

Roasted Redfish Fillet

Creamy Cabbage, Rosemary Potatoes, Beurre Blanc

29,00

Potato and Herb Waffle

Carrots, “Friesich Blue”, King Oyster Mushrooms

26,00

Crème Brûlée

Raspberry Compote

13,00



WEEKLY SPECIALS

Monday, 31. 4. to Sunday, 6. 4.

Holstein Lamb Bratwurst

Peppers, mashed Potatoes and Leeks

32,00

“Matjes” Fillet

Apple and Onion Cream, fried Potatoes, Salad

26,00

Goat cheese au Gratin

Salad, Chutney, Herb Baguette

26,00

Eggnog Tiramisu

Red Compote

14,00



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**

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

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.

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

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

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.