



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

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.

WOCHENKARTE

Monday, April 7 to Sunday, April 13

Sous-Vide Thick-Rib from Duroc Pork

BBQ Sauce, grilled Vegetables,
Potato Wedges, Sour Cream

29,00

Fried Arctic Salmon Trout

Wild Garlic Risotto, Cherry Tomatoes, Carrot

32,50

Gnocchi

“Friesisch Blue”, Walnuts, Spinach, Cherry Tomato

22,00

Baked Apple Rings

Vanilla Sauce

11,00

Monday, April 14 to Sunday, April 20

Fried Poultry Liver Berlin style

Apple Rings, Sauerkraut, mashed Potatoes, fried Onions

27,00

Fried Cod Fillet

Celery Puree, Purple Carrot, Beurre blanc

29,50

Quiche of green and white Asparagus

Herb Sour Cream, Salad

23,00

Rhubarb Cake

Vanilla Sauce

12,00



WEEKLY SPECIALS

Monday, April 21 to Sunday, April 27.

Lamb Sausage

Sautéed Peppers, mashed Potato and Leek, Jus

23,00

Roasted Redfish Fillet

Carrot and Leek Vegetables, Rosemary Potatoes

29,50

Goat Cheese au Gratin

Pickled Vegetables, Herb Baguette, Salad, Chutney

26,00

White Chocolate & Egnog Mousse

Strawberry Compote

14,00

Monday, April 28 to Sunday, May 4

Roasted Chicken Breast from “Bauer Schramm”

Asparagus in Cream, Potatoes

29,50

Matjes

Apple & Onion Sour Cream, fried Potatoes, Salad

26,00

Beet-Root Falafel

Oven Vegetables, Sweet Potato Cream, Mint Yoghurt

24,50

Mousse of Quark from the “Geestfrisch” Dairy

Rhubarb Compote

13,00



STARTERS

Tatar from the Holsteiner Heifer

Salad, Egg Yolk, Fried Capers

100g | 19,50

180g | 29,00

Fries, extra

5,90

Parmesan-Truffle Fries, extra

6,90



Kohlrabi carpaccio

Hazelnut, Wild Garlic, "Deichkäse Gold"

17,00



North Sea Shrimps (80 g)

Pumpernickel, Chives, Radishes

23,80

Appetizer Variation

for 1 Person | 22,50

for 2 People | 32,00

Cream Soup of White Asparagus

Asparagus, Herb oil

14,50



Consommé from Holstein Country Poultry

Asparagus, Chicken

14,90



Allergens

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

MAIN COURSES

Fried Kiel Salmon Trout Filet

Kohlrabi, Wild Garlic, Carrot

32,50

Roasted Haddock Fillet

Asparagus, Potato Foam, Beurre blanc

34,00

Pink roasted Lamb Rump

Asparagus, Mint Gremolata, Barley

29,50

Hausgemachte Tagliatelle

Water Buffalo Feta from Feddersen Farm

Wild Garlic, Tomato, Spinach

26,90

Grilled Asparagus

Lentil, Carrot

26,00

Kaufmannsburger

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

23,90

with Parmesan-Truffle Fries

24,90

Rumpsteak from the Holsteiner Heifer

Spring Vegetables, Jus

180g | 38,80

Fillet of Holsteiner Heifer

“Osternfelder” Mushrooms, Truffle Mayonnaise

180g | 47,90

As a side dish, you can choose between:

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



DESSERT

Mousse of the Caramelized Yuna Edelweiss Couverture

Rhubarb, Pistachio

14,90

“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.