



MODERN NORTHERN GERMAN

KAUFMANNSLADEN

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.

WEEKLY SPECIALS

Monday, 5.5. to Sunday, 11. 5.

Grilled Sausage from Biohof Muhs

Pointed Cabbage, mashed Potatoes, Cranberry Jus

24,00

Fried Green Herring

Cucumber Salad, fried Potatoes, Remoulade Sauce

26,00

Lentil Bolognese

Tagliatelle, Parmesan, Salat

26,00

Crème Brulée

Red Fruit Compote

13,50

Monday, 12. 5. to Sunday, 18. 5.

Oven-fresh farmer's Chicken Leg from Bauer Schramm

Oven Vegetables, Rosemary Potatoes, Jus

27,50

Roasted Salmon Fillet

Asparagus Vegetables, Beurre Blanc, Risotto

33,50

Spring Vegetable Quiche

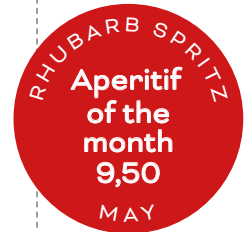
Herb Sour Cream, pickled Vegetables, Saladt

23,50

Baked Apple Rings

Vanille Sauce

11,00



WEEKLY SPECIALS

Monday, 19. 5. to Sunday, 25. 5.

Goulash from the Holstein Heifer

Peppers, Spaetzle, Salad

29,50

“Pannfisch”

Mustard Sauce, fried Potatoes, Salad

31,00

Potato Gnocchi

Basil, Cherry Tomato, Arugula, King Oyster Mushrooms

25,00

Strawberry Tiramisu

14,00

Monday, 26. 5. to Sunday, 1. 6.

Roasted Pork Chop from the Susländer Landschwein

Asparagus in cream, boiled potatoes, jus

29,50

Fried Pike-Perch Fillet

Creamy Cabbage, Carrot, Rosemary Potatoes,
Beetroot Sauce

32,00

Vegetarian Spring Fricassee

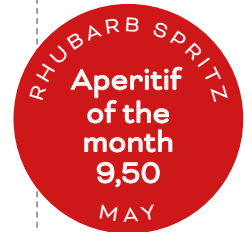
Asparagus, Peas, Turnip, Carrot, Rice, Beetroot Salad

23,00

Mousse of quark from the Geestfrisch dairy

Strawberry

14,00



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

7,40



Kohlrabi carpaccio

Hazelnut, Wild Garlic, "Deichkäse Gold"

17,00



North Sea Shrimps (80 g)

Pumpernickel, Chives, Radishes

24,50

Appetizer Variation

for 1 Person | 22,50

for 2 People | 33,00

Cream Soup of White Asparagus

Asparagus, Herb oil

14,50



Consommé from Holstein Country Poultry

Asparagus, Chicken

15,50



Allergens

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

MAIN COURSES

Fried Kiel Salmon Trout Fillet

Kohlrabi, Wild Garlic, Carrot

33,50

Roasted Haddock Fillet

Asparagus, Potato Foam, Beurre blanc

34,50

Pink roasted Lamb Rump

Asparagus, Mint Gremolata, Barley

29,80

Hausgemachte Tagliatelle

Water Buffalo Feta from Feddersen Farm

Wild Garlic, Tomato, Spinach

26,90

Grilled Asparagus

Lentil, Carrot

26,00

Duroc Pork in Aspic from Bauer Schramm

Fried Potatoes, Remoulade Sauce, Salad

24,50

Kaufmannsburger

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

24,90

with Parmesan-Truffle Fries

26,00

Rumpsteak from the Holsteiner Heifer

Spring Vegetables, Jus

180g | 39,50

Fillet of Holsteiner Heifer

“Osternfelder” Mushrooms, Truffle Mayonnaise

180g | 48,50

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”

14,50

**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		9,90
0,75l		34,00

2024 Weißweincuvée Fusion

Weingut Hofmann, Rheinhessen, Germany

0,2l		9,40
0,75l		32,90

Grauer Burgunder

Freiherr von Gleichenstein, Baden, Germany

0,2l		9,90
0,75l		34,00

Rosé

Dr. Bürklin Wolf, Pfalz, Germany

0,2l		9,90
0,75l		34,00

Rioja Alta, Tempranillo

Bodegas Tarón, La Rioja, Spain

0,2l		9,90
0,75l		34,00

Primitivo Puglia

A Mano, Apulien, Italy

0,2l		9,90
0,75l		34,00

Merlot

Domaine Roche-Audran, Rhône, France

0,2l		9,90
0,75l		34,00

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

2024 Sauvignon Blanc

Weingut Knipser, Pfalz, Germany

0,75l | 34,00

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

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

König Pilsener on tap

0,3l | 5,10
0,4l | 6,10

Lillebräu Helles

0,33l | 5,80

Lillebräu Pale Ale

0,33l | 6,90

Alsterwasser

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

Holsten Pilsener non-alcoholic

0,33l | 4,90

Maisel's Weisse Weizen

Classic, dark or non-alcoholic

0,5l | 6,70

BEVERAGES

NON-ALCOHOLIC

Magnus Mineral Water

Still or Sparkling

0,25l | 3,90

0,75l | 8,90

Fritz Kola, Kola sugar free

Fritz Orange, Mischmasch

0,33l | 4,90

Wittenseer Lemonade

0,2l | 3,90

Apple, Orange, Cherry, Redcurrant Juice

0,2l | 4,30

Juice Spritzer

0,4l | 6,60

COFFEE

Café Crème

3,70

Espresso

3,30

Double Espresso

5,10

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.