

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”



organic: main product certified organic under EU regulations

FEINHEIMISCH DISH

Braised Beef Shank
from Red-and-White Cattle from Hof Fuhlreit
Horseradish Sauce, Root Vegetables, boiled Potatoes

30,00



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

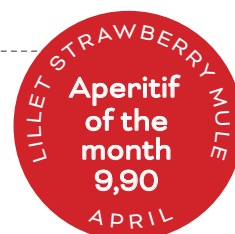
At Hof Fuhlreit, the ancestral home of the Sierck family since 1881, farming is practised with conviction and genuine care. For generations, the farm has been closely connected to the landscape and the people of the region. Down-to-earth values, honesty and a respectful approach to animals and nature shape the daily work.

All animals are born and raised at Hof Fuhlreit. They live in open barns with plenty of space to move, graze on pasture during the summer months and are fed mainly with grass, corn, legumes and grain grown on the farm without genetically modified feed. This care is reflected in the quality of the milk and beef.

We also serve the exceptionally delicious ice cream from the farm's own dairy in our restaurant. It is made using ingredients from the farm's garden and from neighbouring farms.

Hof Fuhlreit stands for regional food with true provenance – honestly produced and carefully crafted.

STARTERS



Tatar from the Holstein Heifer

Salad, Egg Yolk, Fried Capers

100g | 20,00

180g | 29,00

Fries, extra

5,90

Parmesan-Truffle Fries, extra

7,40



Caramelised Goat's Cheese Tart

Walnuts, Beetroot, Lamb's Lettuce

16,50



House-smoked Faroese Salmon

Potato Rösti, Crème fraîche, Apple

23,50

Appetizer Variation

for 1 Person | 23,00

for 2 People | 34,00

Bouillabaisse of North and Baltic Sea Fish

Aioli, Bread Crisp

15,00

Cream of Salsify Soup

Apple Chutney

13,50



Extra Bread from Brotjanker (Organic)

1,50



Allergens

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

MAIN COURSES

Pan-fried Pike-Perch Fillet

Creamed Cabbage, purple Carrots, boiled Potatoes,
Beetroot Sauce

29,50

Pan-fried Arctic Char Fillet from the Lüneburg Heath

Celeriac, Spinach, Beurre blanc

32,00

Pan-fried Winter Cod Fillet

Black Pudding, pointed Cabbage, Potatoes, Chives

35,00

Deichkäse Ravioli

Leek, Potatoes, Puff Pastry

26,50

Tagliatelle

Friesisch Blue, Spinach, Walnuts

23,50

Crispy Celeriac

King Oyster Mushroom, Carrot, Holstein Coffee

25,00



FEINHEIMISCH DISH

“Feinheimisch” stands for sustainable partnerships and high-quality food from Schleswig-Holstein. Our changing “Feinheimisch Dish” highlights the character of a regional main product.

Braised Beef Shank from Red-and-White Cattle from Hof Fuhlreit

Horseradish Sauce, Root Vegetables, boiled Potatoes

30,00



More Information about Feinheimisch and our Cooperation Partners can be found on Page 2.

MAIN COURSES

Rump Steak from Shorthorn Beef

Sautéed Mushrooms, Jus

180 g | 39,50



BIO

Flat Iron Steak from the Holstein Heifer

Savoy Cabbage with Bacon, Jus

180 g | 33,50



Veal Schnitzel

Cranberries, Side Salad

34,00

As a side dish, you can choose between:

- French Fries - Parmesan Truffle Fries -
- Fried Potatoes with Bacon - Side Salad -

Kaufmannsburger

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

24,50

alternatively with Parmesan-Truffle Fries

26,00



House-made Duroc Pork in Aspic from Farmer Schramm

Fried Potatoes, Remoulade Sauce, Salad

24,50



Roast Beef from Shorthorn Beef

Remoulade Sauce, Fried Potatoes with Bacon, Salad

28,00



BIO

DESSERT

Coconut, Mango

Cashew

15,50



“Sweet Fries” – Churros

“Ketchup and Mayonnaise”

14,50



Crème Brûlée

Homemade Sorbet

15,50



Cheese Plate with regional Cheese from the “Holsteiner Käsestraße”

Chutney, Walnuts, Fruit Bread

18,90



Changing Ice Cream and Sorbet Flavours from Hof Fuhlreit

Scoop of Sorbet | 3,70

Scoop of Ice Cream | 3,90



BEVERAGES



APERITIF

Prosecco Spumante »Il Fresco«

0,1l | 7,90

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 | 9,90

Aperol Spritz

Prosecco, Aperol, orange

0,2l | 9,90

Homemade Lemonade

Changing flavours. Please ask our service staff.

0,3l | 4,90

with Alcohol

Vodka or gin, depending on your preference.

0,3l | 8,80

Grape Secco Raumland

non-alcoholic

0,1l | 8,00

BEVERAGES

WINE BY THE GLASS

Riesling

»Winkeler«, Villa Gutenberg, Rheingau, Germany

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

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

“Avoglia” Primitivo Puglia IGP

Giustini, Apulien, Italy

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

Copains IGP Méditerranée

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 | 43,00

2024 Chardonnay & Weißburgunder

Knipser, Pfalz, Germany

0,75l | 43,00

2024 Grauburgunder

Knipser, Pfalz, Germany

0,75l | 45,00

RED WINE

2023 Spätburgunder Tradition

Franz Künstler, Rheingau, Germany

0,75l | 40,00

2023 Valpolicella Lucchine DOC

Fratelli Tedeschi, Veneto, Italy

0,75l | 35,00

2022 Château Chante Alouette Grand Cru

Alouette Grand Cru, Saint-Emilion, France

0,75l | 62,00

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BEVERAGES

BEER

Holsten Pilsener on tap

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

Flensburger Edles Helles on tap

0,25l | 4,20
0,4l | 5,90

Alsterwasser

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

König Pilsener non-alcoholic

0,33l | 4,90

Benediktiner Weizen

Classic 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.