

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”



organic: main product certified organic under EU regulations

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# FEINHEIMISCH DISH

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

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

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 | 21,00

180g | 30,00

Fries, extra

5,90

Parmesan-Truffle Fries, extra

7,40



## Homemade Brioche

Carrot, Black Garlic, Garden Herbs

16,00



## Cured Organic Char Fillet from Lüneburg Heath

Cucumber, Horseradish, Crispbread

23,50



## Appetizer Variation

for 1 Person | 23,50

for 2 People | 34,00

## Consommé of Holstein Country Chicken

Vegetable Strips, Chervil Dumplings

15,00



## Wild Garlic Cream Soup

14,00



## 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**

Beetroot Sauce, Spring Vegetables, boiled Potatoes  
29,50

## **Pan-fried Saithe Fillet**

Beurre Blanc, Asparagus, Pearl Barley, Deichkäse  
36,00

## **Pan-fried Kiel Trout Fillet**

Wild Garlic, Carrot, Celery  
34,50

## **Asparagus Risotto**

Cherry Tomatoes, Spinach, Wild Garlic  
28,00

## **Fried Tempeh Balls**

Grilled Vegetables, Peas, Coriander  
26,50

## **Tagliatelle**

Mushrooms, Cherry Tomatoes, Spinach  
24,00



## **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  
29,00



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

# MAIN COURSES

## **Rump Steak from Shorthorn Beef**

Spring Vegetables, Jus

180 g | 39,50



BIO

## **Flat Iron Steak from the Holstein Heifer**

Grilled Green Asparagus, Jus

180 g | 35,00



## **Veal Schnitzel**

Cranberries, Side Salad

35,50

### **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 with Bacon, Remoulade Sauce, Salad

24,50



## **Roast Beef from Shorthorn Beef**

Remoulade Sauce, Fried Potatoes with Bacon, Salad

29,00



BIO

# DESSERT

## **Rhubarb Slice**

Rhubarb Sorbet, Aerated Chocolate

15,50



## **“Sweet Fries” – Churros**

“Ketchup and Mayonnaise”

14,50



## **Crème Brûlée**

Homemade Ice Cream

14,80



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

Chutney, Walnuts, Fruit Bread

18,90



## **Changing Ice Cream and Sorbet Flavours from Hof Fuhlreit**

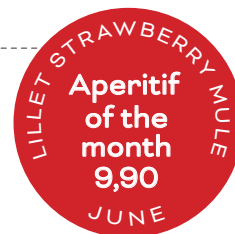
Scoop of Sorbet | 3,70

Scoop of Ice Cream | 3,90



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# 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

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# 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.

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# BEVERAGES

## WHITE WINE

### **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

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# 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.