ROMANTIK
HOTEL & RESTAURANT

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

FEINHEIMISCH 02

STARTERS 03

MAIN COURSES 04

DESSERT 06

BEVERAGES 07

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

FEINHEIMISCH
Genuss aus Schleswig-Holstein e.V.

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.

Introducing our Suppliers and Partners

Brotjanker

Good bread takes time – and true craftsmanship. Sonja Twitting and Oliver Grube firmly believe in this. Both master bakers and trained bread sommeliers, they fulfilled their dream of running their own artisan bakery when they founded Brotjanker. At their bakery in Kronshagen, they combine traditional baking skills with high-quality organic ingredients, extensive experience and a passion for their craft.

Their breads are made with sourdough and given long fermentation times. The dough is allowed the time it needs to develop its full flavour, with much of the work carefully done by hand. When choosing ingredients, Sonja Twitting and Oliver Grube place particular emphasis on quality and provenance, preferring to work with local producers.

Brotjanker is Bioland-certified and has been part of the “Feinheimisch” network – promoting culinary enjoyment from Schleswig-Holstein – since 2025. Local sourcing, organically produced ingredients and true craftsmanship reflect both the quality of their bread and a shared philosophy.

As a “Feinheimisch” partner, Brotjanker also supplies our Kaufmannsladen with a selection of speciality breads – bringing authentic northern German baking craftsmanship to our menu.

All prices are in euros.

ANDALÖ SPRITZ
Aperitif of the month 9,90

STARTERS

Lamb's Lettuce with baked Goat's Cheese
Beetroot, Potatoes, Lingonberries, toasted Walnuts
16,50

Cured Danish Salmon
Horseradish, Fennel, Dill and Buttermilk Broth
23,50

Holstein Beef Tartare, 100 g
Wild Herbs, Capers, dark Rye Bread
15,50

SOUPS

Cream of Pumpkin Soup
Coconut Espuma, Pumpkin Seed Oil, Croûtons
14,90

Cream of Celeriac Soup
Herb Oil
14,90
with North Sea Brown Shrimps, 20 g
18,90

Extra Bread from Brotjanker
Fresh Bread with Dip and Butter
3,00

Allergens

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

All prices are in euros.

MAIN COURSES

Mixed Salad
Cucumber, Tomato, Radishes and Seeds
17,50

with Goat's Cheese
20,50

with Fish of the Day, 120 g
24,90

with pan-fried Beef Strips, 120 g
26,50

Wiener Schnitzel
Potato and Cucumber Salad, Lingonberries,
small Side Salad
36,50

Kaufmannsburger
BBQ Sauce, Cheese, pickled Cucumber, Lettuce, Tomato,
Red Onion, Pointed Cabbage Slaw, Fries
25,50

with Bacon, 2 Slices
29,00

Side Dishes

Potato and Cucumber Salad	6,40
Pan-fried Potatoes	6,40
Fries	5,90
Parmesan and Truffle Fries	7,90
Fries with Kimchi Mayonnaise and Sesame	7,40
Side Salad	6,40

Pan-fried Haddock Fillet
Lemon Sauce, Baby Spinach, Parsley Roots,
Cherry Tomato Confit, pickled Red Onions
29,00

All prices are in euros.

MAIN COURSES

Rump Steak from Holstein Heifer
Jus, braised Pumpkin, Balsamic Onions, Fries
180 g | 39,50

Pearl Barley Risotto
Leek, Brown Butter, Soy Broth
24,00

Potato Gnocchi
Brussels Sprouts, Hazelnuts, Mushrooms
26,00

All prices are in euros.

DESSERT

Crème Brûlée
Homemade Sorbet
14,50

Blackcurrant and White Chocolate Slice
Salted Peanuts, Vanilla Ice Cream
14,50

Selection of Cheeses
from Affineur Maison Kober
Chutney, Nuts, Fruit Bread
21,50

Changing Ice Cream and Sorbet Flavours
from Hof Fuhlreit

Scoop of Ice Cream	3,90
Scoop of Sorbet	3,90

All prices are in euros.

ANDALÖ SPRITZ
Aperitif of the month 9,90

BEVERAGES

APERITIF

Prosecco Spumante »Il Fresco«
0,1 l | 7,90

Riesling Sparkling Wine Extra Dry
Cisterzienser Weingut, Wonnegau
0,1 l | 8,90

Louis Roederer Champagner
0,1 l | 17,50

Hugo
Prosecco, Lime, Elderflower
0,2 l | 9,90

Aperol Spritz
Prosecco, Aperol, Orange
0,2 l | 9,90

Homemade Lemonade
Changing flavours. Please ask our service staff.
0,3 l | 4,90

with Alcohol
Vodka or Gin, depending on your preference.
0,3 l | 8,80

Grape Secco Raumland
non-alcoholic
0,1 l | 8,00

All prices are in euros.

BEVERAGES

WINE BY THE GLASS

Riesling
»Winkeler«, Villa Gutenberg, Rheingau, Germany

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

Weißweincuvée Fusion
Weingut Hofmann, Rheinhessen, Germany

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

Grauer Burgunder
Freiherr von Gleichenstein, Baden, Germany

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

Rosé
Dr. Bürklin Wolf, Pfalz, Germany

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

Rioja Alta, Tempranillo
Bodegas Tarón, La Rioja, Spain

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

“Avoglia” Primitivo Puglia IGP
Giustini, Apulien, Italy

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

Copains IGP Méditerranée
Roche-Audran, Rhône, France

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

There is a large selection of wines available for you.
Please ask our service staff for the detailed wine list.

All prices are in euros.

BEVERAGES

WHITE WINE

2025 Chardonnay & Weißburgunder
Knipser, Pfalz, Germany
0,75 l | 43,00

2025 Grauburgunder
Knipser, Pfalz, Germany
0,75 l | 45,00

2025 Sauvignon Blanc
Knipser, Pfalz, Germany
0,75 l | 35,00

RED WINE

2024 Spätburgunder Tradition
Franz Künstler, Rheingau, Germany
0,75 l | 40,00

2023 Valpolicella Lucchine DOC
Fratelli Tedeschi, Veneto, Italy
0,75 l | 35,00

2022 Château Chante Alouette Grand Cru
Alouette Grand Cru, Saint-Emilion, France
0,75 l | 62,00

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BEVERAGES

BEER

Holsten Pilsener on tap

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

Flensburger Edles Helles on tap

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

Alsterwasser

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

Jever Fun Non-Alcoholic

0,33 l	4,90

Benediktiner Weizen

Classic or non-alcoholic

0,5 l	6,70

All prices are in euros.

BEVERAGES

NON-ALCOHOLIC

Magnus Mineral Water
Still or Sparkling
0,25l | 3,90
0,75l | 8,90

Flensburger Lemonade
Orange, Cola, Cola Zero, Cola & Orange Mix
0,33l | 4,90

Wittenseer Lemonade
0,2l | 3,90

Juice from Vaihinger
Apple, Orange, Cherry or Redcurrant
0,2l | 4,80

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.