

STARTER

Mousee of Lamb's Lettuce

Root-Antipasti | Potato Straws
Fried Onion-Apple-Vinaigrette
16,0 €


Tuna Tartar

Wasabicrunch | Tangerine-Ponzu
Peanutmayonnaise
17,0 €

FREIgeist Bowl

Lettuce | Tomatoe | Cucumber
Beetroot | Pumpkin | Kernels | French Dressing

Starter: 13,0 €
Main course: 18,0 €

Topping:
Gratinated goat cheese  7,0 €
Beef fillet strips 16,0 €

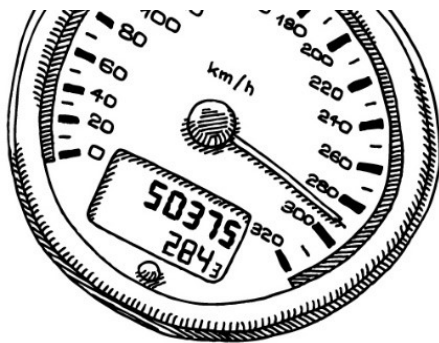
Pumpkin cream soup

Hokaido | Curry | Seed oil
8,5 €

Vegetarian 



Vegan 



MENU

From the Grill

Flank steak 250g	30,0 €
Beef fillet steak 200g	38,0 €
Rib Eye 350g	40,0 €
Norwegian salmon fillet	26,0 €

To all grilled dishes we serve herb butter or BBQ sauce

Choice of side dishes:


Grilled vegetables	7,0 €
Small mixed salad	6,0 €
Fried potatoes	6,0 €
<i>with bacon cubes and onions</i>	
French fries	6,0 €
Sweet potatoe fries	7,0 €


Braised leg of lamb	34,0 €
Chickpeas polenta Brussel sprouts Fried chervil bulb Beetroot	

Cutlet from veal saddle	29,0 €
Fried potatoes Salad Cranberries	

PS. SPEICHER-Burger	22,0 €
200g Black Angus BBQ-Sauce Cheddar Braised onions Coleslaw Bacon French fries	

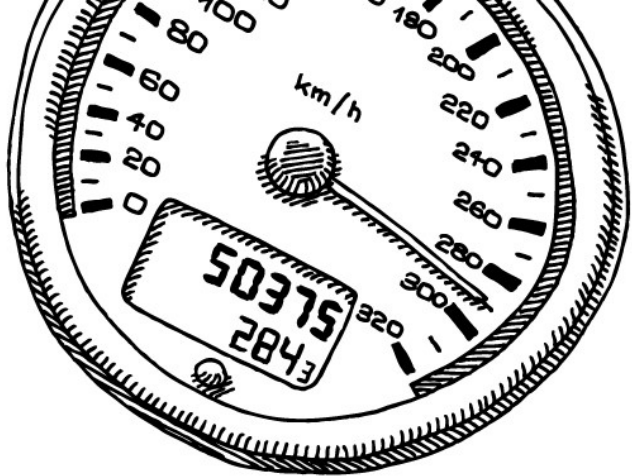
Forest mushroom pasta 	21,0 €
Tagliolini Leaf spinach Parmesan foam	

Baked potatoe 	18,0 €
Root vegetables Herbpistou Cucumber-Apple-Relish Bell pepper cream	

Vegetarian 



Vegan 



DESSERT

Ganache from Butter pumpkin

Ginger-Pear | Raspberry-Balsamic-Sorbet
12,0 €

Dessert of the day

8,5 €

Ice cream

We obtain our ice cream locally from
"Wiebkes Dairy house" in Fredelsloh.

Vanilla | Chocolate | Peanut-Caramel
Tangerine-Spekulatius
Quince | Walnut

Scoop
2,5 €

Vegetarian 