

OUR APERITIF RECOMMENDATION

Sparkling wines

Ohlig Chardonnay Sekt	0,1 l	7,00
	0,75 l	33,00
Prosecco Spumante Extra Dry Bollicina	0,1 l	8,00
	0,75 l	36,00
Mille Bolle Spumante Rosé Millesimato	0,1 l	8,50
	0,75 l	38,00
Champagner Taittinger Brut Réserve	0,375 l	49,00
	0,75 l	95,00
Champagner Taittinger Brut Prestige Rosé	0,75 l	115,00

Classic Aperitifs

Sandemann Sherry Dry Medium	5 cl	7,00
Sandemann Portwein White Red	5 cl	7,00
Martini Dry Bianco Rosso	5 cl	7,50

Aperitif Cocktails

Aperol Spritz Prosecco Aperol Orange Soda	0,2 l	8,50
Hugo Prosecco Elderflower Lime Mint Soda	0,2 l	8,50
Sanddom Spritz Prosecco Andalö Rosemary Soda	0,2 l	9,00
Sarti Spritz Prosecco Sarti Liqueur Lime Soda	0,2 l	10,00
Lillet Berry Schweppes Wild Berry Lillet Blanc Berries	0,2 l	9,00
Campari Orange Soda Campari Granini Orangejuice Soda	0,2 l	8,50

Aperitif Cocktails alcoholfree

Martini Berry Martini Vibrante alcoholfree Schweppes Wild Berry Mint Berries	0,2 l	7,50
Hugo alcoholfrei Ginger Ale Elderflower Lime Mint Soda	0,2 l	7,50

STARTERS

Goat cheese "au gratin"



on romana salad with raspberry vinaigrette
and croutons

14,00

Roasted prawns

in spicy tomato sugo
served with baguette

16,00

Beef carpaccio

with wakame, lime, roasted cashews
and chilli-mayonnaise

17,00



SOUPS

Cream soup of Hokkaido pumpkin

with seeds and styrian pumpkin seed oil

11,00

Lobster bisque

14,00

VEGETARIAN

Vegetable - Curry



with coconut milk, seasonal vegetables
and jasmin rice

19,00

Shiitake-Risotto



with peas, dried tomatoes, pine nuts
and rucola

24,00

Allergenic list can be shown by our service team at request.

FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Crispy halibut fillet crusted with panko

on thai vegetable curry with coconut milk
and jasmin rice

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

30,00

Salmon fillet

on shiitake-risotto with peas
and dried tomatoes

30,00

Holsteiner Matie

with apple-onion sour cream & roasted potatoes
small mixed salad on side

22,00



Change requests of our dishes will be charged with 1,50 € per dish.

MEAT

Ox cheek

with smashed potato & thyme jus

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

31,00

Thin stripes of beef fillet

in a creamy mushroom- sherry sauce
served with a crispy potato hash brown

34,00

Roasted Barbarie Duck Breast

on Hokkaido pumpkin cream with apricot
and Macaire-potatoes

28,00

Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes
small mixed salad on side

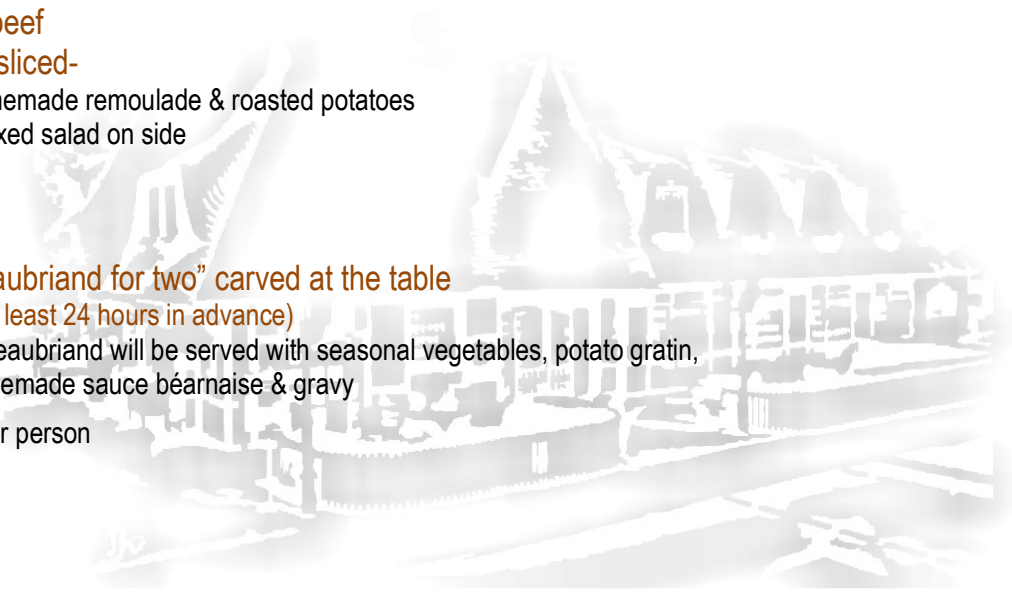
23,00

“Chateaubriand for two” carved at the table

(order at least 24 hours in advance)

our chateaubriand will be served with seasonal vegetables, potato gratin,
and homemade sauce béarnaise & gravy

55,00 per person



DESSERT

Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

Crispy praline mousse

on cherry served two ways

15,00

Creamy vanilla ice cream

on peach ragout and raspberry

11,00

One Scoop of homemade Sorbet 5,00

with Ohlig Chardonnay sparkling wine infused 7,50

with Absolut vodka infused 9,00

Cheese selection from the Backensholzer Hof

with Tessiner fig mustard, grapes and fruit bread

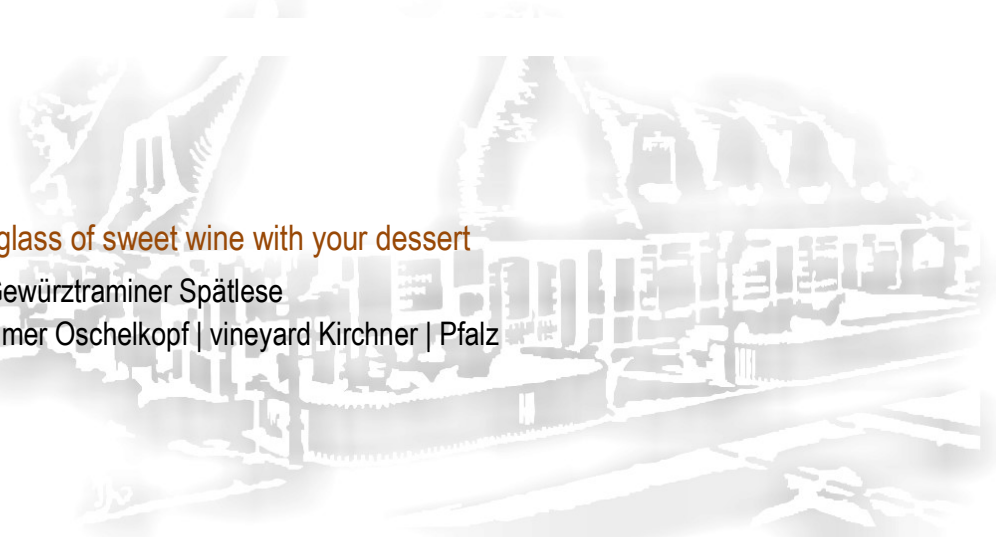
17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Mineralwasser	0,25 l	0,75 l
St. Michaelis Gourmet Feinperlig / Naturell	3,00	7,50

Erfrischungsgetränke	0,20 l	
Coca-Cola (1,2)	3,80	
Coca-Cola Zero (1,2)		
Fanta (2)		
Sprite (2)		
Mezzo Mix (1,2)		
Schweppes Bitter Lemon		
Schweppes Ginger Ale (1)		
Thomas Henry Tonic (3)		

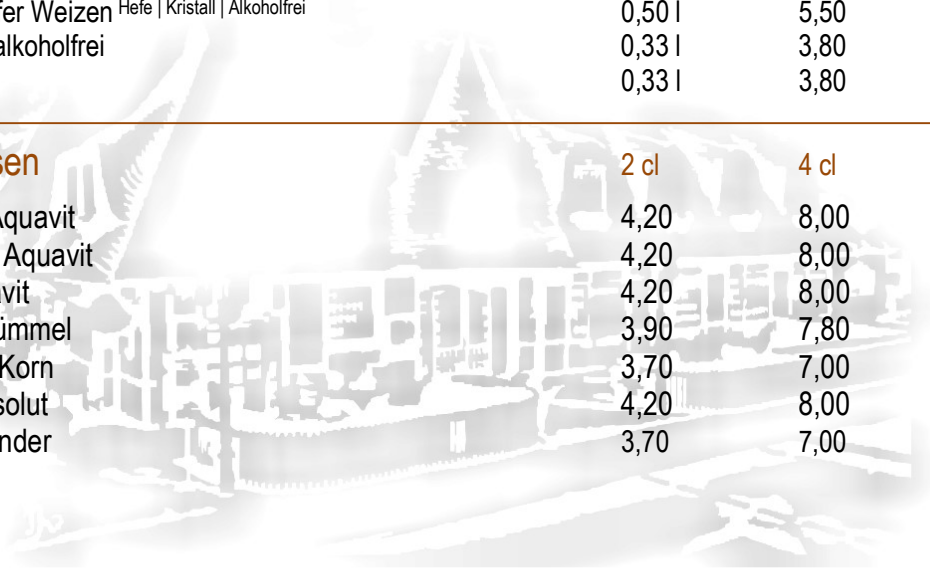
(1) Farbstoff, (2) koffeinhaltig, (3) chininhaltig

Säfte und Nektare von Granini	0,20 l	
Orange Apfel Kirsche Banane Grapefruit	4,50	
Rhabarber Maracuja Cranberry Schwarze Johannisbeere sowie Granini Saftschorlen	4,20	

Bier vom Fass	0,20 l	0,30 l
Thier-Pils	3,00	3,90
Hövels Original	3,00	3,90

Flaschenbiere		
Schöfferhofer Weizen Hefe Kristall Alkoholfrei	0,50 l	5,50
Jever Fun alkoholfrei	0,33 l	3,80
Vitamalz	0,33 l	3,80

Spirituosen	2 cl	4 cl
Maltaser Aquavit	4,20	8,00
Jubiläums Aquavit	4,20	8,00
Linie Aquavit	4,20	8,00
Helbing Kümmel	3,90	7,80
Oldesloer Korn	3,70	7,00
Vodka Absolut	4,20	8,00
Bommerlunder	3,70	7,00



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Liköre	2 cl	4 cl
Averna Amaro	4,80	9,00
Fernet Branca Menta	4,80	9,00
Fernet Branca	4,80	9,00
Underberg	4,80	-
Grand Marnier	4,80	9,00
Baileys	4,80	9,00
Jägermeister	3,70	7,00
Ramazotti	4,80	8,00
Sambuca	3,90	7,50
HirschRudel <small>Kräuterlikör mit 31 Kräutern</small>	6,90	12,00
Drambuie Whisky Likör	9,50	18,00

Heiße Getränke

Café Crème	3,80
Kännchen Kaffee	5,50
Espresso	3,00
Espresso Macchiato	3,30
Espresso Doppio	4,50
Milchkaffee	4,20
Cappuccino	4,20
Latte Macchiato	4,50
Heiße Schokolade	4,80
Heiße Schokolade mit Sahne	5,20
Heiße Schokolade mit Schuss	6,80
Glas Tee <small>Auswahl an Eilles-Teesorten</small>	3,80
Kännchen Tee <small>Auswahl an Eilles-Teesorten</small>	5,70
Grog	7,00

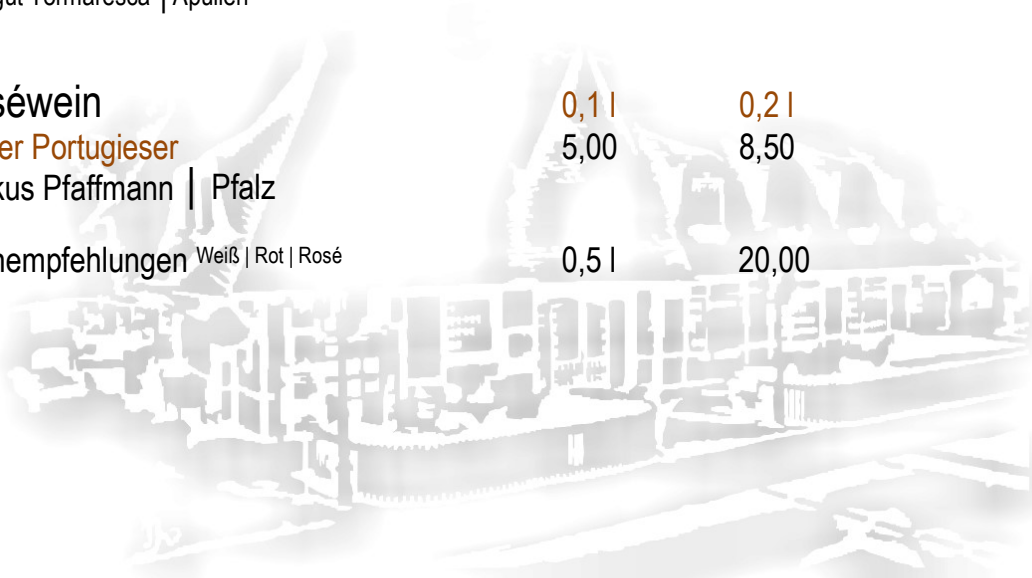
Althaus Tee

Classic Herbs | Fancy Chamomile | Smooth Mint
 Green Matinee | Rooisbos Vanilla Toffee | Red Fruit Flush
 Royal Earl Grey | Assam Malty Cup | Darjeeling Summerleaves

Unsere Preise verstehen sich in Euro inklusive gesetzlicher Mehrwertsteuer
 und Service.

WEINEMPFEHLUNG

Weißweine	0,1 l	0,2 l
Weißburgunder Weingut Dreissigacker Rheinhessen	5,50	9,00
Silvaner Weingut Sommerach Franken	5,00	8,50
Riesling Weingut Markus Pfaffmann Pfalz	5,00	8,50
Sauvignon Blanc Weingut Lergenmüller Pfalz	5,00	8,50
Grauburgunder Weingut Joachim Heger Baden	6,00	9,50
Grüner Veltliner Weingut Topf Niederösterreich	5,00	8,50
Rotweine	0,1 l	0,2 l
Spätburgunder Jechtinger Vulkanfelsen Baden	5,00	8,50
Bordeaux Château Roc de Levraut Bordeaux	6,00	9,50
Merlot Venet Villa Santa Flavia Venetien	5,00	8,50
Néprica Primitivo Puglia Weingut Tormaresca Apulien	6,50	10,50
Roséwein	0,1 l	0,2 l
Blauer Portugieser Markus Pfaffmann Pfalz	5,00	8,50
Weinempfehlungen Weiß Rot Rosé	0,5 l	20,00



OUR APERITIF RECOMMENDATION

Sparkling wines

Ohlig Chardonnay Sekt	0,1 l	7,00
	0,75 l	33,00
Prosecco Spumante Extra Dry Bollicina	0,1 l	8,00
	0,75 l	36,00
Mille Bolle Spumante Rosé Millesimato	0,1 l	8,50
	0,75 l	38,00
Champagner Taittinger Brut Réserve	0,375 l	49,00
	0,75 l	95,00
Champagner Taittinger Brut Prestige Rosé	0,75 l	115,00

Classic Aperitifs

Sandemann Sherry Dry Medium	5 cl	7,00
Sandemann Portwein White Red	5 cl	7,00
Martini Dry Bianco Rosso	5 cl	7,50


Aperitif Cocktails

Aperol Spritz Prosecco Aperol Orange Soda	0,2 l	8,50
Hugo Prosecco Elderflower Lime Mint Soda	0,2 l	8,50
Sanddom Spritz Prosecco Andalo Rosemary Soda	0,2 l	9,00
Sarti Spritz Prosecco Sarti Liqueur Lime Soda	0,2 l	10,00
Lillet Berry Schweppes Wild Berry Lillet Blanc Berries	0,2 l	9,00
Campari Orange Soda Campari Granini Orangejuice Soda	0,2 l	8,50

Aperitif Cocktails alcoholfree

Martini Berry Martini Vibrante alcoholfree Schweppes Wild Berry Mint Berries	0,2 l	7,50
Hugo alcoholfrei Ginger Ale Elderflower Lime Mint Soda	0,2 l	7,50

STARTERS

Goat cheese "au gratin" 
on romana salad with raspberry vinaigrette
and croutons
14,00

Roasted prawns
in spicy tomato sugo
served with baguette
16,00

Beef carpaccio
with wakame, lime, roasted cashews
and chilli-mayonnaise
17,00



SOUPS

Cream soup of Hokkaido pumpkin
with seeds and styrian pumpkin seed oil
11,00

Lobster bisque
14,00

VEGETARIAN

Vegetable - Curry 
with coconut milk, seasonal vegetables
and jasmin rice
19,00

Shiitake-Risotto 
with peas, dried tomatoes, pine nuts
and rucola
24,00

Allergenic list can be shown by our service team at request.

FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Crispy halibut fillet crusted with panko

on thai vegetable curry with coconut milk
and jasmin rice

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

30,00

Salmon fillet

on shiitake-risotto with peas
and dried tomatoes

30,00

Holsteiner Matie

with apple-onion sour cream & roasted potatoes
small mixed salad on side

22,00



Change requests of our dishes will be charged with 1,50 € per dish.

MEAT

Ox cheek

with smashed potato & thyme jus

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

31,00

Thin stripes of beef fillet

in a creamy mushroom- sherry sauce
served with a crispy potato hash brown

34,00

Roasted Barbarie Duck Breast

on Hokkaido pumpkin cream with apricot
and Macaire-potatoes

28,00

Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes
small mixed salad on side

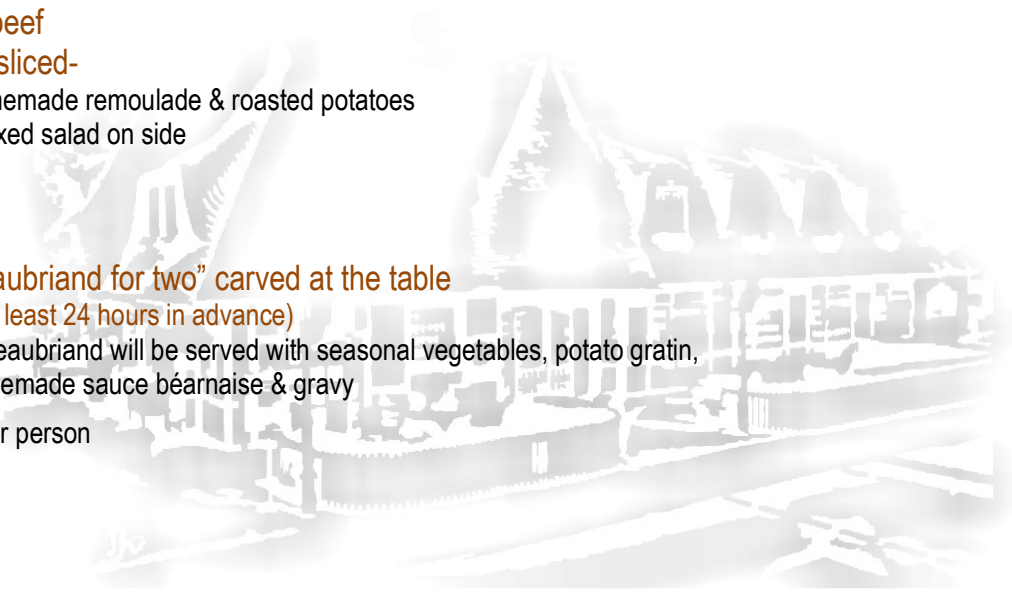
23,00

"Chateaubriand for two" carved at the table

(order at least 24 hours in advance)

our chateaubriand will be served with seasonal vegetables, potato gratin,
and homemade sauce béarnaise & gravy

55,00 per person



DESSERT

Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

Crispy praline mousse

on cherry served two ways

15,00

Creamy vanilla ice cream

on peach ragout and raspberry

11,00

One Scoop of homemade Sorbet 5,00

with Ohlig Chardonnay sparkling wine infused 7,50

with Absolut vodka infused 9,00

Cheese selection from the Backensholzer Hof

with Tessiner fig mustard, grapes and fruit bread

17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Mineralwasser	0,25 l	0,75 l
St. Michaelis Gourmet Feinperlig / Naturell	3,00	7,50

Erfrischungsgetränke	0,20 l	
Coca-Cola (1,2)	3,80	
Coca-Cola Zero (1,2)		
Fanta (2)		
Sprite (2)		
Mezzo Mix (1,2)		
Schweppes Bitter Lemon		
Schweppes Ginger Ale (1)		
Thomas Henry Tonic (3)		

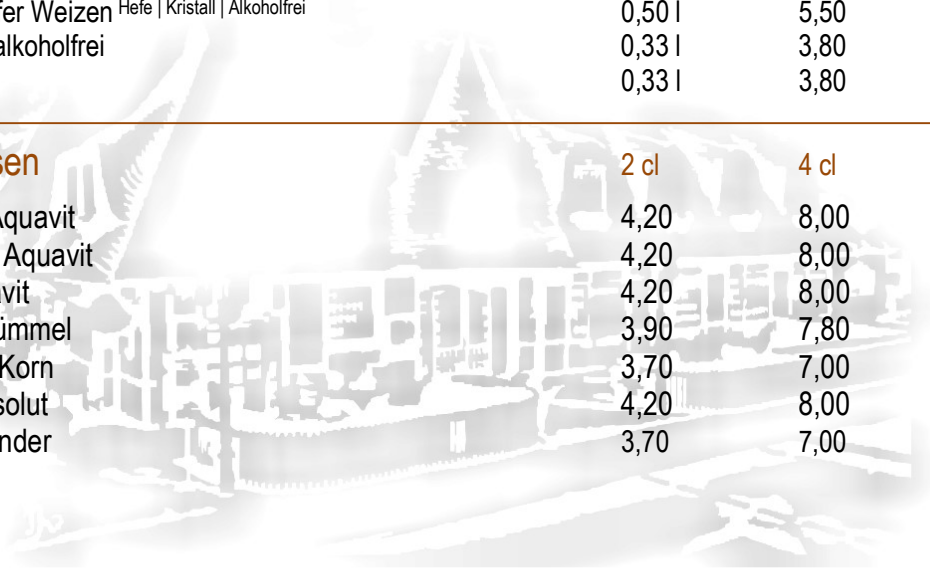
(1) Farbstoff, (2) koffeinhaltig, (3) chininhaltig

Säfte und Nektare von Granini	0,20 l	
Orange Apfel Kirsche Banane Grapefruit	4,50	
Rhabarber Maracuja Cranberry Schwarze Johannisbeere sowie Granini Saftschorlen	4,20	

Bier vom Fass	0,20 l	0,30 l
Thier-Pils	3,00	3,90
Hövels Original	3,00	3,90

Flaschenbiere		
Schöfferhofer Weizen Hefe Kristall Alkoholfrei	0,50 l	5,50
Jever Fun alkoholfrei	0,33 l	3,80
Vitamalz	0,33 l	3,80

Spirituosen	2 cl	4 cl
Maltaser Aquavit	4,20	8,00
Jubiläums Aquavit	4,20	8,00
Linie Aquavit	4,20	8,00
Helbing Kümmel	3,90	7,80
Oldesloer Korn	3,70	7,00
Vodka Absolut	4,20	8,00
Bommerlunder	3,70	7,00



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Liköre	2 cl	4 cl
Averna Amaro	4,80	9,00
Fernet Branca Menta	4,80	9,00
Fernet Branca	4,80	9,00
Underberg	4,80	-
Grand Marnier	4,80	9,00
Baileys	4,80	9,00
Jägermeister	3,70	7,00
Ramazotti	4,80	8,00
Sambuca	3,90	7,50
HirschRudel <small>Kräuterlikör mit 31 Kräutern</small>	6,90	12,00
Drambuie Whisky Likör	9,50	18,00

Heiße Getränke

Café Crème	3,80
Kännchen Kaffee	5,50
Espresso	3,00
Espresso Macchiato	3,30
Espresso Doppio	4,50
Milchkaffee	4,20
Cappuccino	4,20
Latte Macchiato	4,50
Heiße Schokolade	4,80
Heiße Schokolade mit Sahne	5,20
Heiße Schokolade mit Schuss	6,80
Glas Tee <small>Auswahl an Eilles-Teesorten</small>	3,80
Kännchen Tee <small>Auswahl an Eilles-Teesorten</small>	5,70
Grog	7,00

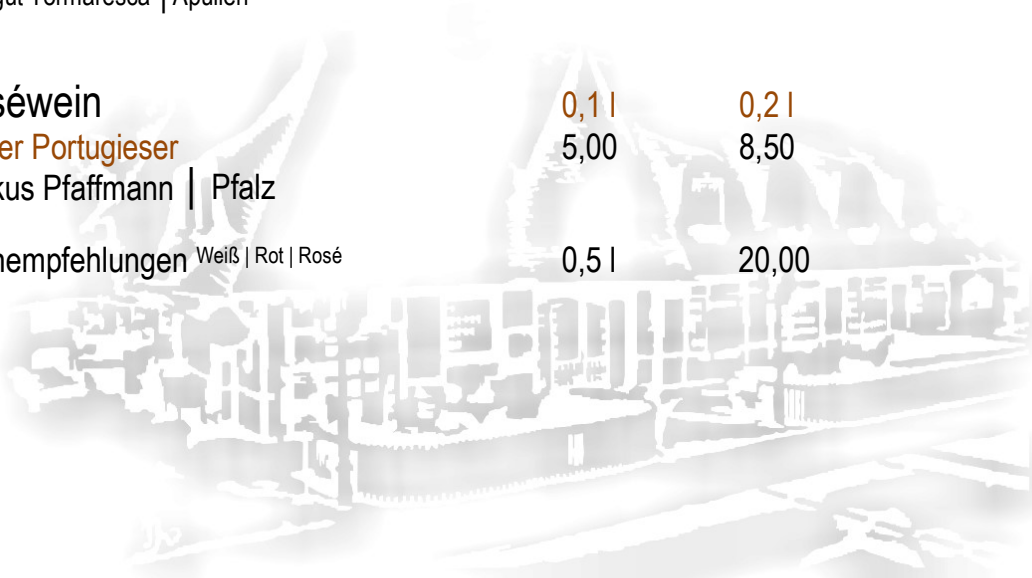
Althaus Tee

Classic Herbs | Fancy Chamomile | Smooth Mint
 Green Matinee | Rooisbos Vanilla Toffee | Red Fruit Flush
 Royal Earl Grey | Assam Malty Cup | Darjeeling Summerleaves

Unsere Preise verstehen sich in Euro inklusive gesetzlicher Mehrwertsteuer
 und Service.

WEINEMPFEHLUNG

Weißweine	0,1 l	0,2 l
Weißburgunder Weingut Dreissigacker Rheinhessen	5,50	9,00
Silvaner Weingut Sommerach Franken	5,00	8,50
Riesling Weingut Markus Pfaffmann Pfalz	5,00	8,50
Sauvignon Blanc Weingut Lergenmüller Pfalz	5,00	8,50
Grauburgunder Weingut Joachim Heger Baden	6,00	9,50
Grüner Veltliner Weingut Topf Niederösterreich	5,00	8,50
Rotweine	0,1 l	0,2 l
Spätburgunder Jechtinger Vulkanfelsen Baden	5,00	8,50
Bordeaux Château Roc de Levraut Bordeaux	6,00	9,50
Merlot Venet Villa Santa Flavia Venetien	5,00	8,50
Néprica Primitivo Puglia Weingut Tormaresca Apulien	6,50	10,50
Roséwein	0,1 l	0,2 l
Blauer Portugieser Markus Pfaffmann Pfalz	5,00	8,50
Weinempfehlungen Weiß Rot Rosé	0,5 l	20,00



OUR APERITIF RECOMMENDATION

Sparkling wines

Ohlig Chardonnay Sekt	0,1 l	7,00
	0,75 l	33,00
Prosecco Spumante Extra Dry Bollicina	0,1 l	8,00
	0,75 l	36,00
Mille Bolle Spumante Rosé Millesimato	0,1 l	8,50
	0,75 l	38,00
Champagner Taittinger Brut Réserve	0,375 l	49,00
	0,75 l	95,00
Champagner Taittinger Brut Prestige Rosé	0,75 l	115,00

Classic Aperitifs

Sandemann Sherry Dry Medium	5 cl	7,00
Sandemann Portwein White Red	5 cl	7,00
Martini Dry Bianco Rosso	5 cl	7,50

Aperitif Cocktails

Aperol Spritz Prosecco Aperol Orange Soda	0,2 l	8,50
Hugo Prosecco Elderflower Lime Mint Soda	0,2 l	8,50
Sanddom Spritz Prosecco Andalö Rosemary Soda	0,2 l	9,00
Sarti Spritz Prosecco Sarti Liqueur Lime Soda	0,2 l	10,00
Lillet Berry Schweppes Wild Berry Lillet Blanc Berries	0,2 l	9,00
Campari Orange Soda Campari Granini Orangejuice Soda	0,2 l	8,50

Aperitif Cocktails alcoholfree

Martini Berry Martini Vibrante alcoholfree Schweppes Wild Berry Mint Berries	0,2 l	7,50
Hugo alcoholfrei Ginger Ale Elderflower Lime Mint Soda	0,2 l	7,50

STARTERS

Goat cheese "au gratin"



on romana salad with raspberry vinaigrette
and croutons

14,00

Roasted prawns

in spicy tomato sugo
served with baguette

16,00

Beef carpaccio

with wakame, lime, roasted cashews
and chilli-mayonnaise

17,00



SOUPS

Cream soup of Hokkaido pumpkin

with seeds and styrian pumpkin seed oil

11,00

Lobster bisque

14,00

VEGETARIAN

Vegetable - Curry



with coconut milk, seasonal vegetables
and jasmin rice

19,00

Shiitake-Risotto



with peas, dried tomatoes, pine nuts
and rucola

24,00

Allergenic list can be shown by our service team at request.

FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Crispy halibut fillet crusted with panko

on thai vegetable curry with coconut milk
and jasmin rice

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

30,00

Salmon fillet

on shiitake-risotto with peas
and dried tomatoes

30,00

Holsteiner Matie

with apple-onion sour cream & roasted potatoes
small mixed salad on side

22,00



Change requests of our dishes will be charged with 1,50 € per dish.

MEAT

Ox cheek

with smashed potato & thyme jus

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

31,00

Thin stripes of beef fillet

in a creamy mushroom- sherry sauce
served with a crispy potato hash brown

34,00

Roasted Barbarie Duck Breast

on Hokkaido pumpkin cream with apricot
and Macaire-potatoes

28,00

Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes
small mixed salad on side

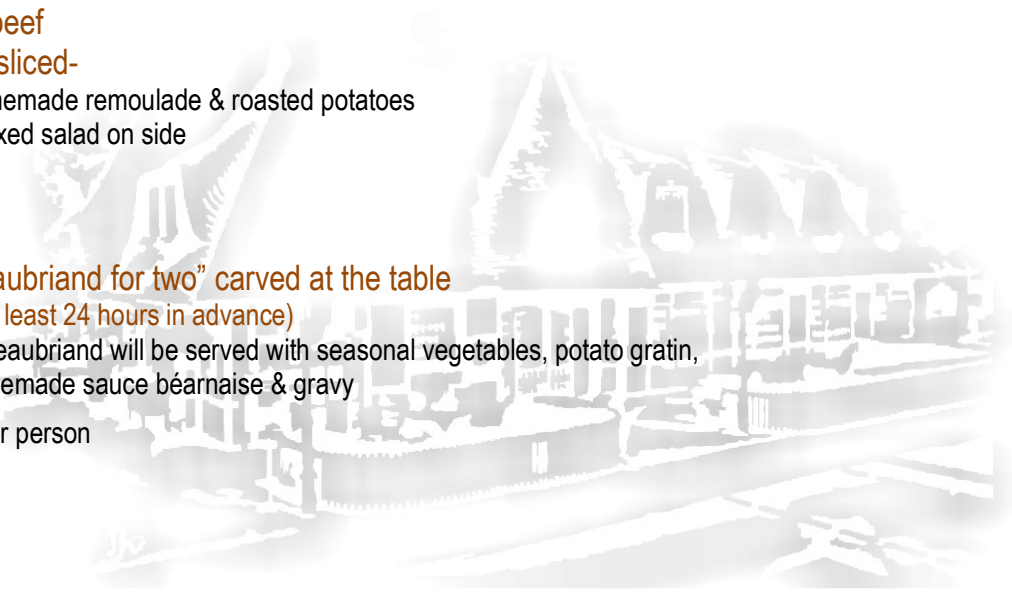
23,00

“Chateaubriand for two” carved at the table

(order at least 24 hours in advance)

our chateaubriand will be served with seasonal vegetables, potato gratin,
and homemade sauce béarnaise & gravy

55,00 per person



DESSERT

Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

Crispy praline mousse

on cherry served two ways

15,00

Creamy vanilla ice cream

on peach ragout and raspberry

11,00

One Scoop of homemade Sorbet 5,00

with Ohlig Chardonnay sparkling wine infused 7,50

with Absolut vodka infused 9,00

Cheese selection from the Backensholzer Hof

with Tessiner fig mustard, grapes and fruit bread

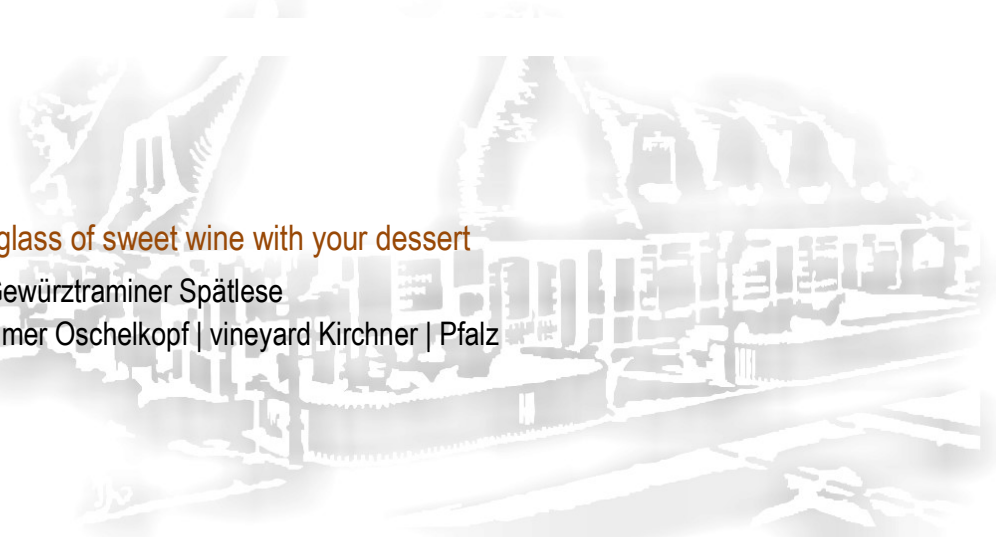
17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Mineralwasser	0,25 l	0,75 l
St. Michaelis Gourmet Feinperlig / Naturell	3,00	7,50

Erfrischungsgetränke	0,20 l	
Coca-Cola (1,2)	3,80	
Coca-Cola Zero (1,2)		
Fanta (2)		
Sprite (2)		
Mezzo Mix (1,2)		
Schweppes Bitter Lemon		
Schweppes Ginger Ale (1)		
Thomas Henry Tonic (3)		

(1) Farbstoff, (2) koffeinhaltig, (3) chininhaltig

Säfte und Nektare von Granini	0,20 l	
Orange Apfel Kirsche Banane Grapefruit	4,50	
Rhabarber Maracuja Cranberry Schwarze Johannisbeere sowie Granini Saftschorlen	4,20	

Bier vom Fass	0,20 l	0,30 l
Thier-Pils	3,00	3,90
Hövels Original	3,00	3,90

Flaschenbiere		
Schöfferhofer Weizen Hefe Kristall Alkoholfrei	0,50 l	5,50
Jever Fun alkoholfrei	0,33 l	3,80
Vitamalz	0,33 l	3,80

Spirituosen	2 cl	4 cl
Maltaser Aquavit	4,20	8,00
Jubiläums Aquavit	4,20	8,00
Linie Aquavit	4,20	8,00
Helbing Kümmel	3,90	7,80
Oldesloer Korn	3,70	7,00
Vodka Absolut	4,20	8,00
Bommerlunder	3,70	7,00

AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Liköre	2 cl	4 cl
Averna Amaro	4,80	9,00
Fernet Branca Menta	4,80	9,00
Fernet Branca	4,80	9,00
Underberg	4,80	-
Grand Marnier	4,80	9,00
Baileys	4,80	9,00
Jägermeister	3,70	7,00
Ramazotti	4,80	8,00
Sambuca	3,90	7,50
HirschRudel <small>Kräuterlikör mit 31 Kräutern</small>	6,90	12,00
Drambuie Whisky Likör	9,50	18,00

Heiße Getränke

Café Crème	3,80
Kännchen Kaffee	5,50
Espresso	3,00
Espresso Macchiato	3,30
Espresso Doppio	4,50
Milchkaffee	4,20
Cappuccino	4,20
Latte Macchiato	4,50
Heiße Schokolade	4,80
Heiße Schokolade mit Sahne	5,20
Heiße Schokolade mit Schuss	6,80
Glas Tee <small>Auswahl an Eilles-Teesorten</small>	3,80
Kännchen Tee <small>Auswahl an Eilles-Teesorten</small>	5,70
Grog	7,00

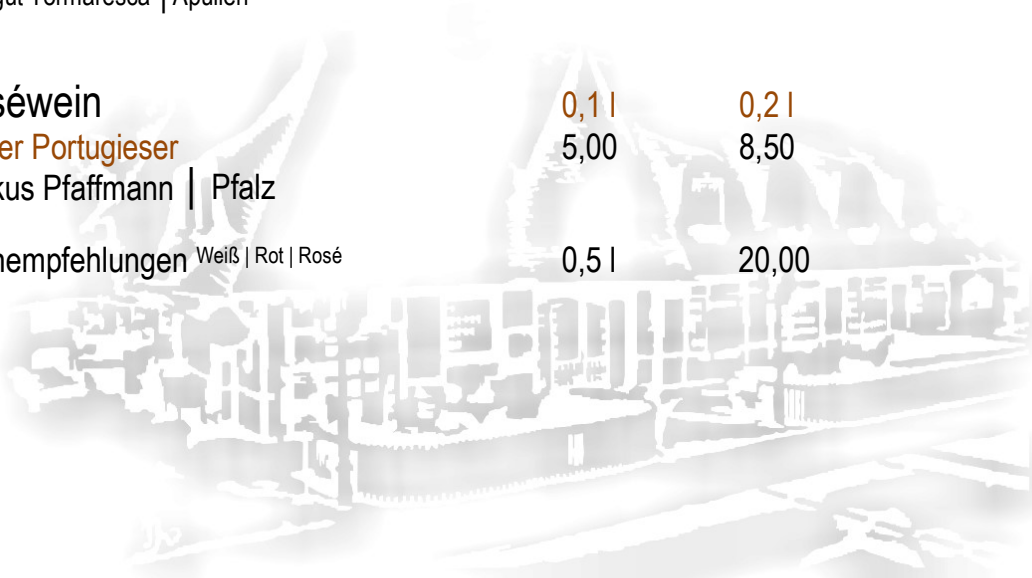
Althaus Tee

Classic Herbs | Fancy Chamomile | Smooth Mint
 Green Matinee | Rooisbos Vanilla Toffee | Red Fruit Flush
 Royal Earl Grey | Assam Malty Cup | Darjeeling Summerleaves

Unsere Preise verstehen sich in Euro inklusive gesetzlicher Mehrwertsteuer
 und Service.

WEINEMPFEHLUNG

Weißweine	0,1 l	0,2 l
Weißburgunder Weingut Dreissigacker Rheinhessen	5,50	9,00
Silvaner Weingut Sommerach Franken	5,00	8,50
Riesling Weingut Markus Pfaffmann Pfalz	5,00	8,50
Sauvignon Blanc Weingut Lergenmüller Pfalz	5,00	8,50
Grauburgunder Weingut Joachim Heger Baden	6,00	9,50
Grüner Veltliner Weingut Topf Niederösterreich	5,00	8,50
Rotweine	0,1 l	0,2 l
Spätburgunder Jechtinger Vulkanfelsen Baden	5,00	8,50
Bordeaux Château Roc de Levraut Bordeaux	6,00	9,50
Merlot Venet Villa Santa Flavia Venetien	5,00	8,50
Néprica Primitivo Puglia Weingut Tormaresca Apulien	6,50	10,50
Roséwein	0,1 l	0,2 l
Blauer Portugieser Markus Pfaffmann Pfalz	5,00	8,50
Weinempfehlungen Weiß Rot Rosé	0,5 l	20,00



OUR APERITIF RECOMMENDATION

Sparkling wines

Ohlig Chardonnay Sekt	0,1 l	7,00
	0,75 l	33,00
Prosecco Spumante Extra Dry Bollicina	0,1 l	8,00
	0,75 l	36,00
Mille Bolle Spumante Rosé Millesimato	0,1 l	8,50
	0,75 l	38,00
Champagner Taittinger Brut Réserve	0,375 l	49,00
	0,75 l	95,00
Champagner Taittinger Brut Prestige Rosé	0,75 l	115,00

Classic Aperitifs

Sandemann Sherry Dry Medium	5 cl	7,00
Sandemann Portwein White Red	5 cl	7,00
Martini Dry Bianco Rosso	5 cl	7,50


Aperitif Cocktails

Aperol Spritz Prosecco Aperol Orange Soda	0,2 l	8,50
Hugo Prosecco Elderflower Lime Mint Soda	0,2 l	8,50
Sanddom Spritz Prosecco Andalö Rosemary Soda	0,2 l	9,00
Sarti Spritz Prosecco Sarti Liqueur Lime Soda	0,2 l	10,00
Lillet Berry Schweppes Wild Berry Lillet Blanc Berries	0,2 l	9,00
Campari Orange Soda Campari Granini Orangejuice Soda	0,2 l	8,50

Aperitif Cocktails alcoholfree

Martini Berry Martini Vibrante alcoholfree Schweppes Wild Berry Mint Berries	0,2 l	7,50
Hugo alcoholfrei Ginger Ale Elderflower Lime Mint Soda	0,2 l	7,50

STARTERS

Goat cheese "au gratin" 
on romana salad with raspberry vinaigrette
and croutons
14,00

Roasted prawns
in spicy tomato sugo
served with baguette
16,00

Beef carpaccio
with wakame, lime, roasted cashews
and chilli-mayonnaise
17,00



SOUPS

Cream soup of Hokkaido pumpkin
with seeds and styrian pumpkin seed oil
11,00

Lobster bisque
14,00

VEGETARIAN

Vegetable - Curry 
with coconut milk, seasonal vegetables
and jasmin rice
19,00

Shiitake-Risotto 
with peas, dried tomatoes, pine nuts
and rucola
24,00

Allergenic list can be shown by our service team at request.

FISH

Plaice "Finkenwerder Art" (with diced bacon)

with parsley potatoes & cucumber salad

29,00

Crispy halibut fillet crusted with panko

on thai vegetable curry with coconut milk
and jasmin rice

28,00

Cod fillet

on potato-sauerkraut purée, seasonal vegetables
and Pommery-mustard sauce

30,00

Salmon fillet

on shiitake-risotto with peas
and dried tomatoes

30,00

Holsteiner Matie

with apple-onion sour cream & roasted potatoes
small mixed salad on side

22,00



Change requests of our dishes will be charged with 1,50 € per dish.

HOTEL · RESTAURANT
LANDHAUS CARSTENS

MEAT

Ox cheek

with smashed potato & thyme jus

29,00

Wiener Schnitzel

with roasted potatoes, cranberries & cucumber salad

31,00

Thin stripes of beef fillet

in a creamy mushroom- sherry sauce
served with a crispy potato hash brown

34,00

Roasted Barbarie Duck Breast

on Hokkaido pumpkin cream with apricot
and Macaire-potatoes

28,00

Roast beef

-coldly sliced-

with homemade remoulade & roasted potatoes
small mixed salad on side

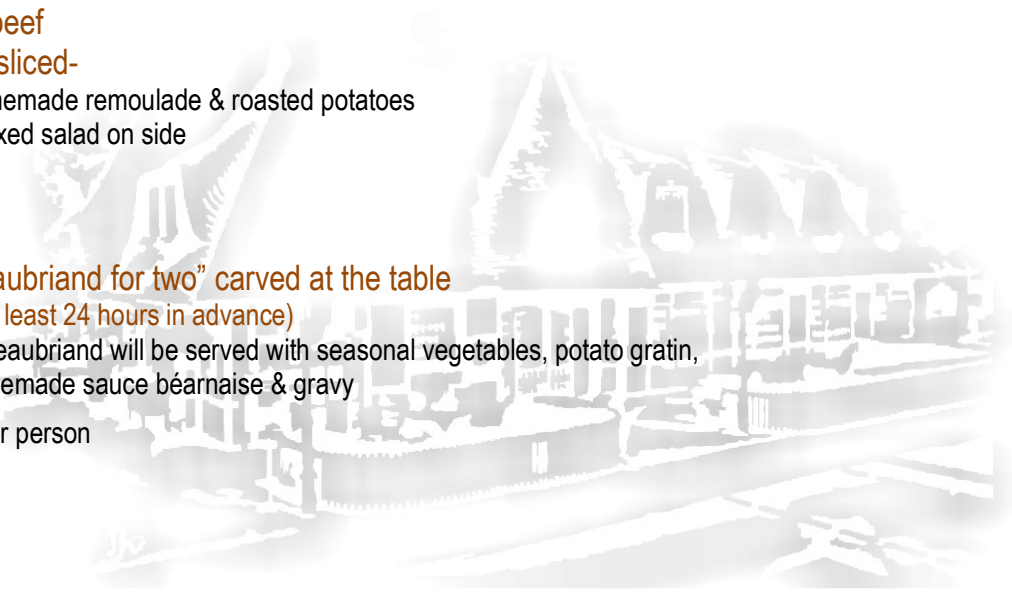
23,00

“Chateaubriand for two” carved at the table

(order at least 24 hours in advance)

our chateaubriand will be served with seasonal vegetables, potato gratin,
and homemade sauce béarnaise & gravy

55,00 per person



DESSERT

Crème Brûlée from the vanilla bean

with one scoop of sorbet

10,00

Crispy praline mousse

on cherry served two ways

15,00

Creamy vanilla ice cream

on peach ragout and raspberry

11,00

One Scoop of homemade Sorbet 5,00

with Ohlig Chardonnay sparkling wine infused 7,50

with Absolut vodka infused 9,00

Cheese selection from the Backensholzer Hof

with Tessiner fig mustard, grapes and fruit bread

17,00

Enjoy a glass of sweet wine with your dessert

2021er Gewürztraminer Spätlese

Freinsheimer Oschelkopf | vineyard Kirchner | Pfalz

7,00 / 5cl



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Mineralwasser	0,25 l	0,75 l
St. Michaelis Gourmet Feinperlig / Naturell	3,00	7,50

Erfrischungsgetränke	0,20 l	
Coca-Cola (1,2)	3,80	
Coca-Cola Zero (1,2)		
Fanta (2)		
Sprite (2)		
Mezzo Mix (1,2)		
Schweppes Bitter Lemon		
Schweppes Ginger Ale (1)		
Thomas Henry Tonic (3)		

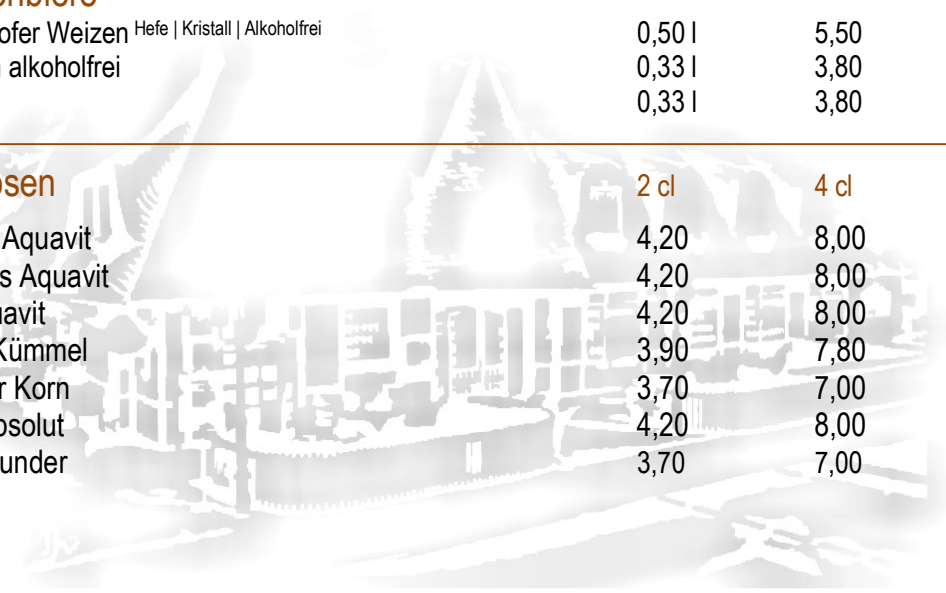
(1) Farbstoff, (2) koffeinhaltig, (3) chininhaltig

Säfte und Nektare von Granini	0,20 l	
Orange Apfel Kirsche Banane Grapefruit	4,50	
Rhabarber Maracuja Cranberry Schwarze Johannisbeere sowie Granini Saftschorlen	4,20	

Bier vom Fass	0,20 l	0,30 l
Thier-Pils	3,00	3,90
Hövels Original	3,00	3,90

Flaschenbiere		
Schöfferhofer Weizen Hefe Kristall Alkoholfrei	0,50 l	5,50
Jever Fun alkoholfrei	0,33 l	3,80
Vitamalz	0,33 l	3,80

Spirituosen	2 cl	4 cl
Maltaser Aquavit	4,20	8,00
Jubiläums Aquavit	4,20	8,00
Linie Aquavit	4,20	8,00
Helbing Kümmel	3,90	7,80
Oldesloer Korn	3,70	7,00
Vodka Absolut	4,20	8,00
Bommerlunder	3,70	7,00



AUSZUG AUS UNSEREM GETRÄNKEANGEBOT

Liköre	2 cl	4 cl
Averna Amaro	4,80	9,00
Fernet Branca Menta	4,80	9,00
Fernet Branca	4,80	9,00
Underberg	4,80	-
Grand Marnier	4,80	9,00
Baileys	4,80	9,00
Jägermeister	3,70	7,00
Ramazotti	4,80	8,00
Sambuca	3,90	7,50
HirschRudel <small>Kräuterlikör mit 31 Kräutern</small>	6,90	12,00
Drambuie Whisky Likör	9,50	18,00

Heiße Getränke

Café Crème	3,80
Kännchen Kaffee	5,50
Espresso	3,00
Espresso Macchiato	3,30
Espresso Doppio	4,50
Milchkaffee	4,20
Cappuccino	4,20
Latte Macchiato	4,50
Heiße Schokolade	4,80
Heiße Schokolade mit Sahne	5,20
Heiße Schokolade mit Schuss	6,80
Glas Tee <small>Auswahl an Eilles-Teesorten</small>	3,80
Kännchen Tee <small>Auswahl an Eilles-Teesorten</small>	5,70
Grog	7,00

Althaus Tee

Classic Herbs | Fancy Chamomile | Smooth Mint
 Green Matinee | Rooisbos Vanilla Toffee | Red Fruit Flush
 Royal Earl Grey | Assam Malty Cup | Darjeeling Summerleaves

Unsere Preise verstehen sich in Euro inklusive gesetzlicher Mehrwertsteuer
 und Service.

WEINEMPFEHLUNG

Weißweine	0,1 l	0,2 l
Weißburgunder Weingut Dreissigacker Rheinhessen	5,50	9,00
Silvaner Weingut Sommerach Franken	5,00	8,50
Riesling Weingut Markus Pfaffmann Pfalz	5,00	8,50
Sauvignon Blanc Weingut Lergenmüller Pfalz	5,00	8,50
Grauburgunder Weingut Joachim Heger Baden	6,00	9,50
Grüner Veltliner Weingut Topf Niederösterreich	5,00	8,50
Rotweine	0,1 l	0,2 l
Spätburgunder Jechtinger Vulkanfelsen Baden	5,00	8,50
Bordeaux Château Roc de Levraut Bordeaux	6,00	9,50
Merlot Venet Villa Santa Flavia Venetien	5,00	8,50
Néprica Primitivo Puglia Weingut Tormaresca Apulien	6,50	10,50
Roséwein	0,1 l	0,2 l
Blauer Portugieser Markus Pfaffmann Pfalz	5,00	8,50
Weinempfehlungen Weiß Rot Rosé	0,5 l	20,00

