

VLET CLASSICS

STARTERS

ASPARAGUS CREAM SOUP ^{A,G,I,F} 12

Baked chicken praline and chervil oil
- VEGAN UPON REQUEST POSSIBLE -

WILD GARLIC FOAM SOUP ^{I,G,D} 142

Tatar and caviar of the "Holstein" trout

VLET SPRING ^{A,I} 14

Onion cream, pumpernickel soil, May turnips, mushroom
and potato
- VEGAN -

ASPARAGUS STRUDEL ^{A,F} 16

Green asparagus, chard salad, strawberry
and lemon beurre blanc sauce
- VEGAN -

LOBSCOUSE 3.0 ^{C,D,G} 18

Marinated herring, beetroot, fried quail egg,
sour cream, cucumber and potato

MARINATED SADDLE OF VENISON ^{J,I} 19

Green and white asparagus, elderberry vinaigrette
and tarragon jus

VLET BEEF TARTARE ^{A,C,D,I,J,N} 21

120g with VLET sourdough bread, gherkin, spicy mimita paste from "Marge",
VLET coarse-grain mustard and country egg

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MAIN COURSES

1/2 POUND OF WHITE ASPARAGUS ^{C,G} 26

New potatoes, chervil, Hollandaise sauce or melted butter
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

... WITH COTTAGE HAM OF THE "SUSLAND" PORK 32

... WITH FISH OF THE DAY ACCORDING TO THE CHEF'S CHOICE ^{D,G} 34

... WITH VIENNESE SCHNITZEL AND COLD-STIRRED CRANBERRIES ^{A,C,G} 36

... WITH BEEF FILET 150 G FRIED IN HERB BUTTER ^G 42

ROASTED CAULIFLOWER ^{I,J,A,F} 25

Pearl barley salad, braised paprika, purée and wild herbs

"FINKENWERDER" CRISPY-FRIED NORTH SEA PLAICE ^{A,D,G,I,N} 28

Mangalica bacon, cucumber salad and dill potatoes

PANNFISCH VLET STYLE ^{A,C,D,G,I} 30

Fish from Hamburg Fish Market's daily catch, lemon caviar, sautéed spinach,
May turnips, VLET potato purée and mustard foam

VLET BEEF TARTARE ^{A,C,D,I,J,N}

180g with fried potatoes, gherkin, spicy mimita paste from "Marge",
VLET coarse-grain mustard and country egg

PREPARED IN THE KITCHEN 30

PREPARED AT THE TABLE 32

ROULADE OF THE SOLE WITH WILD GARLIC ^{D,I,B,G} 32

Creamy corn semolina, fried green asparagus and Bouillabaisse foam

TWO VARIATIONS OF LAMB ^{A,C,G,I} 36

Marinated pot roast in jus and fried saddle,
roasted celery, carrot and thyme-potato-pie

DESSERTS

ICE CREAM I SORBET ^{A,C,G,E,H} 4

Optionally with:

0,1 l Perrier-Jouët Grand Brut 13,50

2 cl Absolut Vodka 5

HOMEMADE PETIT FOURS ^{A,C,G,E,H} 8

SWEET DREAM ^F 13

Creamy rice pudding, coconut foam,
strawberry and lime sorbet

- VEGAN -

RHUBARB CRUMBLE ^{A,C,G} 15

Flamed meringue, vanilla cream,
woodruff and strawberry sorbet

FLAMED DARK CHOCOLATE CREAM ^{A,G,C} 15

Blackberry mousse, chocolate soil
and whipped cream

CHEESE VARIATION OF CHEF'S CHOICE ^{A,C,G,E,H,J} 18

Rye bread, chutney and fruit mustard

Served with mustard and chutneys from our manufactory.
The cheeses we offer are from selected manufactures, produced in
craftsmanship and without additives.
Our range contains North German and international cheese
specialities.

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