

VLET CLASSICS

STARTERS

FOREST MUSHROOM CREAM SOUP ^{I,G,FA} 13

Fried mushrooms and marinated berries
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

FISH SOUP "VLET STYLE" ^{D,B,C} 15

Fried fish, prawn, black garlic mayonnaise
and fennel salad

PUMPKIN PATCH ^{A,I,J} 15

A variation of textures of the pumpkin, pickled mushrooms
and lamb's lettuce
- VEGAN -

ROASTED MIXED CARROTS ^{G,H} 16

"Friesisch Blue" cheese, walnut, pear and cress
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

SCALLOP AND CHORIZO ^{D,B,I,J} 19

Paprika-raspberry-purée, chorizo marmalade,
wild herbs and oil

VLET BEEF TARTAR ^{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

FISH SANDWICH "HAFENCITY STYLE" ^{A,D,C,G} 22

Butter brioche, smoked halibut, apple, dill mayonnaise
and "Sibirskaya" caviar

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MAIN COURSES

PUMPKIN AND LENTILS ^{I,J,F} 26

Ragout made of black lenses, fried pumpkin, oat milk foam and wild herbs
- VEGAN -

PASTA DUMPLINGS FILLED WITH GOAT CHEESE ^{A,C,G,I,J} 27

Blueberries, turnips, mushrooms and "Deichkäse" cheese foam
- VEGETARIAN -

"FINKENWERDER" CRISPY-FRIED NORTH SEA PLAICE ^{A,D,G,I,N} 29

Bacon, cucumber salad and dill potatoes

THREE VARIATIONS OF THE PORK ^{J,I,G} 29

Homemade coarse sausage, crispy pork belly and cheeks, potato-mustard-purée, apple compote and shallot jus

VLET BEEF TARTAR ^{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

PANNFISCH VLET STYLE ^{A,C,D,G,I} 32

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

COFFEE-COATED VENISON TENDERLOIN ^{I,G,C} 34

Chocolate jus, potato noodles, fermented red cabbage, cranberries and mushrooms

MEDAILLONS OF THE MONKFISH ^{D,I,J,G} 36

Mashed pumpkin, orange beurre blanc and savoy cabbage

FRIED US FLANK STEAK ^{G,I} 40

Longpepper jus, celery, spiced pear and "Friesisch Blue" cheese

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

FOUR HOMEMADE PETIT FOURS ^{A,C,G,E,H} 11

PLUM AND SUGAR BEET ^{A,G,C} 14

Plum dumpling, sugar beet sauce, butter crumble
and vanilla ice cream

HAZELNUT TOFFEE ^F 14

Hazelnut cakelet, caramel sauce and
dark chocolate sorbet
- VEGAN -

SEMOLINA AND SOUR CHERRY ^{A,G,C} 15

Flummery, marinated cherries
and poppyseed ice cream

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

Various breads from „Knussbert“,
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.