

# OUR SELECTION CARDS PERFECT FOR YOUR EVENT

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## OPTION 1

### APPETIZERS

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#### **SALAD STARTER**

Small colorful salad with our Four Seasons dressing  
& granola crunch

€ 6

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#### **CELERY CREAM SOUP (VEGAN)**

Creamy truffled celery soup  
with Sylt bread croutons

€ 6

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### MAIN COURSES

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#### **THE BATAMOG**

Grilled pork tenderloin with four seasons roast potatoes,  
light sambal hollandaise & hearts of palm

€ 22

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#### **THE CORDON BLEU**

Cordon Bleu made with Lower Saxon straw-fed pork,  
Vulcano ham hock & mature Gruyere cheese, served with  
fried potatoes & homemade cranberries

€ 22

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#### **MUSHROOM PASTA POCKETS (VEGAN)**

with savory portobello mushroom filling,  
fried mushrooms & truffled celery sauce

€ 18

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#### **ZANDER FILLET**

Crispy fried pike-perch fillet with fresh horseradish,  
root vegetables & creamy mashed potatoes

€ 22

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### DESSERTS

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#### **APPLE TART**

Layered Boskop apple tarte tatin from the Altes Land region  
with homemade vanilla sauce

€ 7

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#### **CHOCOLATE MOUSSE**

Homemade chocolate mousse with cinnamon cherries

€ 7

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## OPTION 2

### APPETIZERS

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#### **CURED SALMON**

with citrus sour cream, fresh horseradish  
& marinated wild herbs

€ 9

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#### **BEEF BROTH**

Classic version with asparagus, homemade egg custard,  
soup noodles & meatballs

€ 7

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### MAIN COURSES

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#### **THE BATAMOG**

Grilled pork tenderloin with four seasons roast potatoes,  
light sambal hollandaise & hearts of palm

€ 22

\*\*\*

#### **MUSHROOM PASTA POCKETS (VEGAN)**

with savory portobello mushroom filling, fried mushrooms  
& celery sauce

€ 18

\*\*\*

#### **BEEF ROULADE**

Handmade beef roulade with red cabbage and creamy  
mashed potatoes

€ 26

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#### **ZANDER FILLET**

Crispy fried pike-perch fillet with fresh horseradish,  
root vegetables & creamy mashed potatoes

€ 22

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### DESSERTS

\*\*\*

#### **APPLE TART**

Layered Boskop apple tarte tatin from the Altes Land region  
with homemade vanilla sauce

€ 7

\*\*\*

#### **CHOCOLATE MOUSSE**

Homemade chocolate mousse with cinnamon cherries

€ 7

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## OPTION 3

### APPETIZERS

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#### **BEEF TARTARE**

Beef sirloin tartare with citrus sour cream, cured egg yolk, fried capers & Sylt bread

€ 14

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#### **BEETROOT CARPACCIO**

with goat's milk cheese cream, caramelized walnuts & marinated wild herbs

€ 10

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### MAIN COURSES

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#### **THE BATAMOG**

Grilled pork tenderloin with four seasons roast potatoes, light sambal hollandaise & hearts of palm

€ 22

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#### **RISOTTO**

Beetroot risotto with goat cheese praline & pickled beetroot

€ 21

+ instead of goat cheese praline  
with pan-fried Icelandic pollock fillet

€ 25

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#### **DUCK**

Crispy roasted duck (breast & leg) with bread dumplings, red cabbage with apples & homemade marjoram jus

€ 24

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#### **BEEF ROULADE**

Handmade beef roulade with red cabbage and creamy mashed potatoes

€ 26

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### DESSERTS

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#### **CHOCOLATE MOUSSE**

Homemade chocolate mousse with cinnamon cherries

€ 7

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#### **SAN SEBASTIAN CHEESECAKE**

Creamy cheesecake with Lotus Biscoff cookie topping

€ 8

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