

OUR SELECTIONAL MENU PERFECT FOR YOUR EVENT

OPTION 1

STARTERS

STARTER SALAD

Small colorful salad with our Four Seasons dressing & granola crunch

€ 6

ASPARAGUS SOUP

Creamed asparagus soup with wild garlic oil & asparagus from the Heide region

€ 6

MAINS

THE BATAMOG

Grilled pork fillet with Four Seasons fried potatoes, creamy sambal hollandaise & hearts of palm

€ 24

RISOTTO

Wild garlic risotto with grilled asparagus & grilled salmon fillet with lemon-mustard butter

€ 27

VEGAN ASPARAGUS SWABIAN DUMPLINGS

Homemade Swabian dumplings with two kinds of roasted asparagus, melted cherry tomatoes & wild garlic pesto

€ 21

DESSERTS

CHOCOLATE BROWNIE

Homemade chocolate brownie of Belgian chocolate, caramel sauce, vanilla ice cream & caramelized walnuts

€ 8

SPAGHETTIEIS 2.0

with vanilla ice cream, Belgian chocolate shavings & two kinds of strawberries

€ 9



OUR SELECTIONAL MENU PERFECT FOR YOUR EVENT

OPTION 2

STARTERS

OVEN CHEESE 2.0

Caramelized soft goat cheese with fresh strawberries,
rhubarb & Sylt bread

€ 11

ASPARAGUS SOUP

Creamed asparagus soup with wild garlic oil
& asparagus from the Heide region

€ 6

MAINS

THE BATAMOG

Grilled pork fillet with Four Seasons fried potatoes,
creamy sambal hollandaise & hearts of palm

€ 24

RISOTTO

Wild garlic risotto with goat cheese praliné & grilled asparagus

€ 23

+ UPGRADE

swap the goat cheese with grilled salmon fillet and
lemon-mustard butter

€ 27

BACKHAUS ASPARAGUS FROM THE HEIDE REGION

Lower Saxon Asparagus from the city of Gilten with buttered potatoes,
homemade hollandaise & small Schnitzel
of straw-fed pork

€ 27

DESSERTS

CHOCOLATE BROWNIE

Homemade chocolate brownie
of Belgian chocolate, caramel sauce,
vanilla ice cream & caramelized walnuts

€ 8

SPRING TIRAMISU

Rhubarb tiramisu
with marinated strawberries

€ 9



OUR SELECTIONAL MENU PERFECT FOR YOUR EVENT

OPTION 3

STARTERS

CARPACCIO

Carpaccio of meadow-raised veal, baked asparagus,
wild garlic mayo & mature Gruyère cheese

€ 14

OVEN CHEESE 2.0

Caramelized soft goat cheese with fresh strawberries,
rhubarb & Sylt bread

€ 11

MAINS

THE BATAMOG

Grilled pork fillet with Four Seasons fried potatoes,
creamy sambal hollandaise & hearts of palm

€ 24

VEGANE ASPARAGUS SWABIAN DUMPLINGS

Handmade Swabian dumplings with two kinds of grilled asparagus,
melted cherry tomatoes & wild garlic mayo

€ 21

BACKHAUS ASPARAGUS FROM THE HEIDE REGION

Lower Saxon asparagus from the city of Gilten with buttered potatoes,
homemade hollandaise sauce & option of
small Schnitzel of straw-fed pork

€ 27

or grilled salmon fillet with lemon-mustard butter

€ 32

DESSERTS

SPRING TIRAMISU

Rhubarb tiramisu with marinated strawberries

€ 9

SPAGHETTIEIS 2.0

With vanilla ice cream, Belgian chocolate shavings
& two kinds of strawberries

€ 9

