

OUT OF THE SOUP POT

Duck gold - strong consommé of grilled duck
with porcini mushroom ravioli and vegetable
garnish 6,90 €



Green pea soup
with cream 6,90 €
and king prawn 8,90 €



STARTERS

Beef carpaccio
with rocket, parmesan and balsamic vinegar
12,90 €

Mozzarella and vine tomatoes
with fresh herbs,
Olive oil and balsamic vinegar 9,90 €



Caramelized goat cheese with orange mango
chutney and wild herbs 9,90 €



Mecklenburg spice meat
au gratin with cheese 7,90 €



SALADS

Seehotel selection of salads

Green salad with tomato, cucumber, parmesan, Chives, cashews, boiled egg, orange and croutons with our homemade orange dressing
Starters or side salad 8,90 €



Big salad plate 14,90 €



with grilled chicken breast 16,90 €

with fried cod fillet 17,90 €

with 5 fried king prawns 23,90 €

LOW CARB

Grilled chicken breast on port wine jus with grilled peppers, zucchini, red onions, cashew nuts and herder cheese 18,90 €

FRESH PASTA

Fresh tagliarini with 4 grilled king prawns, sun-dried tomatoes, pine nuts, herbs and truffles 19,90 €



VEGAN*TARIAN

Chilli sin carne with bulgur, chickpeas, corn, tomato, red and black beans and Falk's homemade grilled vegetables 16,90 €



Mixed Salad with Wan Tans

Leaf salads with tomato, cucumber, chives, cashews and orange with our homemade orange dressing and Wan Tans with sweet chili sauce 17,90 €



Fresh tagliarini with sun-dried tomatoes, pine nuts, herbs and truffles 17,90 €



Fresh tortelloni with Gruyere cheese on grilled vegetables and rocket with parmesan 16,90 €



COLD KITCHEN

Selected types of cheese with hard and soft cheese with grapes, butter, Baguette and fig mustard 15,90 €



Matjes - 3 herring fillets with housewife sauce and fried potatoes 15,90 €

We charge changes of side dishes for fried potatoes, pasta and salad with 2,50 €



ONLY ON SUNDAYS...

Falks famous and notorious cured pork knuckle (~850 g gross weight) with mustard, sauerkraut, pea puree and boiled potatoes 15,90 €



* Only on Sundays and only while stocks last. *

If you want to be on the safe side, make a reservation in advance by phone at 038735 840.

FROM THE FISH KITCHEN

Roasted fillet of pikeperch on oven pumpkin caramelized with maple syrup and cardamom and beetroot and potato puree 24,90 €

Whole fried Baltic plaice with herb butter on grilled Mediterranean vegetables and grenaille potatoes 19,90 €

Roasted cod fillet on tossed garden vegetables with herb potatoes and sweet mustard butter sauce 18,90 €



Matjes - 3 herring fillets with housewife sauce and fried potatoes 15,90 €

We charge changes of side dishes for fried potatoes, pasta and salad with 2,50 €



LOVE OF MEAT

Beef rump steak Biopark MV*

(~ 250 g gross weight) with sauce Bernaise, green beans and grenaille potatoes 25,90 €



*Our meat comes from species-appropriate husbandry from the certified organic farms of the Biopark MV. The guidelines require exercise, grazing, organic feed from their own cultivation and renunciation of genetic engineering. The required guidelines are far above the requirements of the EU organic regulation. And you can taste it! You can find more information on www.biopark-mv.de.

Gently cooked honey-mustard chop ribs

from Mecklenburg country pigs (~ 600 g) with coleslaw, honey-smoke sauce and french fries 17,50 €

Tomahawk-Steak from the straw pig *

with port wine jus, mushrooms, young leeks and cherry tomatoes with potato gratin 23,90 €



* The farm is located not far from the Baltic Sea coast. When entering the courtyard, two things stand out: the size and, at the same time, the relaxation that lies over the area. The keeping of the animals on straw, as practiced here, is rare. This is more time-consuming for the farmer, but much better for the animals. They use the straw extensively to play, and when they want to rest, the thick bedding means they always have a soft surface to lie on.

We charge changes of side dishes for fried potatoes, pasta and salad with 2,50 €



WILD OF OWN HUNT

We obtain our game meat from our own hunt and from friendly hunters from all over Mecklenburg and the north of Brandenburg. In our two hunting grounds in Bad Stuer on the south bank of the Plauer See and Klein Wangelin in the western hinterland, our two male bosses - Rolf and Thorsten Falk - indulge their passion for sustainable hunting, healthy game meat and regional ingredients.



Please understand if one or the other game dish is not always available. But Diana, the goddess of the hunt, is not always in favor of us and our wild animals need recovery phases for a stable game population and healthy offspring.

Homemade game goulash with tossed mushrooms and potato dumplings 18,90 €

Fallow or red deer roulade with red apple cabbage and potato dumplings 22,90 €

Burger of red deer,
fallow deer + wild boar

250 g juicy game meat in a burger bun with iceberg lettuce, tomato, camembert, onions, Cranberries and french fries 19,90 €



We charge changes of side dishes for fried potatoes, pasta and salad with 2,50 €

SPECIALTIES ON PRE-ORDER

Please order at least 2 working days in advance



Gute-Stube-Cheese fondue with Gruyère, Emmentaler and Sbrinz, fresh country bread, jacket potatoes and green salad - for 2 people 53,80 €

Paella Valenciana with chicken, rabbit and snails with rosemary, saffron and sea salt - for 2 people 59,00 €

Fondue Chinoise with saddle of beef, chicken breast fillet and fillet of Mecklenburg country pork, gently cooked in broth. There are also fresh salads, matching dips and herb baguettes - for 2 people 49,80 €

Whole goose or duck

Enjoy [from October to March] a whole goose or duck carved with a delicious baked fruit filling at the table. Serve with apple red cabbage and potato dumplings with bread butter.

Goose for 5-6 people 145,00 €

Duck for 3-4 people 85,00 €



SWEET SINS

Crème Brûlée with blueberries
and mint 5,90 €

Oven-fresh apple strudel with walnut ice
cream, vanilla sauce
and whipped cream 6,90 €

Lukewarm chocolate cake
with vanilla sauce and
marinated berries 7,90 €

Fresh waffles with cherries
and a scoop of caramel ice cream 7,90 €

ICE-COLD PLEASURE

Schokokuss - 2 scoops of chocolate ice cream
with eggnog, whipped cream and chocolate
chips 6,90 €

Klassiko - 1 scoop each of chocolate and
vanilla ice cream with chocolate sauce and
whipped cream 4,50 €



Nuss-Kracher - 1 scoop each of vanilla chocolate and walnut ice cream with nuts, chocolate sauce, Baileys and whipped cream 8,90 €

Schwarzwälder-Kirsch-Eisbecher - 1 scoop each of vanilla, chocolate and Amarena cherry ice cream with cherries, cherry liqueur, chocolate chips and cream 8,90 €

Cherry Kiss - 1 scoop of vanilla ice cream with cherries and whipped cream 4,50 €

Schweden-Becher - 2 scoops of vanilla ice cream with applesauce, eggnog and whipped cream 6,90 €



Karamell-Becher - 1 scoop each of vanilla and Caramel ice cream with caramel sauce, toffee and whipped cream 6,90 €



Plaubeer- Kelch - 2 scoops of vanilla ice cream with blueberries and whipped cream 6,90 €

Sorbet-Becher - One scoop each of mango, cherry and lemon sorbet 4,90 €

Heißzeit - 3 scoops of vanilla ice cream with hot raspberries and whipped cream 8,90 €

Ice coffee or ice chocolate with 2 scoops of vanilla ice cream and whipped cream 4,90 €



COFFEE AND CO

Kaffee J.J. Darboven Cup 2,50 €
(also possible decaffeinated) Big Cup 3,50 €
Jug 4,50 €

Cafe au lait 3,90 €
Cappuccino 3,50 €

Espresso single 2,20 €
double 4,00 €

Latte Macchiato 3,90 €
with Caramell 4,50 €
with Hazelnut 4,50 €

Irish Coffee 4,90 €

Milk (hot or cold) 1,50 €
Hot chocolate with whipped cream 3,50 €
Russian chocolate 4,90 €

Chaipur Chai Latte 3,50 €
Chaipur Matcha Latte 3,50 €

Hot lemon 3,00 €

Tea from Eilles 3,50 €

finest loose leaf and broken tea in the Tea Diamond
in the varieties

Darjeeling	Darjeeling Green Bio	Assam
Rooibos Vanilla	Green Tea with citrus	Vita Orange
Herbs	Rooibos Winterpunch	Bio-Verbene
Peppermint		

