

Experience with us – Pleasure with Soul – from the Region, for the World

We are delighted to welcome you to our restaurant – a place where culinary passion, honest craftsmanship, and genuine hospitality come together.

For us, food is more than just a meal – it is a piece of home, an expression of care, and an invitation to savor.

Under the direction of Head Chef **Thorsten Falk**, supported by an international team from around the world, a cuisine is created here that is deeply rooted in the region while embracing inspiration from beyond. Fresh products from Mecklenburg, carefully and skillfully prepared, form the basis for creative dishes full of variety and character.

What makes us special? We cook not only with the best ingredients but with genuine enthusiasm – and our guests can taste that. Whether you're enjoying a relaxed dinner, an unforgettable kitchen party with a look behind the scenes, or an exclusive Chef's Table experience in our "Seeparee" – indulgence is celebrated here with warmth, openness, and a personal touch.

Starting this autumn, we launch our new culinary event series – with changing themes, live music, and exciting taste experiences inspired by the kitchen, the lake, and the seasons. Take a look at our event calendar – it's worth joining in!

By the way: whether for a birthday, anniversary, or family celebration – our restaurant offers the ideal setting for special occasions. With personal service, great experience, and a fine sense for detail, we make sure your celebration becomes unforgettable.

We're happy to have you here.

Your Falk Family & the Team of Seehotel Plau am See

From the Soup Pot

Beef broth with vegetable strips and porcini ravioli – €9

Pumpkin and apple soup with pumpkin seeds, pumpkin seed oil, cream & crispy chip – €9

Starters

Beef carpaccio with arugula, Parmesan, pesto, pine nuts and balsamic – €16

Caramelized goat cheese on mixed greens with orange-mango chutney – €14 (vegetarian)

Mecklenburg spiced pork from the loin, gratinated with Gouda, served with bread and lemon – €10

Salads

Seehotel salad selection: mixed greens with tomato, cucumber, Parmesan, chives, cashew nuts, boiled egg and croutons, with our homemade orange dressing

as starter or side salad – €10 (vegetarian)

as large Seehotel salad plate – €19 (vegetarian)

- grilled chicken breast – €23
- fried cod fillet – €23
- crispy wantans & sweet chili sauce – €23 (vegan)

Meatless Delights

Seehotel Salad Wantan – mixed greens with tomato, cucumber, cashew nuts, chives, with homemade orange dressing, crispy wantans and sweet-chili sauce – €23 (vegan)

Pumpkin risotto with Parmesan, roasted pumpkin and beetroot – €20 (vegetarian)

Fresh tagliatelle with pumpkin-zucchini pesto, Parmesan, sautéed mushrooms and tomatoes – €23 (vegetarian)

Chili sin carne with bulgur, chickpeas, corn, tomato, red & black beans and Mediterranean grilled vegetables – €20 (vegan)

Psst... Sneak Peek for Afterwards...

Too full for dessert? How about one of our sinful little temptations?

Café Gourmand à la Falk – a strong espresso accompanied by a delicate macaron, a fluffy éclair and a creamy Halloren ball – the perfect choice for the discerning connoisseur – €6.50

Main Courses – Fish

Pan-fried cod fillet in a delicate mustard-butter sauce on colorful garden vegetables with herb potatoes – €25

Pan-fried pike-perch fillet on pumpkin risotto with Parmesan, roasted pumpkin and beetroot – €29

Cod “Strindberg” – cod fillet in mustard-onion-egg crust with grainy Dijon mustard sauce, cucumber salad and fried potatoes – €26

Three marinated herring fillets “rosé” with housewife sauce (apple, onion, gherkin, yogurt, sour cream) and fried potatoes with bacon and onions – €20

Changes to side dishes (fried potatoes, pasta or salad) – €2.50

Main Courses – Meat

Mecklenburg rump steak / sirloin steak from Bio-Park MV (approx. 250g raw weight) with herb butter, green beans with bacon & potato gratin - € 37

Falk's Beef Burger (100% beef from certified organic farming) with Gouda cheese, red onions, Danish pickles, tomato, lettuce, fried-onion mayonnaise, burger sauce and French fries with ketchup & mayonnaise – €23

Slow-braised venison roulade (fallow or red deer) filled with bacon and mushrooms, served with apple red cabbage and potato dumplings – €28

Seehotel Wiener Schnitzel – from pork loin – with port wine jus, mushrooms, young leek and cherry tomatoes, served with fried potatoes – € 25

Low-carb chicken breast with grilled peppers, zucchini, red onions and feta cheese – € 20

Half Seehotel roast duck with our legendary duck sauce, baked fruits, apple red cabbage and potato dumplings – € 26

Changes to side dishes (fried potatoes, pasta or salad) – € 2.50

Sweet Sins

Our ice cream comes from the Ice Guerilla manufactory in Berlin – handmade with the finest ingredients. Their vanilla ice cream was awarded Germany's best – taste and see for yourself!

Apple strudel with vanilla ice cream, vanilla sauce and cream – € 9

Vanilla meets pistachio – one scoop of vanilla ice cream with pistachio cream – €4.90

Brownie cake with caramel sauce, walnuts and a scoop of vanilla ice cream – € 9

Our nut ball – creamy hazelnut parfait with Baileys and caramelized almonds – € 12

Crème brûlée with marinated berries – € 9

Affogato al caffè “as Mrs. Falk likes it” – zabaglione and coffee parfait with meringue and double espresso – € 9

Café Gourmand “as Mr. Falk likes it” – a strong espresso accompanied by a macaron, an éclair and a Halloren ball – a perfect small indulgence – € 6.50

Frozen Delights

Choco Kiss – 2 scoops of chocolate ice cream with egg liqueur, cream and chocolate flakes – € 9

Klassiko – 1 scoop each of chocolate and vanilla ice cream with chocolate sauce and cream – € 7

Swedish Cup – 2 scoops of vanilla ice cream with applesauce, egg liqueur and cream – € 11.50

Blueberry Chalice – 2 scoops of vanilla ice cream with blueberries and cream – € 9.50

Black Forest Cherry – 2 scoops of chocolate and 1 scoop of vanilla ice cream with cherries, cherry liqueur and cream – € 12

Cherry Kiss – 2 scoops of vanilla ice cream with marinated cherries and cream – € 9.50

Iced Coffee – 2 scoops of vanilla ice cream and cream – € 7

Affogato al caffè – as above – € 9

Single scoop of ice cream – € 2.50

(Flavors: strawberry basil, Bourbon vanilla, Edelmond chocolate, or mango)

Coffee & More

Filter coffee – cup € 3.30 (pot € 4.10, also available decaffeinated)

Café crema – cup € 3.50 (pot € 4.30)

Milk coffee € 4.00

Cappuccino € 3.50

Espresso – single € 2.80 (double € 4.50)

Latte macchiato € 5.00

Irish coffee € 6.00

Hot chocolate with whipped cream € 4.90

Hot lemon € 4.50

Tea – finest loose-leaf and herbal blends € 4.00

Varieties: Darjeeling, Rooibos Vanilla, Green Tea Orange, Herbal Assam, Peppermint, Chamomile, Earl Grey, Berry Fruit