

Experience with us - Soulful indulgence -

from the region, for the world

We are delighted to welcome you to our restaurant – a place where culinary passion, honest craftsmanship, and heartfelt 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 enjoy.

Under the direction of Head Chef Thorsten Falk – supported by an international team – a cuisine is created that is deeply rooted in the region while keeping an open view to the world. Fresh products from Mecklenburg, carefully handcrafted, are the foundation for creative dishes full of variety and character.

What makes us special? We cook not just with the finest ingredients, but with real enthusiasm – and our guests can feel that. Whether enjoying a relaxed dinner, an unforgettable kitchen party, or an exclusive Chef's Table experience in our "Seeparee": here, enjoyment is celebrated – open, warm, and personal.

Starting in autumn, we're launching our new culinary event series – featuring changing themes, music, and exciting experiences focused on cuisine, the lake, and the seasons. Don't miss it – check out our event calendar!

By the way: Whether it's a birthday, anniversary, or family celebration – our restaurant is the perfect venue for special occasions. With individual service, years of experience, and an eye for detail, we ensure your event will be unforgettable.

Glad you're with us.

Your Falk Family & the Seehotel Plau am See Team

From the Soup Pot



Beef broth with vegetable strips and porcini ravioli – € 9

Green pea soup with sugar snap peas & 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-style spiced pork ragout with melted gouda, served with bread and lemon – € 10

Salads

Seehotel Salad Selection: Mixed greens with tomato, cucumber, parmesan, chives, cashews, boiled egg, and croutons, with our homemade orange dressing

As a **starter** or **side salad** – € 10 (vegetarian)

As a **large salad plate** – € 19 (vegetarian)

Add-ons:

- with grilled chicken breast – € 23
- with fried cod fillet – € 23
- with grilled prawns – € 26
- with wontons and sweet chili sauce – € 23 (vegan)



Meatless Happiness



Seehotel Wonton Salad: Mixed greens with tomato, cucumber, cashews, chives, orange dressing, crispy wontons, and sweet chili sauce – € 23 (vegan)

Spinach and ricotta tortellini on grilled peppers, zucchini, red onions, with light tomato sauce – € 20 (vegetarian)

Falk's Summer Pasta: Tagliatelle with pesto and parmesan, sautéed sugar snap peas, baby corn, sun-dried tomatoes, and shallots – € 23 (vegetarian)

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

Just a Little Sweet Something?

Too full for dessert? Try one of our indulgent mini treats:

Café Gourmand à la Falk – a strong espresso, accompanied by a delicate macaron, a fluffy éclair, and a creamy Halloren truffle – € 6.50



Main Thing: Fish



Fried **cod fillet** with creamy mustard butter sauce, colorful garden vegetables, and herb potatoes – € 25

Whole fried **plaice** "Finkenwerder Style" with bacon-onion sauce, herb potatoes, and small salad – € 27

Fried **pike-perch** fillet with sugar snap peas, baby corn, sun-dried tomatoes, shallots, and yogurt mashed potatoes – € 29

Cod "Strindberg" – cod in mustard-onion-egg crust with whole-grain mustard sauce, cucumber salad, and fried potatoes – € 26

Three **matjes fillets** (young herring) with "housewife-style" sauce (apple, onion, pickles, yogurt, sour cream) and fried potatoes with bacon and onions – € 20

Main Thing: Meat

Mecklenburg Rump Steak (approx. 250g raw weight) from Bio-Park MV with herb butter, green beans with bacon & potato gratin – €34

Falk's Beef Burger (100% organic beef) with gouda, red onions, Danish pickles, tomato, lettuce, crispy onion mayo, burger sauce, and fries with ketchup & mayo – €23

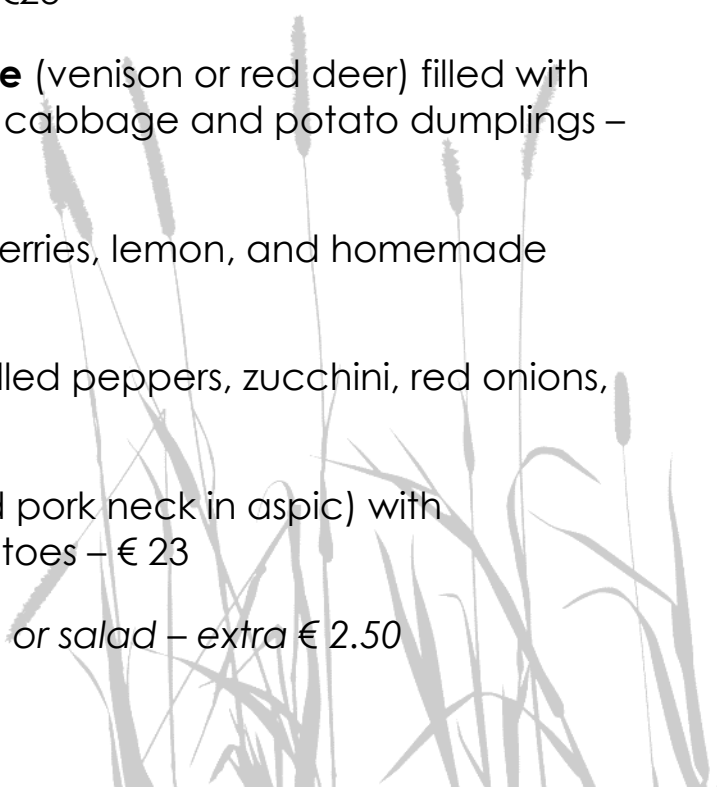
Gently braised **wild game roulade** (venison or red deer) filled with bacon and mushrooms, with red cabbage and potato dumplings – € 28

Veal Wiener Schnitzel with cranberries, lemon, and homemade potato salad – € 29

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

Seehotel Sauerfleisch (marinated pork neck in aspic) with remoulade sauce and fried potatoes – € 23

Side changes to fried potatoes, pasta, or salad – extra € 2.50





We source our ice cream from **Ice Guerilla** in Berlin – handmade, premium quality. The vanilla was awarded “Germany’s Best”!

Mascarpone Meets Lemon: Mascarpone mousse with lemon cream and chocolate crumble – € 9.90

Vanilla Meets Pistachio: 1 scoop vanilla ice cream with pistachio cream – € 4.90

Brownie Cake with caramel sauce, walnuts, and vanilla ice cream – € 9

Our Nut Delight: Creamy hazelnut parfait with Baileys and caramelized almonds – € 12

Crème Brûlée with marinated berries – € 9

Affogato al caffè "à la Frau Falk" – Zabaione and coffee parfait with meringue and double espresso – € 9

Café Gourmand "à la Herr Falk" – espresso with macaron, éclair, Halloren truffle – € 6.50



Frozen Delights



Strawberry Delight: 2 scoops vanilla ice cream with marinated strawberries, strawberry purée, white chocolate sprinkles, and whipped cream – € 9

Chocolate Kiss: 2 scoops chocolate ice cream with egg liqueur, whipped cream, and chocolate shavings – € 9

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

Swedish Sundae: 2 scoops vanilla ice cream with applesauce, egg liqueur, and whipped cream – € 11.50

Blueberry Goblet: 2 scoops vanilla ice cream with blueberries and whipped cream – € 9.50

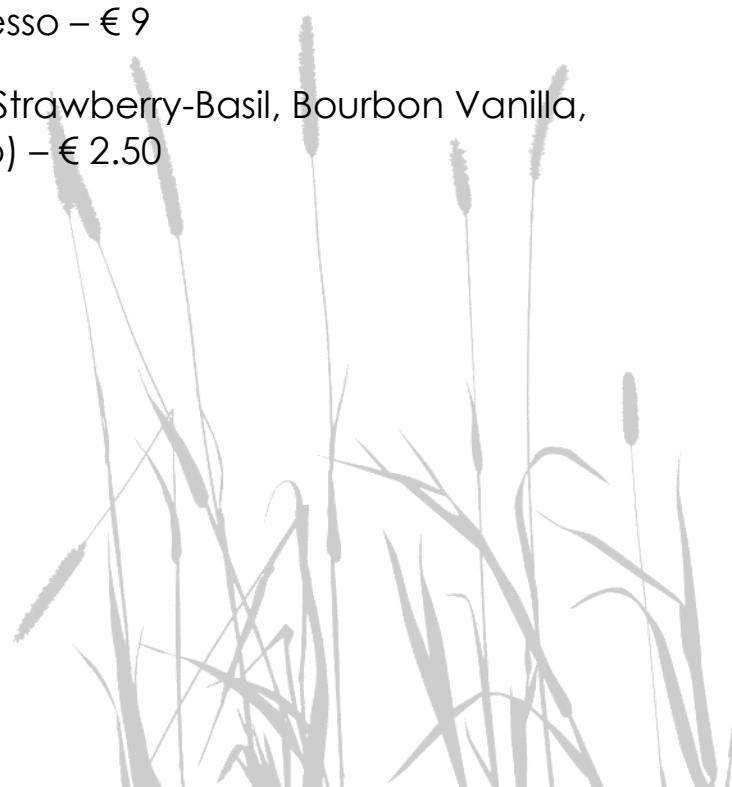
Black Forest Cherry: 2 scoops chocolate + 1 scoop vanilla ice cream with cherries, cherry liqueur, and whipped cream – € 12

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

Iced Coffee with 2 scoops vanilla ice cream and whipped cream – € 7

Affogato al caffè "à la Frau Falk" – Zabaione and coffee parfait with meringue and double espresso – € 9

1 scoop of Ice Guerilla (Flavors: Strawberry-Basil, Bourbon Vanilla, Edelmund Chocolate, or Mango) – € 2.50



Coffee & More



Filter Coffee – Cup € 3.30 / Mug € 4.10 (decaf available)

Café Crema – Cup € 3.50 / Mug € 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 – € 4.00 (loose leaf, various selections: Darjeeling, Green Tea, Rooibos Vanilla, Assam, Peppermint, Chamomile, Earl Grey, Orange, Herbal, Berry Fruits)

