

Experience with Us - Cuisine 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 truly enjoy.

Under the direction of head chef **Thorsten Falk**, supported by an international team from around the world, our cuisine is deeply rooted in the region while always looking beyond the horizon. Fresh products from Mecklenburg, carefully prepared with artisanal skill, form the foundation for creative dishes that impress with their diversity and character.

What makes us special? We don't just cook with the finest ingredients – we cook with true passion, and our guests can feel it. Whether during a relaxed dinner, an unforgettable **kitchen party** with a look behind the scenes, or an exclusive experience at the **Chef's Table in the "Seeparee"**, dining with us is something to be celebrated – open, warm and authentic.

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

And by the way: whether it's a birthday, anniversary or family celebration – our restaurant offers the perfect setting for special occasions. With personal attention, extensive experience and a keen sense for the special details, we make sure your celebration becomes truly unforgettable.

We are delighted to have you here.

Your Falk Family & the Team of Seehotel Plau am See



From the Soup Pot



Tomato Fish Soup with Delicate Fish Fillet €9.50

Creamy Pea Soup with Chives, Cream & Crispy Chip €9.50

Starters

Beef carpaccio with arugula, Parmesan, pesto, pine nuts and balsamic – **€16.00**

Caramelized goat cheese on mixed leaf salads with orange–mango chutney – **€14.00** (vegetarian)

Mecklenburg-style seasoned pork ragout from pork loin – gratinated with Gouda – served with bread and lemon – **€10.00**

Burrata on marinated cherry tomatoes with pine nuts, fresh herbs and balsamic – **€14.50** (vegetarian)

Salads

Seehotel Salad Selection:

Leaf salads with tomato, cucumber, Parmesan, chives, cashew nuts, boiled egg and croutons, served with our homemade orange dressing

as a starter or side salad – **€10.00** (vegetarian)

as a large Seehotel salad plate – **€19.00** (vegetarian)

additionally with grilled chicken breast – **€23.00**

or with pan-fried cod fillet – **€23.00**

or with wontons and sweet chili sauce – **€23.00** (vegan)



Meatless Delights



Seehotel Wantan Salad:

Mixed leaf salads with tomato, cucumber, cashew nuts and chives, served with our homemade orange dressing, crispy wontons and sweet chili sauce €23.00 (vegan)

Fresh Pasta in a Light Orange Sauce

With sugar snap peas, baby corn, sun dried tomatoes and shallots €23.00 (vegetarian)

Fresh Pasta with Zucchini Almond Pesto and Parmesan

Served with sautéed mushrooms and cherry tomatoes €25.00 (vegetarian)

Chili Sin Carne

With bulgur, chickpeas, corn, tomatoes, red and black beans, and Mediterranean grilled vegetables €22.00 (vegan)

A Small and Exciting Tip

Our head chef, Thorsten Falk, has written a book. The crime novel **“Sauer – Taste of Crime”** is set in Plau am See and is available at the reception.

SAUER - GESCHMACK DES VERBRECHENS

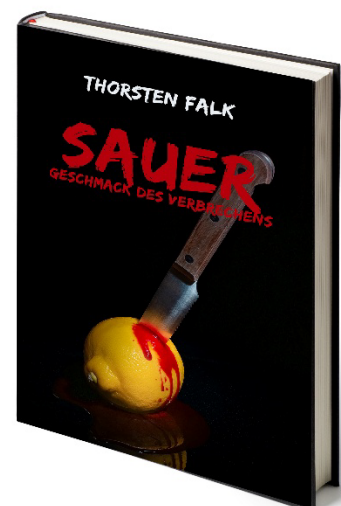
*„Das war sein erstes Bier des Tages und das letzte seines Lebens.“
Der Vorsitzende einer Bürgerinitiative gegen Windenergie wird
erstochen aufgefunden.*

*Wer hat ihn ermordet und warum? Hofer und Frey ermitteln
zwischen Subventionsbetrug, Eifersucht, Habgier und Intrigen.*

*Welche Rolle spielt der windige Investor, der schüchterne
Bio-Bauer und der übereifrige Aktivist der Windkraftgegner?*

*Dieser Fall führt Kommissar Hofer in die Tiefen der Dorfgemein-
schaft und in den Schrecken seiner eigenen Vergangenheit,
während Kommissarin Frey ein Stück Plauer Lebenskultur retten
möchte.*

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Fish as the Main Event



Pan-fried **cod fillet** with a mild mustard butter sauce, served with colorful garden vegetables and herb potatoes – **€25.00**

Pan Fried **Pike Perch Fillet** - Served with sugar snap peas, baby corn, sun dried tomatoes and shallots on creamy yoghurt mashed potatoes
€29.00

Cod “Strindberg” – cod fillet in a mustard–onion–egg coating, served with whole-grain Dijon mustard sauce, cucumber salad and fried potatoes – **€26.00**

Pan Fried Salmon Fillet - Served on pasta with almond pesto, broccoli and cauliflower, finished with a herb sauce €28.00

Low Carb Salmon Fillet - With grilled bell peppers, zucchini, red onions, feta cheese and sour cream €24.00

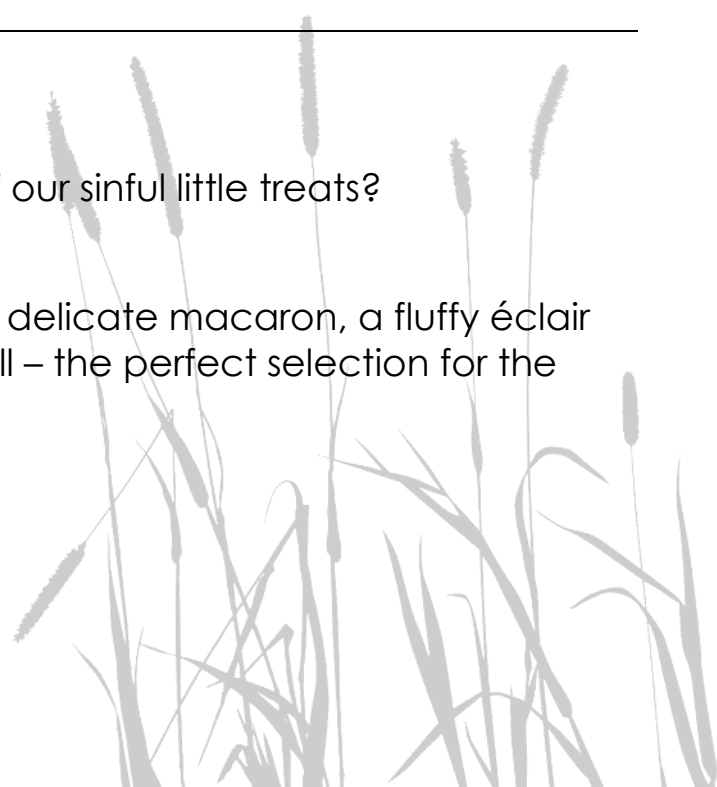
Changing side dishes to fried potatoes, pasta or salad will be charged at €2.50.

Psst... A Sneak Peek for Later...

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

Café Gourmand à la Falk

A strong espresso accompanied by a delicate macaron, a fluffy éclair and a creamy Halloren chocolate ball – the perfect selection for the discerning gourmet – **€6.50**



Meat Lovers



Mecklenburg rump steak from Bio-Park MV (approx. 250 g raw weight) with herb butter, green bacon beans and potato gratin – **€37.00**

Falk's wild game burger (from our own hunt) with savory Camembert, red onions, Danish pickles, tomatoes, lettuce, crispy onion mayonnaise, burger sauce and French fries with ketchup and mayonnaise – **€23.00**

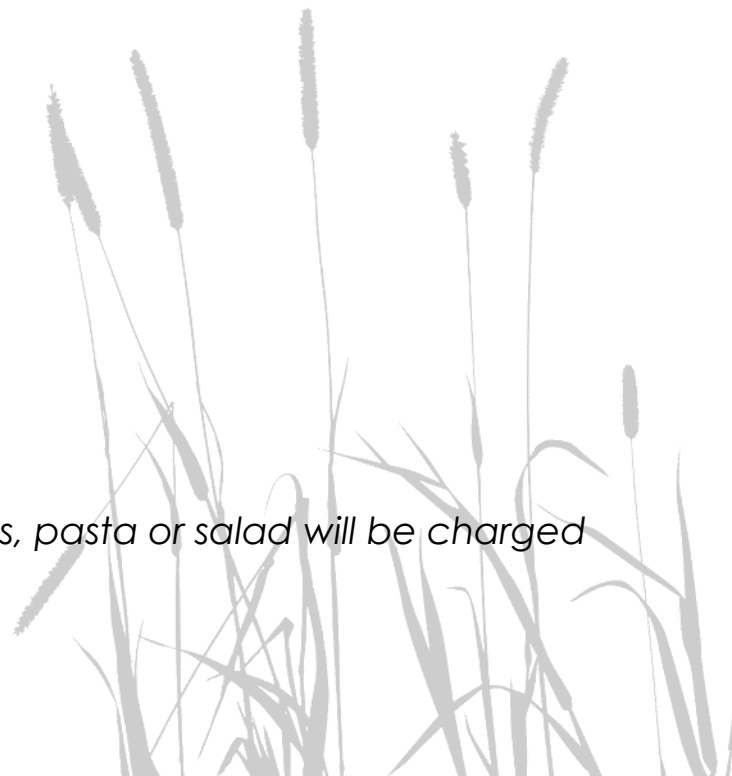
Gently braised venison roulade (from fallow or red deer), filled with bacon and mushrooms, served with apple red cabbage and potato dumplings – **€28.00**

Seehotel Schnitzel "Viennese Style" – from pork loin – with port wine jus, mushrooms, young leeks and cherry tomatoes, served with French fries, ketchup and mayonnaise – **€25.00**

Low Carb Chicken Breast - With grilled bell peppers, zucchini, red onions, feta cheese and sour cream **€20.00**

Seehotel Sour Pork in Aspic - Traditional pork neck set in aspic, served with remoulade sauce and pan fried potatoes **€24.00**

Changing side dishes to fried potatoes, pasta or salad will be charged at €2.50.



Sweet Indulgences



We source our ice cream from the ice cream manufactory **Ice Guerilla in Berlin** – handmade quality using the finest ingredients. Their vanilla ice cream was voted **Germany's best vanilla ice cream**. But taste for yourself!

Apple strudel

with vanilla ice cream, vanilla sauce and whipped cream – **€9.50**

Vanilla Meets Pistachio

1 scoop of vanilla ice cream with pistachio cream – **€4.90**

Brownie Cake

with caramel sauce, walnuts and a scoop of vanilla ice cream – **€9.00**

Our Nut Sphere

Melt-in-the-mouth hazelnut parfait with Baileys and caramelized almonds – **€12.00**

Crème Brûlée

with marinated berries – **€9.00**

Affogato al Caffè “the way Mrs. Falk likes it”

Parfait of zabaglione and coffee with meringue and a double espresso – **€9.00**

Café Gourmand “the way Mr. Falk likes it”

A strong espresso accompanied by a delicate macaron, a fluffy éclair and a creamy Halloren chocolate ball – the perfect selection for the discerning gourmet – **€6.50**





Ice-Cold Delights

Strawberry Sundae

Two scoops of vanilla ice cream with marinated strawberries, strawberry purée, white chocolate shavings and whipped cream **€11.00**

Chocolate Kiss

2 scoops of chocolate ice cream with egg liqueur, whipped cream and chocolate shavings – **€9.00**

Classico

1 scoop of chocolate ice cream and 1 scoop of vanilla ice cream with chocolate sauce and whipped cream – **€7.00**

Swedish Cup

2 scoops of vanilla ice cream with applesauce, egg liqueur and whipped cream – **€11.00**

Plaubeer Sundae

2 scoops of vanilla ice cream with blueberries and whipped cream – **€9.50**

Black Forest Cherry

2 scoops of chocolate ice cream and 1 scoop of vanilla ice cream with cherries, cherry liqueur and whipped cream – **€12.00**

Cherry Kiss

2 scoops of vanilla ice cream with marinated cherries and whipped cream – **€9.50**

Iced Coffee

with 2 scoops of vanilla ice cream and whipped cream – **€9.00**

Affogato al Caffè (*the way Mrs. Falk likes it*)

Parfait of zabaglione and coffee with meringue and a double espresso – **€9.00**

1 scoop of ice cream – €2.50

from Ice Guerilla in the flavors: strawberry-basil, bourbon vanilla, Edelmönd chocolate or mango.

