



"The only constant in life is change."

Dear guests,



In the last 46 years, Seehotel Plau am See has seen many changes. We stood within these walls for many hours, hoping, thinking, making and discarding plans, and yet we kept finding new ways to be a place of joy, encounter, togetherness for you, dear guests, and one thing is very clear - not just for the last 46 years, but also at least for the next 46 years. Nevertheless, we are faced with major challenges, high energy costs, constantly increasing goods costs, delivery problems and have to take them into account. For us, this is also a process in which we don't want to lose sight of your well-being - dear guests. We are not happy with everything, but we are also subject to certain constraints. We look forward to pampering you here at the Seehotel. True to our motto:

"Make friends out of guests".



Weekend recommendation

valid on Saturday, Sunday and public holidays *

THE BURGER IS BACK

Red deer, fallow deer + wild boar burger

250 g juicy venison in a burger bun
with iceberg lettuce, tomato, Gouda cheese, onions,
Cranberries and french fries 22 €



Baltic plaice "Finkenwerder style"

Whole fried plaice with onion bacon strip,
Cucumber salad and herb potatoes 23 €

Tomahawk steak from Mecklenburg straw pigs
with port wine jus, mushrooms, young leeks
and cherry tomatoes with potato gratin 26 €

*Dear guests, we would be happy if you also have an appetite for these dishes from Monday to Friday, but we ask for your understanding that we can actually only offer these dishes on the days mentioned.

With beer... with wine...
or just because



Tortilla-Chips

with cheese sauce and salsa 5 €

we recommend our Cuba Libre with popcorn rum 9 €



OUT OF THE SOUP POT

Pumpkin Apple Soup

with cream, pumpkin seeds
and pumpkin seed oil 8 €

additionally with king prawns 10 €



Duck Consommé "Entengold"

with vegetables and

Kaspressknödel à la boss 9 €



APPETIZERS

Beef carpaccio
with rocket, parmesan +
balsamic vinegar 14 €



Mecklenburg seasoned meat
with cheese au gratin 8 €



VEGETARIAN

Chilli sin carne with bulgur, chickpeas, corn,
tomato, red and black beans and
Mediterranean grilled vegetables 19 €



Creamy risotto with Hokkaido pumpkin
and parmesan with
Mediterranean grilled vegetables 18 €



Cheese dumplings à la boss
with cottage dip and colorful salad 19 €



SALADS

Seehotel salad selection

Lettuce with tomato, cucumber, parmesan,
Chives, cashews, boiled egg, orange and
croutons with our homemade orange dressing



Starters or side salad 9 €



Large salad plate 17 €

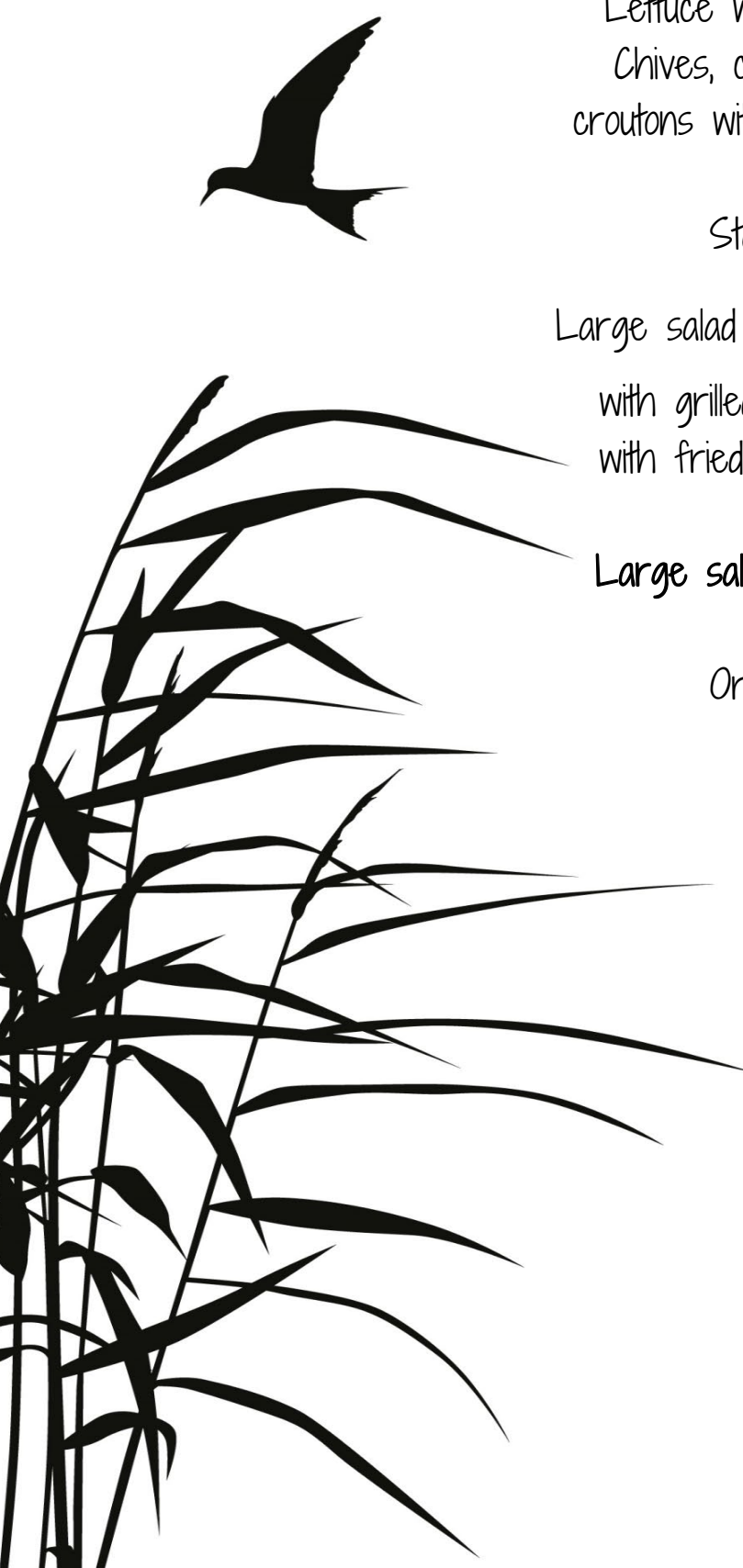
with grilled chicken breast 19 €

with fried cod fillet 20 €

Large salad with lettuce, tomato, cucumber,
chives, cashew nuts,

Orange with our homemade

Orange dressing 16 €



MAIN COURSES



Fried cod fillet on sautéed garden vegetables
with herb potatoes and a lovely mustard butter
sauce 22 €



Fillet of zander on Mediterranean grilled
vegetables
and pumpkin risotto 27 €

Three herring fillets with housewife sauce
and fried potatoes 18 €


Beef rump steak from Biopark MV*
(approx. 250 g raw weight) with port wine
sauce, green beans and potato gratin 32 €



* Our beef comes from the organically certified operations of
Biopark MV in Mecklenburg-West Pomerania.

We charge 2.50 € for changing the side dishes to fried potatoes, risotto, pasta and salad





Steak au four from the loin of pork with seasoned meat and cheese au gratin with a small salad and fried potatoes 24 €

Gently braised beef roulade

- filled with cucumber and bacon - with apple red cabbage and potato dumplings 24 €



½ deboned Seehotel grill duck with our legendary duck sauce, apple red cabbage and potato dumplings 25 €

Homemade venison goulash (from our own hunt) with sautéed mushrooms and potato dumplings 22 €

Chicken breast in an egg shell with Mediterranean grilled vegetables and fresh pasta 20 €

We charge 2.50 € for changing the side dishes to fried potatoes, risotto, pasta and salad

SWEET SINS



Crème Brûlée
with blueberries 7 €

Oven-fresh apple strudel
with walnut ice cream, vanilla sauce and
whipped cream 7 €

Lukewarm chocolate cake
with a scoop of vanilla ice cream
and marinated cherries €8

Fresh waffles
with vanilla ice cream, marinated cherries
and whipped cream 8 €



ICE COLD ENJOYMENT

Schokokuss - 2 scoops of chocolate ice cream with eggnog, whipped cream and chocolate chips 7 €

Klassiko - 1 scoop each of chocolate and vanilla ice cream with chocolate sauce and whipped cream 5 €

Black Forest cherry sundae - 1 scoop each of vanilla, chocolate and Amarena cherry ice cream with cherries, cherry liqueur, chocolate chips and whipped cream 9 €

Ice + Hot - 2 scoops of vanilla ice cream with hot cherries and whipped cream 7 €

Sweden mug - 2 scoops of vanilla ice cream with applesauce, eggnog and whipped cream 7 €

Plabeer goblet - 2 scoops of vanilla ice cream with blueberries and whipped cream 7 €

Sorbet Cup - One scoop each of mango, cherry and lemon sorbet 6 €

Iced coffee or iced chocolate with 2 scoops of vanilla ice cream and whipped cream 5 €

Affogato al caffè - a scoop of vanilla ice cream with espresso 4 €

