

STARTERS

Beef Carpaccio with rocket, Parmesan cheese,
and balsamic vinegar 14 €



Summer Bowl with Watermelon, Feta Cheese,
Orange Segments, Wild Herbs, Chives, and
Pine Nuts in Orange Vinaigrette 13 €



Mecklenburg Savoury Meat gratinated
cheese 8 €



SOUP OF THE DAY

Lemongrass-Coconut Soup
with cream and crispy chips 8 €
with additional king prawn 10 €



Mecklenburg Organic Beef Broth
with vegetables and egg custard 9 €



SALADS

Mozzarella and Vine Tomatoes
with fresh herbs,
olive oil, and balsamic vinegar 10 €



Seehotel Salad Selection

mixed greens with tomato, cucumber, Parmesan
cheese, chives, cashew nuts, boiled egg,
orange and croutons with our homemade
orange dressing

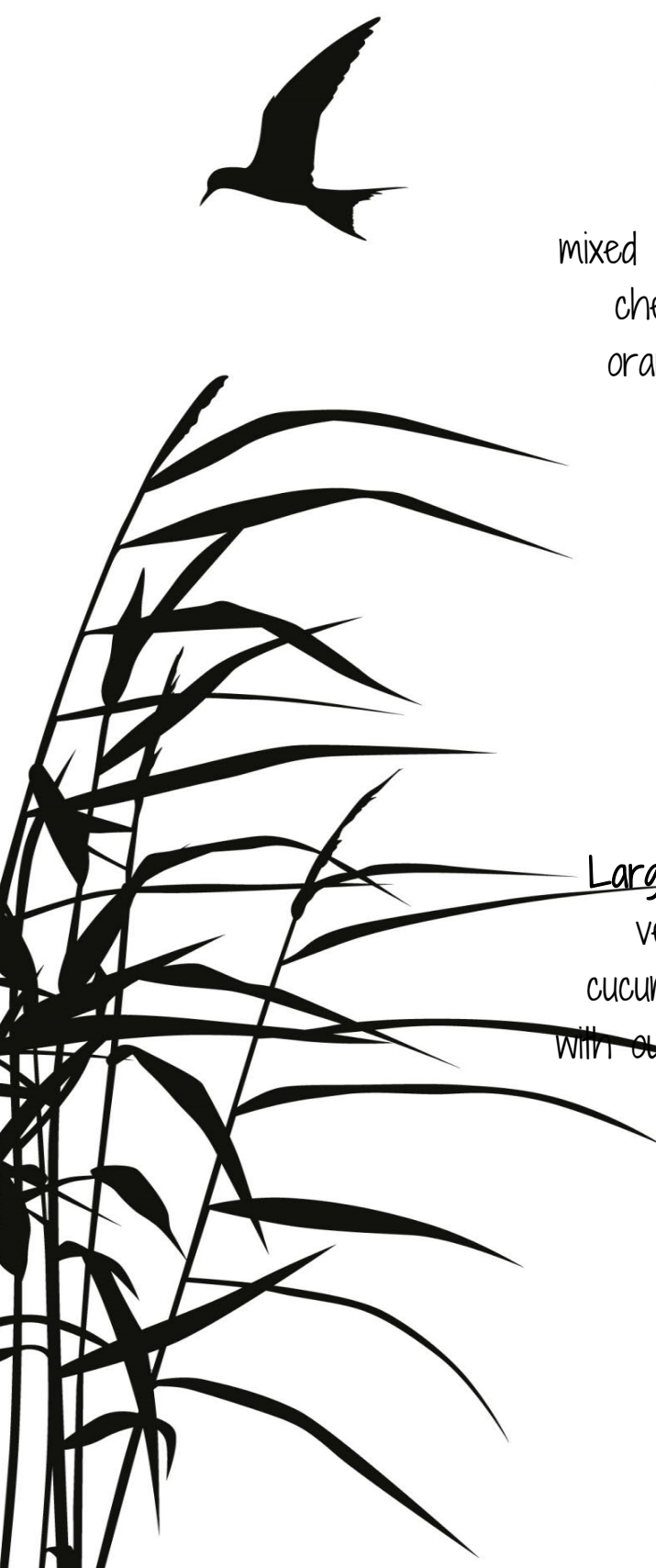


Starter or Side Salad 9 €
Large Salad Bowl 17 €



with grilled chicken breast 19 €
with pan-fried cod fillet 20 €

Large Salad with crispy Wantan filled with
vegetables, mixed greens with tomato,
cucumber, chives, cashew nuts, orange, and
with our homemade orange dressing and sweet
chili sauce 22 €



PASTA DISHES



Summer pasta with pan-fried chicken breast
with sugar snap peas, shallots,
baby corn, tomato, and Parmesan
in a light orange sauce 19 €

Black tagliatelle with pan-fried cod fillet in a
light zucchini-pistachio pesto with Mediterranean
grilled vegetables 23 €

Fresh pasta

with zucchini and pistachio pesto
and pan-fried mushrooms and sun-dried
tomatoes 18 €



Summer pasta with sugar snap peas, shallots,
baby corn, tomato, and Parmesan
in a light orange sauce 19 €



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



MAIN DISHES WITH FISH

Pan-fried cod fillet on sautéed garden vegetables with herb potatoes and a sweet mustard butter sauce 22 €



Fillet of zander with sautéed sugar snap peas, shallots, baby corn, sun-dried tomato, and potato-yogurt-herb mash 29 €

Ostseescholle "Finkenwerder style"

Whole pan-fried plaice with onion-bacon dip, cucumber salad, and herb potatoes 23 €

Three matjes fillets with housewife sauce and pan-fried potatoes 18 €

We charge €2.50 for any side substitutions to pan-fried potatoes, risotto, pasta, or salad.



MAIN DISHES WITH MEAT

Organic 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 certified organic farms of Biopark MV in Mecklenburg-Vorpommern.

Falk's organic beef burger (made with beef) with Gouda cheese, red onions, Danish pickles, tomatoes, lettuce, crispy onion mayonnaise, burger sauce, and French fries with ketchup and mayonnaise 21 €

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

Seehotel sauerfleisch (pickled pork neck in aspic) with remoulade sauce and pan-fried potatoes 18 €

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SWEET TEMPTATIONS



Crème brûlée with seasonal berries 8 €

Freshly baked apple strudel with vanilla ice cream, vanilla sauce, and whipped cream 7 €

Homemade strawberry parfait in a crispy coating with chocolate sauce and whipped cream 9 €



COLD DESSERTS

Schokokuss - 2 scoops of chocolate ice cream with eggnog, whipped cream, and chocolate chips 8 €

Plabeer-Kelch - 2 scoops of vanilla ice cream with blueberries and whipped cream 8 €



Klassiko - 1 scoop each of chocolate and vanilla ice cream with chocolate sauce and whipped cream 6 €

Sommer-Becher - 1 scoop each of vanilla, Stratiatella, and mango ice cream with marinated mango and kiwi and whipped cream 9 €

Fruchtiko - 1 scoop each of vanilla and mango ice cream with mango sauce and whipped cream 6 €

Erdbeereis-Becher - 2 scoops of vanilla ice cream with marinated strawberries, strawberry puree, white chocolate sprinkles, and whipped cream 9 €

Sorbet-Becher - 1 scoop each of mango, cherry, and lemon sorbet 6 €



Ice Chocolate or Ice Coffee - 2 scoops of vanilla ice cream with coffee or chocolate and whipped cream 6 €

Affogato al caffè - 1 scoop of vanilla ice cream with espresso 4 €

