

# FIENSMECKER MENU

Tuesday to Thursday & Sunday 5.00 pm - 8.30 pm | Friday and Saturday 5.00 pm - 9.00 pm

## VLET EXPERIENCE

### WINTER GARDEN <sup>A,I,F</sup>

Carrot purée, Brussel sprouts, potatoes and red cabbage  
- VEGAN -

### TURNIP SOUP <sup>I,G,F</sup>

Smoked eel and marinated dried fruit  
- VEGETARIAN ALTERNATIVE WITH SMOKED TOFU -  
- VEGAN UPON REQUEST POSSIBLE -

### PICKLED FJORD TROUT <sup>A,D,G</sup>

Fresh and marinated radish, watercress oil, pumpnickel  
and sour cream

### FRIED BREAST OF THE FREE-RANGE GOOSE <sup>A,I,G</sup>

Red cabbage, quinces and fried potato dumpling

### POACHED RED WINE PEAR <sup>A,F,H</sup>

Marzipan crumble, dark chocolate sorbet and red wine gel  
- VEGAN -

### CHEESE VARIATION OF CHEF'S CHOICE <sup>A,C,G,E,H,J</sup>

Various breads from "Knussbert", chutney and fruit mustard  
- VEGETARIAN -

### SIX-COURSE-MENU 89

Corresponding beverages 48

### FIVE-COURSE-MENU 79

Selectable course: cheese **or** dessert  
Corresponding beverages 42

### FOUR-COURSE-MENU 69

Without "fjord trout"  
Selectable course: cheese **or** dessert  
Corresponding beverages 36

### THREE-COURSE-MENU 54

Without "fjord trout" and  
"turnip soup"  
Selectable course: cheese **or** dessert  
Corresponding beverages 24

# FIENSMECKER MENU

Tuesday to Thursday & Sunday 5.00 pm - 8.30 pm | Friday and Saturday 5.00 pm - 9.00 pm

## VLET EXPERIENCE - VEGETARIAN/VEGAN -

### WINTER GARDEN <sup>A,I,F</sup>

Carrot purée, Brussel sprouts, potatoes and red cabbage  
- VEGAN -

### TURNIP SOUP <sup>I,G,F</sup>

Smoked tofu and marinated dried fruit  
- VEGETARIAN -  
- VEGAN UPON REQUEST POSSIBLE -

### BEETROOT AND JERUSALEM ARTICHOKE <sup>H,I,J</sup>

Wild herbs, roasted hazelnut, beetroot jelly and chive  
- VEGAN -

### SAVOY CABBAGE AND SWEET CHESTNUT <sup>A,G,I,C</sup>

Savoy cabbage filled with mushrooms and sweet chestnuts,  
potato purée and vegetable jus  
- VEGETARIAN -

### POACHED RED WINE PEAR <sup>A,F,H</sup>

Marzipan crumble, dark chocolate sorbet and red wine gel  
- VEGAN -

### CHEESE VARIATION OF CHEF'S CHOICE <sup>A,C,G,E,H,J</sup>

Various breads from "Knussbert", chutney and fruit mustard  
- VEGETARIAN -

#### SIX-COURSE-MENU 85

Corresponding beverages 48  
- VEGETARIAN -

#### FIVE-COURSE-MENU 75

Selectable course: cheese **or** dessert  
Corresponding beverages 42  
- VEGAN -

#### FOUR-COURSE-MENU 65

Without "beetroot"  
Selectable course: cheese **or** dessert  
Corresponding beverages 36

#### THREE-COURSE-MENU 49

Without "beetroot" and  
"turnip soup"  
Selectable course: cheese **or** dessert  
Corresponding beverages 24

# DESSERTS

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## ICE CREAM I SORBET <sup>A,C,G,E,H</sup> 4

Optionally with:

0,1 l Perrier-Jouët Grand Brut 13,50

2 cl Absolut Vodka 5

## THREE VARIATIONS OF HOMEMADE TRUFFLES <sup>A,C,G,E,H</sup> 9

### POACHED RED WINE PEAR <sup>A,F,H</sup> 14

Marzipan crumble, dark chocolate sorbet and red wine gel

- VEGAN -

### BAKED CHOCOLATE <sup>A,G,C</sup> 15

Rum ice cream, orange filets and whipped cream

### HAMBURG CHRISTMAS MARKET <sup>A,G,C,H</sup> 16

Parfait of the Christmas stollen, candy apple, fried almonds  
and rosehip sauce

### CHEESE VARIATION OF CHEF'S CHOICE <sup>A,C,G,E,H,J</sup> 18

Various breads from „Knussbert“,  
chutney and fruit mustard

Served with mustard and chutneys from our manufactory.  
The cheeses we offer are from selected manufactures, produced in  
craftsmanship and without additives.  
Our range contains North German and international cheese  
specialities.