

VLET CLASSICS

SOUPS

ESSENCE OF CELERY ^{A,I,J,F} 13

Truffle cracker, herb cream and mushrooms
- VEGAN -

WILD GARLIC FAOM SOUP ^{A,I,G} 13

Whipped goat cream cheese and wild garlic spring roll

STARTERS

MIXED GREEN SALAD ^{A,I,F,J,G} 15

Baked raw milk cheese, marinated vegetables
and sea buckthorn
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

TRUFFLE AND POINTED CABBAGE ^{A,G,C,F} 17

Fried pointed cabbage, truffle mayonnaise, date and apple
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

MARINATED "HOLSTEIN" RAINBOW TROUT ^{D,G} 18

Buttermilk, white radish, cucumber and mint

PEAR, BEAN, BACON ^{I,G} 18

Lacquered pork belly, purée of the white bean
and marinated pear

VLET BEEF TARTAR 120 G ^{A,C,D,I,J,N} 21

Sourdough bread, VLET coarse-grain mustard,
spicy mimita paste from "Marge", gherkin and country egg

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MAIN COURSES

CREAMY SPELT RISOTTO ^{A,I,J} 26

Mushrooms, Jerusalem artichoke, vegetable crunch
and herbs
- VEGAN -

FRIED BEETROOT-POTATO-DUMPLINGS ^{A,G,I,C} 26

Port wine pear, "Friesisch Blue" cheese and walnut kernels
- VEGETARIAN -

CRISPY-FRIED NORTH SEA PLAICE ^{A,D,G,I,N} 29

Bacon, cucumber salad and dill potatoes

VLET BEEF TARTAR 180 G ^{A,C,D,I,J,N}

Fried potatoes, VLET coarse-grain mustard,
spicy mimita paste from "Marge", gherkin and country egg

PREPARED IN THE KITCHEN 30

PREPARED AT THE TABLE 32

PINK FRIED LAMB SHANK ^{G,A,C} 30

Tarragon jus, mixed turnips, semolina slice and Bénaise sauce

PANNFISCH VLET STYLE ^{A,C,D,G,I} 32

Fish from Hamburg Fish Market's daily catch, lemon caviar, sautéed spinach,
beetroot, VLET potato purée and mustard foam

LOBSTER AND TRUFFLE ^{A,B,C,G,I} 39

1/2 fried lobster, VLET ribbon noodles
and black winter truffle

WITH A WHOLE LOBSTER 59

FILET OF THE PASTURE-RAISED BEEF WITH SHALLOT CRUST ^{A,I,J,G} 42

"Senf Pauli" mustard jus, parsley root, wild broccoli and VLET pumpkin seeds

DESSERTS

ICE CREAM | SORBET ^{A,C,G,E,H} 4

Optionally with:
Perrier-Jouët Grand Brut 14,50
Absolut Vodka 7,50

THREE VARIATIONS OF HOMEMADE TRUFFLES ^{A,C,G,E,H} 9

We serve our selection of chocolates at the table

FRISIAN TEA AND SEA BUCKTHORN ^{A,G,C,H} 14

Tea sauce, caramel, sorbet and Frisian biscuit

CARROT-ALMOND-CAKE ^{A,G,H} 14

Sour cream, mandarin sorbet and sweet carrots
- VEGETARIAN -
- VEGAN UPON REQUEST POSSIBLE -

APPLE, BEET AND CHOCOLATE ^{F,H} 15

White chocolate mousse, beet jelly, chocolate cake
and apple sorbet
- VEGAN -

CHEESE VARIATION OF CHEF'S CHOICE ^{A,C,G,E,H,J} 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.