







VLET  
**Kitchen  
 & Bar**

STARTERS	OUR CLASSICS
<p><b>JERUSALEM ARTICHOKE SOUP</b> <sup>G,H,I</sup>  € 8.5  <i>Chive and croutons</i></p>	<p><b>HAMBURG LABSCOUSE</b> <sup>C,D,G,I,J</sup> € 19.5  <i>with new matie, fried egg and gherkin</i></p>
<p><b>AUBERGINE TERRINE</b> <sup>G</sup>  € 10.5  <i>Soft goat cheese, miso and lemon thyme</i></p>	<p><b>TRADITIONAL "PANNFISCH"</b> € 24.5  <b>VLET STYLE</b> <sup>A,C,D,G,I</sup>  <i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash</i></p>
MAIN COURSES	
<p><b>PENNE IN A LIGHT WHITE WINE SAUCE</b> <sup>A,D,G,I</sup> € 14.5  <i>Salmon and spinach</i></p>	<p><b>SCHNITZEL OF THE PASTURE-RAISED VEAL</b> <sup>A,C,I,N,L</sup> € 24.5  <i>in crispy breadcrumbs coating with lemon, cranberries, grandma's cucumber salad and fried potatoes</i></p>
<p><b>PUMPKIN RAVIOLI</b> <sup>A,C,G,H,I</sup>  € 14.5  <i>Cream cheese, pumpkin seed oil and amarettini</i></p>	<p><b>PLAICE "FINKENWERDER"</b> <sup>A,D,G,I,L,N</sup> € 25.5  <i>Bacon, dill potatoes and grandma's cucumber salad</i></p>
<p><b>COD FILET</b> <sup>A,C,D,G,I,J</sup> € 17  <i>White wine sauce, mediterranean sauerkraut and basil gnocchi</i></p>	<p><b>VLET BEEF TARTARE</b> <sup>A,C,D,I,L</sup> € 27.5  <i>180g with fried potatoes, coarse-grain VLET mustard, gherkin and country egg        prepared in the kitchen</i></p>
<p><b>CONFIT DUCK LEG IN HONEY PIE JUS</b> <sup>A,C,G,I,J</sup> € 17.5  <i>Fried marjoram dumpling and ginger-red cabbage-salad</i></p>	
BOWLS & SALADS	DESSERT
<p><b>MIXED AUTUMN SALAD</b> <sup>A,E,H,I,J,K</sup>  € 8.5  <i>Oranges, nuts and bread chips</i></p>	<p><b>CHOCOLATE CAKE</b> <sup>A,C,G,H</sup> € 8.5  <i>Pistachio pesto and blackberry parfait</i></p>
<p><b>QUINOA BOWL</b> <sup>G,H</sup>  € 15  <i>Chickpeas, spinach, mixed carrots, cranberries, crispy sweet potatoes, cashew kernels and buttermilk-herb-dressing</i></p>	
<p><b>WARM LENTILS BOWL</b> <sup>D,J,M</sup>  € 15  <i>Confit fennel, beet salad, glasswort, coriander and tomato-balsamic vinegar-dressing        with smoked salmon trout</i></p>	
	<p>€ 18</p>

Key

 Vegetarian  Vegan