

VLET  
Kitchen  
& Bar

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"THE TASTE OF HAMBURG"  
OUR CLASSICS

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**HAMBURG LOBSCOUSE** C,D,G,I,J  € 21.5  
*with Bismarck herring, fried egg and gherkin*

**TRADITIONAL "PANNFISCH" VLET STYLE** A,C,D,G,I € 26.5  
*Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon*

**PLAICE "FINKENWERDER"** A,D,G,I,L,N € 26.5  
*Bacon, dill potatoes and grandma's cucumber salad*

**SCHNITZEL OF THE PASTURE-RAISED VEAL** A,C,I,N,L € 27.5  
*in crispy breadcrumbs coating with lemon, cranberries,  
grandmas's cucumber salad and fried potatoes with bacon*

**VLET BEEF TARTAR** A,C,D,I,L  
*180g with fried potatoes, coarse-grain VLET mustard and gherkin*

*prepared in the kitchen* € 27.5

*prepared at the table* € 29.5

**Key**




 Vegetarian  Vegan  Fish

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## STARTERS

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<b>VLET CAESAR SALAD</b> A,B,C,D,G,J	€ 8.5
<i>Romaine lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	€ 14.5
<i>with fried white water prawns</i>	€ 16.5
<b>GOAT CHEESE BAKED IN BRIK</b> A,G,H,I,J 	€ 15.5
<i>Rhubarb chutney, wild herb salad and pumpkin seed brioche</i>	
<b>LOBSTER FOAM SOUP</b> A,B,D,G,I,J 	€ 16.5
<i>Melon and tarragon</i>	
<b>ROCKET SALAD WITH AIR-FRIED BEEF MEAT</b> A,I,J	€ 17.5
<i>Fresh figs and balsamic vinegar</i>	
<b>CARPACCIO OF THE ANGLER-FISH</b> D,F,G,I,J,K 	€ 18.5
<i>Agave-chili-marmalade, avocado and pomegranate vinaigrette</i>	

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## MAIN COURSES

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<b>ASPARAGUS RISOTTO FROM SPARGELGUT MEYER</b> A,G,I	
<i>with "Deichkäse" cheese</i> ✓	€ 18.5
<i>with cottage ham</i>	€ 22.5
<b>TAGLIATELLE WITH FRESH TOMATOES AND OLIVES</b> A,C,G,I ✓	€ 17
<i>with burrata</i> ✓	€ 19.5
<i>with fried king prawns</i> <sup>B</sup> 🐟	€ 24
<b>CAULIFLOWER FRIED IN LEMON-MASALA-OIL</b> A,H,I ✓	€ 19.5
<i>Beetroot hummus and cress</i>	
<b>CRISPY SALMON FILET</b> A,C,D,F,J,K 🐟	
<i>On fried soy asparagus with spicy strawberry chutney and Miso hollandaise sauce</i>	€ 24
<b>SEA BASS FROM THE GRILL</b> A,D,G,H,I 🐟	€ 26
<i>Tomato pesto, fried artichokes and basil-potato-purée</i>	
<b>PINK FRIED SADDLE OF LAMB</b> G,H,I,J	€ 28
<i>Fresh medlar, May turnips and almond-potato-mash</i>	
<b>VEAL CHOP</b> G,H,I,J,M	€ 32
<i>Lemon-rosemary-butter, broad beans and creamy parmesan polenta</i>	

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## ASPARAGUS MENU

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### STARTER

**ASPARAGUS CREAM SOUP** <sup>A,G,I</sup> €12.5  
*Chervil and cottage ham*

### MAIN COURSES

**1 POUND OF ASPARAGUS WITH HOLLANDAISE SAUCE AND NEW POTATOES** <sup>C,G,I</sup> ✓ €26.5

*with cottage ham* €28.5

*with fried salmon* <sup>D</sup>  €31.5

*with veal schnitzel* <sup>A,C</sup> €34.5

**1/2 LOBSTER ON WARM ASPARAGUS SALAD** <sup>A,B,D,G</sup>  €28.5

*In mountain pepper with honeydew melon*

### DESSERT

**ASPARAGUS MOUSSE** <sup>A,C,G,H</sup> ✓ €10

*Strawberry-rhubarb-salad and elderflower*

**Legende**




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## DESSERTS

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<b>LEMON SORBET WITH "HELBING"</b>	<b>€ 9.5</b>
<b>CARAWAY SCHNAPPS</b> A.C,G,H 	
<b>CHOCOLATE CAKE "CHERRY BANANA STYLE"</b> A.G,C 	<b>€ 10</b>
<i>Cherry and banana</i>	
<b>CHEESECAKE PANNA COTTA</b> A.G,H	<b>€ 10</b>
<i>Peach and pistachios</i>	
<b>VARIATION OF CHOCOLATE</b> A,C,G,H 	<b>€ 14.5</b>
<i>Macadamia nuts, vanilla and mixed berries</i>	

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