

VLET  
*Kitchen  
& Bar*

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**"THE TASTE OF HAMBURG"  
OUR CLASSICS**

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**HAMBURG LOBSCOUSE** C,D,G,I,J  € 24.5  
*with Bismarck herring, fried egg and gherkin*

**TRADITIONAL "PANNFISCH" VLET STYLE** A,C,D,G,I € 28.5  
*Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon*

**PLAICE "FINKENWERDER"** A,D,G,I,L,N € 28.5  
*Bacon, dill potatoes and grandma's cucumber salad*

**VLET BEEF TARTAR** A,C,D,I,L € 27.5  
*180g with fried potatoes, coarse-grain VLET mustard and gherkin*

**SCHNITZEL OF THE PASTURE-RAISED VEAL** A,C,I,N,L € 29.5  
*in crispy breadcrumbs coating with lemon, cranberries,  
grandmas's cucumber salad and fried potatoes with bacon*

**Key**


 Vegetarian  Vegan  Fish

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## STARTERS

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<b>GREEN PAPRIKA-APPLE-SOUP</b> <sup>J</sup> 	€11.5
<i>Mint and Thai basil</i>	
<i>with tofu</i> 	€12.5
<i>with fried white water prawns</i> <sup>D</sup> 	€14.5
<b>VLET CAESAR SALAD</b> <sup>A,B,C,D,G,J</sup>	€12.5
<i>Romaine lettuce, baked bacon, croutons and hard cheese dressing</i>	
<i>with fried breast of corn-fed poulard</i>	€16.5
<i>with fried white water prawns</i> <sup>D</sup>	€19.5
<b>WILD HERB SALAD</b> <sup>A,H,J</sup> 	€13.5
<i>Dijon mustard vinaigrette, fried mushrooms, bread crumble, red onion, radishes and sunflower seeds</i>	
<b>GOAT CREAM CHEESE MOUSSE</b> <sup>A,G</sup> 	€16.5
<i>Purslane salad, fruity beetroot chutney, marinated green asparagus and baked wonton leaves</i>	
<b>COLD ROASTBEEF</b> <sup>G,J</sup>	€18.5
<i>Baby spinach, fried tomatoes, red onion marmalade, Balsamic vinegar and planed parmesan</i>	
<b>TUNA TARTAR</b> <sup>A,B,D,F,I,K</sup> 	€19.5
<i>Passe pierre, vietnamese cucumber salad and prawn cracker</i>	

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## MAIN COURSES

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**AVOCADO BOWL** A,F,H,K  €16

Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, cilantro, roasted sesame, lemon filets and Tahini sauce

with chicken €19

with tuna  €21

**BULGUR BOWL** A,G,H  €16

Bulgur, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing

with chicken €19

with tuna  €21

**HANDMADE RIBBON NOODLES** A,C,G,I,J,L  €18.5

Cream sauce, fried chanterelles and parsley

with crispy bacon €22

with white water prawn<sup>D</sup>  €22.5

**POTATO GNOCCHI** A,C,G,H,L  €21,5

"Friesisch Blue" cheese sauce, roasted walnut kernels and caramelized pear

**FREGULA RISOTTO** A  €24.5

Chanterelles, green asparagus, cherry tomatoes and rocket salad

**SEA BASS FILET** A,G,I,J,L  €25.5

Pommery mustard sauce, braised cucumbers and cream cheese-potato-mash

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<b>FRIED COD FILET</b> A.I,J,L 	€ 26.5
<i>Vegetable pot-au-feu, saffron, toast and sauce Rouille</i>	
<b>SUCKLING PIG SIRLOIN</b> A.G,C	€ 28.5
<i>Pea purée, "Riesling" white wine cabbage and dark beer jus</i>	
<b>ENTRECOTE</b> G,J	€ 35.5
<i>Steak fries, herb butter and wild herb salad</i>	

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## DESSERTS

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<b>GIN FUSION WITH TONIC-LEMON-SORBET</b> A,C,G,H 	€ 9.5
<b>CURD MOUSSE</b> A,G,C 	€ 10
<i>Berries of the season and honey comb</i>	
<b>CHOCOLATE CAKE "CHERRY BANANA STYLE"</b> A,C,G 	€ 10
<i>Cherry and banana</i>	
<b>CRÈME BRÛLÉE</b> A,G,H 	€ 10
<b>DESSERT VARIATION</b> A,C,G	€ 14.5
<i>Something of everything</i>	

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