














# VLET Kitchen & Bar

STARTERS	BOWLS & SALADS
<b>GREEN PAPRIKA-APPLE-SOUP</b> <sup>J</sup>  €11.5 <i>Mint and Thai basil</i> with tofu  €12.5 with fried white water prawns <sup>D</sup>  €14.5	<b>WILD HERB SALAD</b> <sup>A,H,J</sup>  €13.5 <i>Dijon mustard sauce, fried mushrooms, bread crumble, red onion, radishes and sunflower seeds</i> <b>AVOCADO BOWL</b> <sup>A,F,H,K</sup>  €16 <i>Jasmine rice, crispy tofu, red cabbage, cucumber, radishes, leek, carrots, avocado, roasted sesame, lemon filets and Tahini sauce</i> with chicken €19 with tuna  €21
<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> with fried breast of corn-fed poulard €16.5 with fried white water prawns <sup>D</sup>  €19.5	<b>BULGUR BOWL</b> <sup>A,G,H</sup>  €16 <i>Bulgur, sugar snaps, green asparagus, peas, mint, feta, romaine lettuce, chili, roasted almond sticks and yogurt-lime-dressing</i> with chicken €19 with tuna  €21
<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, dried tomatoes, red onion marmalade, Balsamic vinegar and planed parmesan</i>	
MAIN COURSES	OUR CLASSICS
<b>HANDMADE RIBBON NOODLES</b> <sup>A,C,G,I,J,L</sup>  €18.5 <i>Cream sauce, chanterelles and parsley</i> with crispy bacon €22 with white water prawns  €22.5	<b>HAMBURG LABSCOUSE</b> <sup>C,D,G,I,J</sup>  €24.5 <i>Bismarck herring, fried egg and gherkin</i> <b>VLET BEEF TARTAR</b> <sup>A,C,D,I,L</sup> €27.5 <i>180g with fried potatoes, coarse-grain VLET mustard, gherkin and small salad</i>
<b>POTATO GNOCCHI</b> <sup>A,C,G,H,L</sup>  €21.5 <i>"Friesisch Blue" cheese, roasted walnut kernels and caramelized pear</i>	<b>TRADITIONAL "PANNFISCH" VLET STYLE</b> <sup>A,C,D,G,I</sup> €28.5 <i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash with bacon</i>
<b>FREGULA RISOTTO</b> <sup>A</sup>  €24.5 <i>Chanterelles, green asparagus, cherry tomatoes and rocket salad</i>	<b>PLAICE "FINKENWERDER"</b> <sup>A,D,G,I,L,N</sup> €28.5 <i>Bacon, dill potatoes and grandma's cucumber salad</i>
<b>SEA BASS FILET</b> <sup>A,G,I,J,L</sup>  €25.5 <i>Pommery mustard sauce, braised cucumber and cream cheese-potato-mash</i>	<b>SCHNITZEL OF THE PASTURE-RAISED VEAL</b> <sup>A,C,I,N,L</sup> €29.5 <i>in crispy breadcrumbs coating with lemon, cranberries, grandma's cucumber salad and fried potatoes</i>
<b>ENTRECÔTE</b> <sup>G,J</sup> €35.5 <i>Steak fries, herb butter and wild herb salad</i>	
	DESSERTS
	<b>CHOCOLATE CAKE "CHERRY BANANA STYLE"</b> <sup>A,G,H</sup>  €10 <i>Cherry and banana</i> <b>CRÈME BRÛLÉE</b> <sup>A,G,C</sup>  €10

**Key**

 Vegetarian  Vegan  Fish