



MENU

Please ask us about our changing daily specials.

CLASSICS

VLET beef tartare

Pickled cucumbers, coarse-grain VLET mustard and country egg

120g with beer pretzel loaf

€ 17.90

180g with roast potatoes

€ 27.90

VLET Caesar salad

Romaine lettuce hearts, crispy bacon, bread crisps and hard cheese dressing

€ 11.50

Optional extras

roasted breast of corn-fed chicken

€ 14.50

prawns

€ 16.50

Crustacean soup

Prawn and tarragon

€ 17.50

„Schnüs“ - traditional vegetable soup with pasta

Vegetables cooked in milk with braised onions

€ 19.50

„Finkenwerder“ plaice

Bacon sauce, mashed linseed oil potatoes and pickled cucumber salad

€ 24.50

Pasture-raised veal schnitzel

In crispy breadcrumbs, with lemon, cranberries, roast potatoes and cucumber salad

€ 25.50

Traditional Hamburg „Pannfisch“ in sauce

3 fillet of fish, mustard sauce, roast potatoes with bacon and spinach

€ 26.50

STARTERS

VLET pickled cucumber salad

VLET mustard, dill, pickled shallots and pickling vinegar

€ 6.50

Lamb's lettuce

Pumpkin bread, pickled pumpkin, pumpkin seeds and pumpkin seed oil

€ 11.50

„Kruse“ curd cheese

Apple rye bread, pickled Robelja red onion and purslane

€ 13.50

Salmon trout tartare

„Kruse“ sour cream, ringed beetroot and horseradish

€ 14.50

Marinated leaf vegetables

VLET mustard dressing, radishes and garden cress

€ 9.50

Optional extra

roasted strips of beef fillet

€ 16.50

SOUPS

Truffled celery soup - vegetarian-

Leek and apple

€ 9.50

Broth of boiled fillet of beef

Filled mushroom pasta and vegetables cooked in bouillon

€ 11.50

Why not enjoy a lunchbreak just as you like it with our **VLET SCHNELLE KELLE** quick lunch? We offer a different choice of pasta, salad dishes and hotpots every day!

VLET QUICK LUNCH € 9.50 each

- including *caffé crema* or *espresso* as a dessert -

Different lunchtime dishes every day

North German
pasta

Salad

Hotpot

Monday to Friday | **11.00 am - 3.00 pm**



MENU • HAMBURG EXPERIENCE

SALMON TROUT TARTARE

„Kruise“ sour cream, ringed beetroot and horseradish

TRUFFLED CELERY SOUP

Leek and apple

SPINED LOACH

Crab stock, swede & apple mash and sour leek

BLACK-FEATHERED CHICKEN (POULET NOIR FERMIER)

Creamy sauce, cabbage pasta and pickled radish

CURD CHEESE DUMPLING

Elstar apple and vanilla ice cream

3 -course menu - € 45.00

(without celery soup and spined loach)

4 -course menu - € 55.00

(without spined loach)

5-course menu - € 65.00

With accompanying wine if desired

MAIN COURSES

Green spelt risotto -vegetarian-

Cottage cheese, parsnip and wild herbs

€ 16.50

Linda potato dumplings - vegetarian -

„Friesisch Blue“ blue cheese sauce, roast walnuts and caramelised pear

€ 19.50

Baked codfish

Tartar sauce, potato purée and fresh market vegetables

€ 22.50

Crispy pork belly

Caraway seed jus, swede and scorzonera

€ 25.50

Black-feathered chicken (Poulet Noir Fermier)

Creamy sauce, cabbage pasta and pickled radish

€ 26.50

Fillet of halibut

Bacon foam, onions, parsnips and „Kastenpickert“ potato loaf

€ 27.50

Spined loach

Crab stock, swede & apple mash and sour leek

€ 28.50

Fillet of beef and braised shoulder of beef

Braising gravy, mixed turnips and potato & chive mash

€ 29.50

DESSERT

Scoop of homemade ice cream

€ 2.50

Scoop of homemade sorbet

€ 3.00

Hamburg red fruit compôte „Schlackermaschü“ pudding with „Friesenkeks“ biscuit

€ 8.50

Vanilla cream flambé

€ 8.50

Curd cheese dumpling Elstar apple and vanilla ice cream

€ 9.50

North German cheese variation with VLET fruit mustard

€ 15.00

Please see our food allergy statement for further information on potential allergens.