

FOR 2

FREE-RANGE DUCK FROM OVEN

CARVED AT THE TABLE,
SERVED IN 3 COURSES

Creamsoup of duck

with liver dumplings and baked
arugula

*11,12,14,15

The breast

on pomegranate sauce
with carrot mash and savoy cabbage

*,12,14

Cucumber sorbet

with Nicolai & Sohn Dry Gin Classic

Boneless leg of thigh

on beet barley risotto with
pears and walnuts^{*,12,14}

PER PERSON 49,90 €

ZUMNORDE HOME BREWED



BELGIAN „WITT“ BEER

Light natural cloudy pilsner beer for
balmy autumn evenings

Per bottle 0,33l 4,60 €

AUTUMN LEMONADE

with plums, thyme, maple syrup,
star anise and cinnamon

Per bottle 0,33l 4,50 €

TATAR



Tatar of celery and two kinds of carrot
with herb cream and smoked almonds

*,13, 15,16,17

(vegan)

13,90 €

Tartar of smoked halibut

with celery, peppers and shallots served
with saffron-campari sorbet^{*7,14,18}

15,90 €

Classic Beef Tatar

with egg yolk, shallots, capers, anchovies
and mustard^{*12,13,14,20,22}

18,90 €

We will gladly prepare the Beef Tatar for you at your
table.

Served à la Tapa

11,90 € each

DECISION SUPPORT

Tapa-Tatar-Trio

21,90 €

AUTUMN EXPERIENCE

Wild hare terrine

with beet salad, wild herbs, blackberry
chutney, oven trills and herb dip^{*11,12,14}

15,90 €

Served à la Tapa

12,90 €

FROM „COLD“ KITCHEN

Pastrami Focaccia

Oven fresh focaccia with olives and cherry tomatoes rich, topped with homemade pastrami, wild herbs and mustard relish^{*,11,14,22}

16,90 €

Taleggio Focaccia

Oven fresh focaccia with olives and cherry tomatoes rich, topped with creamy Taleggio cheese, fig date chutney and arugula^{*,14,16,19,20}

14,90 €

SALADS

Autumn Salad

with cauliflower, chili, hazelnut, pomegranate, dates and leaf parsley^{*11,12,15}

Caesar Salad

romaine lettuce and radicchio with shaved Grana Padano, garlic croutons & Caesar dressing^{*11,12,14,19,22}

11,90 €

with roasted guinea fowl breast on request
6,90 €

Served à la Tapa

8,90 € each

OUT OF THE SOUP POT

Pumpkin cream soup
with ginger, chili and
cinnamon*^{15,17,21}

Vegetable stew Thanksgiving
with cauliflower, carrots,
celery and potatoes*^{11,12,14,15}
8,90 €

Served à la Tapa
6,90 €



FROM OVEN

Autumn tarte flambée
with artichoke, truffle salami, taleggio
and arugula*^{11,12,14}
15,90 €

Served à la Tapa
11,90 €

„Wies'n Brizza“
(„Brezel“ meets Pizza)
with sweet mustard, white sausage,
Obatzda and leek *^{11,12, 14,}
12,90 €

ZUMNORDE BURGER

SEASONAL CHANGING HOMEMADE

Deer Burger
with roasted porcini mushrooms,
wild herbs, cranberries mayonnaise and
Taleggio cheese in a sourdough bun, ser-
ved with oven-roasted trillings and herb
sour cream*^{11,12,13,14,15,16,20}
19,90 €

PASTA, RISOTTO & Co.

ALL DISHES ALSO VEGAN POSSIBLE

Pumpkin Gnocchi

with gorgonzola sauce, beet salad and
walnuts *11,12,14,15

16,90 €



Macaroni

with roasted cauliflower and
saffron cream *11,12,14,15

15,90 €

Beet barley Risotto

with pears, walnuts and
parmesan*14,15

14,90 €

Autumn tubers

Carrots, beet and potatoes cooked in a
bed of salt served with
gorgonzola sauce*14,15

17,90 €

FROM CROCK POT

Suckling pig roll roast

with black beer sauce, Bavarian cabbage
and napkin dumplings*14,15

22,90 €

Calf cheeks

braised with rosemary, thyme and red
wine, served with carrot mash and
savoy cabbage*11,14,15

26,90 €

Calf kidneys

roasted in port wine-Dijon sauce,
served with pumpkin strudel and
beet salad*^{11,12,14,15}

20,90 €

POULTRY

Guinea fowl breast

grilled, on pumpkin-potato mash with
glazed chestnuts, pearl onions and celery
served with Madeira jus*^{14,15}

24,90 €

FROM RIVERS AND OCEANS

„Bouillabaisse“

roasted fillet of monkfish, salmon and
pike perch and green shell mussels and
crayfish meat in white wine tomato broth
served with oven baguette and
sauce aioli*^{14,15,19}

23,90 €

Pike-perch fillet

grilled on fennel risotto
with olive ice cream *^{14,15,19}

21,90 €

Haddock

steamed fillet in Riesling-mustard sauce
with autumn roots and
potato gnocchi*^{11,14,15,19}

20,90 €



„LANDSCHWEIN“

Enjoy the "pure" pig - without antibiotics, without chemical additives, naturally grown in Schleswig-Holstein, regional and transparent.

Cutlet 300gr.

grilled, with baked pumpkin slices and tomato-chili butter, served with oven-fries and herb dip^{*14,15}

25,90 €

HEAVY WHEIGHT

FROM OUR MATURATION CABINET
AND DRY MATURED

Rib-Eye-Steak

300gr. 42, 90 €

STEAK-CLASSICS

Rump Steak

200gr. 31, 90 €

250gr. 34, 90 €

Filletsteak

200gr. 41,90 €

250gr. 44,90 €

THE SPECIAL STEAK

180gr. Bison Steak

39,90 €

Flat Iron Steak

300gr. Steak from the shovel piece
from US beef

34,90 €

TO ALL STEAKS AND HEAVY WEIGHTS
WE SERVE YOU

homemade herb butter *14

homemade BBQ-Sauce *1,2,8,15

and Caesar Salad *11,12,15

TO CHOOSE:

steakhouse fries or oven fries

with herb dip *14,15

DESSERTS

Apple and pear tart
with homemade herbs ice cream^{*,12,14}

Apricot dumplings
with Marsala Sabayon

^{*11,12,14}

Tonka beans crème brûlée
with quince sorbet^{*11,12,13,14}

per dessert
8,90 €

ICE CREAM

homemade ice cream^{*12,14} or sorbet
per ball^{*11,12,14,21}
2,90 €

Note about allergens and additives

We use only natural ingredients in our kitchen.
If you have any allergies or intolerances to food or its ingredients
or their components have,
talk in advance with our service staff!
We are happy to cook for you low-histamine, gluten-free, lactose-
free!

Additives:

*1 preservative, *2 colorant, *3 antioxidant,
*4 sweetener, *5 phosphate, *6 sulfurized, *7 containing quinine,
*8 caffeinated, *9 flavor enhancer, *10 blackened,

Allergens:

*11 gluten, *12 egg, *13 peanuts, *14 lactose, *15 celery,
*16 sesame, *17 lupine, *18 crustaceans, *19 fish, *20 soy,
*21 Nuts, *22 Mustard, *23 Sulfur, *24 Mollusks

General consumption advice

We would like to draw your attention to the fact that the
consumption
of raw fish and animal proteins
could lead to a health risk for you.