

# FOR 2 PEOPLE

## THE SEA ON A PLATE

CARVED AT THE TABLE,  
SERVED IN 3 COURSES

### Seafood salad

with shrimp, squid,  
scallop, cherry tomatoes,  
bell bell pepper and celery

\*,15,20,22,24

### Creamy fish soup

with fennel and saffron

\*,12,14,15,19,21

### Monkfish fillet Wellington

with roasted chanterelles, arugula and  
pine nuts in puff pastry  
served with porcini risotto and grilled to-  
matoes

\*,11,12,13,14,15,19,21

### Stracciatella-Parfait

with sweet cherry compote

\*,12,14

PER PERSON 56,90 €

## CORKSCREW RECOMMENDATION

### 2022 Karsdorfer Hohe Gräte

Silvaner

Jörn Goziewski

Saale-Unstrut

0,75l bottle 28,50 €

## TATAR



Tatar of roasted porcini mushrooms  
with shallots, chives and  
Chanterelle ice cream

\*,14, 15,16,17

(vegetarian)

16,90 €

Tartar from smoked trout  
with garden cucumbers, dill tips and  
crème fraîche

\*19,20

17,90 €

Tartar of veal fillet  
with shallots, lemon, tuna and  
sour cream

\*12, 14,22

18,90 €

served à la tapa

each 14,90 €

## DECISION SUPPORT

Tapa-Tatar-Trio

23,90 €

## CLASSICS WITH A DIFFERENCE

Korean Beeftatar

with cucumber, zucchini, spinach,  
sprouts, ginger, chili and „Setzei“.  
Served with "Zumnorde" bread and

Baguette

\*,11,12,13,14,15,20

19,90 €

served à la tapa

15,90 €

## SUMMER EXPERIENCE

### Mushroom bruschetta

roasted porcini mushrooms, chanterelles  
and tomatoes on toasted wholemeal  
bread with herb pesto and  
parmesan cheese

\*12,13,14,15

14,90 €

served à la tapa

11,90 €

## SALADS

### Summer salad

with beans, red onions, corn, pear and  
arugula

\*,13,17

### „Caesar Salad“

with romaine lettuce, radicchio,  
cucumbers, tomatoes, parmesan and  
garlic croûtons

\*11,12,13,14,17

12,90 €

served à la tapa

each 8,90 €

on request we will gladly serve you with

roasted corn chicken breast

6,90 €

## THE „ZUMNORDE“ BURGER

SEASONALLY CHANGING HOMEMADE

### Pulled-goose Burger

with pak choi, crunchy sprouts, roasted  
sesame sauce and kimchi  
mayonnaise in a brioche bun  
served with crab chips and mango dip

\*11,12,13,14,15,16,20

15,90 €

## FROM THE SOUP POT

Cream of porcini mushroom soup  
with truffle butter and  
venison crackers



\*14,15,17,21

10,90 €

served à la tapa

8,90 €

### Chanterelle stew

with fried chanterelles, carrots, beans,  
kohlrabi and potatoes

8,90 €

served à la tapa

6,90 €

## FROM OUR SHOWCASE

We cut our sausage and ham specialties  
on our italian slicing machine  
directly in front of your eyes.

Mediterranean sausage selection with  
homemade chutney, butter and fresh  
bread

\*1,3,5,11

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International cheese selection  
with nuts,  
homemade grape mustard  
and fruit bread

\*6,11,14,21,

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Appetizer board

13,90 €

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Duett  
from sausage and cheese

17,90 €



## FROM THE OVEN

### Tarte flambée

with fresh goat cheese, apricots  
and roasted chanterelles, bacon and  
arugula

\*11,12,14

14,90 €

served à la tapa

10,90 €

### Brizza

(„Prezel“ meets Pizza)

with tomato sauce, summery  
grilled vegetables and mountain cheese

\*11,12, 14,

12,90 €

## PASTA, RISOTTO & Co.



### Porcini gnocchi

with pear wedges in sage butter  
served with grated mountain cheese

\*11,12,14,15

17,90 €



### Chanterelle goulash

with onions, gherkins, beet and Dijon  
mustard served with Thuringian  
dumplings

\*14,15,17

18,90 €

### Barley Risotto

with pernod, saffron, currants and fennel  
served with fried crayfish

\*14,15,19,24

19,90 €

## FROM THE CROCK POT

### Roebuck leg

with chanterelle goulash and  
Thuringian dumplings

\*11,14,15

25,90 €

### Braised calf's tail

with celery, carrots, tomatoes, raisins,  
white wine and cocoa  
served with porcini gnocchi

\*11,14,15

23,90 €

## POULTRY

### Glazed turkey breast

from the oven on summery grilled  
vegetables with sweet potato mash and  
cranberry sauce

\*11,12,14,15,22

19,90 €

## FROM WATER

### Grilled sea bass fillet

on porcini mushroom risotto  
with baked tomatoes

\*14,15,19

25,90 €

### Fish stew

of turbot, Atlantic tongue and crayfish  
with fennel, carrot, tomato, chili and  
vanilla served with ribbon noodles

\*14,15,17,19

28,90 €



## **COUNTRY PIG**

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

### **Chop from the grill**

with porcini gnocchi, grilled vegetables and herb butter

\*14,15

26,90 €

### **„Mutzbraten“**

from the neck, marinated with marjoram, onions and mustard served with baked potato cubes and cabbage turnip

\*14,15

21,90 €

## **INNARDS**

### **Grilled lamb liver**

in rosemary jus with two kinds of beans and sweet potato mash

\*14,15,17,21

20,90 €

## STEAKS

FROM OUR MATURATION CABINET  
AND DRY MATURED

### Rib-Eye-Steak

300g 42,90 €

## STEAK-CLASSICS

### Rumpsteak

200g 32,90 €

250g 34,90 €

### Fillet steak

200g 42,90 €

250g 44,90 €

TO ALL STEAKS AND HEAVY WEIGHTS  
WE SERVE YOU

homemade herb butter\*<sup>14</sup>  
homemade BBQ sauce \*<sup>1,2,8,15</sup>  
and „Caesar Salad“ \*<sup>11,12,15</sup>

TO CHOOSE:

Steakhouse fries, Potato cubes or porcini  
gnocchi \*<sup>14,15</sup>

## THE SPECIAL STEAK

### US Beef Flank Steak

approx. 250g pink grilled and carved  
served with roasted porcini mushrooms,  
summer salad and baked potato cubes

\*<sup>11,12,13,14,15,22</sup>

42,90 €



## DESSERTS

Coconut crêpes  
with passion fruit orange sauce

\*11,12,13,14

Raspberry crème brûlée  
with basil sorbet

\*11,12,13,14

Summer berry tart  
with white chocolate lavender ice cream

\*11,12,13,14

each dessert  
8,90 €

## SMALL SWEETS FROM OUR BELLY STORE

Dessert served à la tapa

\*11,12,13,14

each 3,90 €

## ICE ENJOYMENTS

homemade ice cream \*12,14 or sorbet  
per ball \*11,12,14,21

2,90 €

Dear guest.

Since our kitchen crew always puts a lot of thought and effort into selecting and putting together the dishes. We ask for your understanding that we charge a fee of € 3.00 for reorders within the dishes.

# ZUMNORDE HOMEBREWED



## „WILD ROGER“

Naturally cloudy rye ale  
Aroma of bread, mildly hopped, creamy,  
for the curious

per bottle 0,33l 4,90 €

## „OUR BELGIAN AUNT“

Naturally cloudy Belgian Witt  
fragrant of straw, yeasty, spices

per bottle 0,33l 4,90 €

## SUMMER LEMONADE

with raspberries, peach, thyme and  
lemon

per bottle 0,33l 4,50 €

### Note on allergens and additives

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

#### Additives:

\*1 preservative, \*2 colorant, \*3 antioxidant,  
\*4 sweetener, \*5 phosphate, \*6 sulfurized, \*7 containing qui-  
nine,  
\*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 point out that the consumption of raw fish and  
of raw fish and animal proteins may pose a health risk to you.  
could lead to a health risk for you.