

# FOR TWO PEOPLE

## THE BEST OF VEAL CARVED AT THE TABLE, SERVED IN 3 COURSES

Spring salad  
with roasted sweetbreads

\*11,14,15,17,22

Veal stock  
with asparagus, peas, carrots  
and spring leeks

\*,15,21

Woodruff sorbet  
topped up with Pinot Blanc sparkling  
wine

Saddle of veal Metternich  
with goose liver pâté and hollandaise au  
gratin, served with two types of  
asparagus and potato and  
wild garlic dumplings

\*11,12,14

PER PERSON 63,90 €

## CORKSCREW RECOMMENDATION

2018 PINOT GRIS *fumé*  
Meddersheimer Rheingrafenberg  
winery Bamberger

Nahe

salmon red color, creamy, fruity, complex,  
expressive

Aromas of orange zest, vanilla  
and grapefruit

49,50 €

## TARTARE



### Avocado and mango tartare

with buffalo mozzarella, chili, lime and  
lamb's lettuce

\*14,17

16,90 €

### Lobster tartare

with blood oranges and saffron-chili ice  
cream

\*14,17,18

18,90 €

### Veal fillet tartare

with shallots, asparagus and wild garlic

\*13,17

20,90 €

## DECISION SUPPORT

### Tapa-Tartare-Trio

24,90 €

## SALAD

### Spring salad

with green asparagus, radishes, marigold,  
lamb's lettuce and toasted pretzel bread,  
served with honey mustard dressing

\*13,17,21,22

12,90 €

### served à la tapa

8,90 €

We are happy to serve fried rabbit liver on  
request

7,90 €

## FROM OUR COUNTER

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

Thuringian game ham and game sausages  
from the game dealer Möller  
with home made chutney and  
greaved lard, served with fresh  
„Stubenbrot“

\*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

16,90 €

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Duet  
of sausage and cheese

18,90 €

## SPRING EXPERIENCE

**Flan of green peas**  
with olive-mint sour cream  
and bacon chip  
on radish and mushroom salad

\*11,12,14,15

16,90 €

## FROM SOUP POT

Creamy wild garlic soup  
with purple potato chips



\*14,15,17,21

9,90 €

served à la tapa

7,90 €

## CLASSICS WITH A DIFFERENCE

„Landeï Benedict“ à la Zumnorde  
with wild garlic hollandaise, mashed  
potatoes and asparagus and mushroom  
vegetables

\*11,12,14

19,90 €

## THE „ZUMNORDE“ BURGER

SEASONALLY CHANGING HOMEMADE

### Spring-Burger

with rabbit, roasted asparagus,  
hollandaise and lamb's lettuce,  
served with potato and radish salad

\*11,12,14,15,16

21,90 €



## FROM THE OVEN

### Spring tarte flambée

with sour cream, sugar snap peas, aspa-  
ragus, radishes, mozzarella, rocket and  
pine nuts

\*11,12,13,14

15,90 €

## PASTA, RISOTTO & Co.



### Spring vegetable lasagna

with morels, asparagus, tomatoes, mushrooms, shallots, ricotta and buffalo mozzarella

\*11,12,14,15,17

19,90 €



### Wild garlic spaghetti

with fried mushrooms, parmesan and grilled tomatoes

\*11,12,13,14,15

16,90 €

### Carrot gnocchi

in sage butter with fried rabbit liver

\*11,12,13,14,15,17

18,90 €

*vegetarian without rabbit liver 14,90 €*

### Asparagus risotto

with thyme, strawberries and parmesan

\*14,15,21

17,90 €

## FROM CROCK POT

### Shepherd`s Pie

Tender lamb  
carrots, peas, thyme and mashed potatoes  
gratinated with cheddar

\*11,12,14,15,21,22

24,90 €

## POULTRY

### Duck breast

on strawberry-rhubarb chutney with white pepper sauce and potato dumplings

\*11,14,15

28,90 €

## FROM WATER

### Eel green

Poached eel in herb sauce with wild garlic, parsley, dill and white wine, served with buttered potatoes and asparagus salad

\*11,12,14,15,19

25,90 €

### Char from the oven

with asparagus risotto and radish and mushroom salad

\*14,15,17,19,21

26,90 €



## COUNTRY PIG

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

### Chop from the grill

approx. 400g

with roasted asparagus and potato and radish salad

\*13,14,15,21,22

27,90 €

## WILD SPRING

### Marinated leg of venison

in morel cream with apple red cabbage and Thuringian dumplings

\*11,14,15

26,90 €

## INNARDS

### Fried rabbit liver

in raspberry sauce with creamy polenta,  
sage and spring salad

\*11,12,14,15,21,22

24,90 €

## STEAKS

FROM OUR MATURATION CABINET  
AND DRY MATURED

### Rib-Eye-Steak

300g 47,90 €

## STEAK CLASSICS

### Rumpsteak

200g 35,90 €

250g 41,90 €

### Filet steak

200g 40,90 €

250g 46,90 €

TO ALL STEAKS AND HEAVY WEIGHTS  
WE SERVE YOU

homemade herb butter \*14

homemade BBQ sauce \*1,2,8,15

and spring salad \*11,12,15,21,22

### TO CHOOSE:

Steakhouse fries, potato and radish salad  
or potato and wild garlic dumplings

\*11,12,13,14,15,21,22

## DESSERTS

### Rhubarb tiramisu

with mascarpone and yogurt

\*11,12,13,14

### Dark chocolate crème brûlée

with two types of dwarf orange

\*11,12,13,14

### Strawberry galette

with almonds and vanilla ice cream

\*11,12,13,14

each dessert

10,90 €

## DECISION SUPPORT

dessert served à la tapa

\*11,12,13,14

14,90 €

## ICE ENJOYMENTS

homemade ices\*12,14

or sorbet\*11,12,14,21

per ball

3,20 €

## ZUMNORDE HOMEBREWED



### „Fesche Heidi“

Naturally cloudy,  
reddish blonde lager beer

mildly hopped, malty,  
bottled enjoyment 0,33l

4,90 €

### Spring lemonade

with woodruff, lime, elderflower and  
coconut sugar

bottled enjoyment 0,33 l

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.

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