

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

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

*6,11,14,21

Appetizer board

16,90 €

Duet
of sausage and cheese

18,90 €

SPRING EXPERIENCE

Asparagus gratin

with tomatoes, peppers, prawns and
feta cheese, served with oven baguette

*11,12,14,15,16

19,90 €

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 €

„SPARGELHOF NICKLAS“



½ Pound of asparagus spears
with new potatoes

*14

14,60 €

served with a choice of
Hollandaise sauce

*12,14

or melted butter

*14

WE SERVE YOU

from the Susländer Landschwein
Ham raw and cooked

11,90 €

Fillet medallions

20,90 €

Home-pickled salmon
with ginger, chili,
coriander, lime and garlic

12,90 €

Fried pike-perch fillet

14,90 €

Veal escalope

21,90 €

Grilled rabbit liver

12,90 €

Pink roasted duck breast

22,90 €

Beef rump steak

24,90 €

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.
