

FOR 2 PEOPLE

MUSCOVY DUCK

FROM THE „GLÜCKSBINGER
LANDKULTURHOF“

CARVED AT THE TABLE,
SERVED IN 3 COURSES

Duck cream soup

with liver dumplings and truffle

*11,12,15,17

The breast

on elderberry jus,
served with winter truffle risotto and
kalettes

*15,21

Fig sorbet

filled up with Prosecco

The leg

with lovage sauce, potato dumpling and
red cabbage with apples

*11,12,14

PER PERSON 64,90 €

CORKSCREW RECOMMENDATION

2020 Tribu Montahut

Malbec

Calmel & Joseph

Languedoc-Roussillon

0,75l per bottle 28,60 €

TARTAR



Grilled eggplant tartar
with red onions and
gherkins

*14, 15,16,17

(vegan)

16,90 €

Smoked char tartar

with shallots, lemon, green cucumber,
crème fraîche, dill and caviar

*13,16,17,21

18,90 €

Laab Sien

Laotian beef tartar

with shallots, lime, garlic, chili, mint and
coriander

*13,17

20,90 €

DECISION SUPPORT

Tapa-Tartar-Trio

25,90 €

SALAD

Winter salad

Lamb's lettuce, chicory, radicchio with
oranges, goat's cheese, pumpkin seeds
and mustard-honey dressing

*13,17,22

13,90 €

Served à la tapa

each 9,90 €

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 €

WINTER EXPERIENCE

Black salsify tart

with fresh goat's cheese, pine nuts and
thyme, served with marinated lamb's
lettuce

*12,13,14,15

17,90 €

Served à la tapa

14,90 €

FROM SOUP POT

Creamy turnip soup
with pear and serrano

*14,15,17,21

10,90 €

Served à la tapa

8,90 €



CLASSICS WITH A DIFFERENCE

„Strammer Max“ à la Zumnorde

Brioche, lamb's lettuce, Serrano ham,
scallop and fried egg

*3,4,11,12,14

19,90 €

Served à la tapa

15,90 €

THE „ZUMNORDE“ BURGER

SEASONALLY CHANGING HOMEMADE

Beef Burger Kahuna Style

with fresh grilled pineapple, bacon,
teriyaki sauce and cheddar,
served with steakhouse fries and
chili cheese dip

*11,12,13,14,15,16,22

23,90 €



FROM THE OFEN

Winter tarte flambée

with sour cream, red cabbage, apple,
camembert and smoked goose breast
goose breast

*11,12,13,14

15,90 €

vegetarian without goose breast 13,90 €

PASTA, RISOTTO & Co.



Winter vegetable gnocchi

with parsnips, carrots, pumpkin and kale,
served with quince and beet sauce
and parmesan

*14,15,17

18,90 €



Rigatoni

with lentil bolognese and chorizo

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

19,90 €

Vegetarian without chorizo 16,90 €

Winter truffle risotto

with kalettes and fried scallops

*12,13,14,15,16

23,90 €

vegetarian without fried scallops 18,90 €

FROM CROCK POT

Beef roulade

stuffed with onions, mustard, bacon and
gherkins, served with beans and pear
vegetables and Thuringian dumplings

*11,15,21,22

22,90 €

Veal stew

with pumpkin and winter spices, served
with lime yogurt and buttered spaetzle

*11,12,14,15

24,90 €

POULTRY

Country chicken coq au vin

braised in red wine with pancetta, shallots, chestnuts and mushrooms, served with winter vegetable gnocchi

*14,15

24,90 €

FROM WATER

Steamed pike fillet

in Riesling mustard sauce, served with braised chicory and winter truffle risotto

*11,12,14,15,19

25,90 €

Cod

with pecan and chestnut crust

from the oven, served with parsley root mash and winter ratatouille

*14,15,17,19

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 baked sweet potato wedges and
cabbage florets, served with truffle
mayonnaise

*13,14,15

28,90 €

GAME FROM THURINGIAN FORESTS

Wild boar sour roast
with red cabbage and Thuringian
dumplings

*11,12,14,15

25,90 €

Roasted venison
with sloe and star anise, served with
Parsley root mash and kalettes

*11,12,13,14,15

27,90 €

Saddle of venison
with orange, prune and pecan on
marinated winter salad, served with
baked sweet potato wedges and truffle
mayonnaise

*11,12,14,15

29,90 €

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 winter salad *11,12,15

TO CHOOSE:

Steakhouse fries, sweet potato wedges or
winter vegetable gnocchi

*11,12,14,15

ZUMNORDE HOMEBREWED



Smoking Joe

naturally cloudy, bottom-fermented
Märzen beer, strong beer
per bottle 0,33l
4,90 €

Winter lemonade

with cherry, blackcurrant, lime and
winter spices
per bottle 0,33 l
4,50 €

DESSERTS

Quince strudel

with pecan nuts and raisins
served with nougat ice cream

*11,12,13,14

Chestnut crème brûlée

with fig sorbet

*11,12,13,14

Poppy seed marzipan panna cotta

with spiced plums

*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 €

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.