

# FOR 2 PEOPLE

## MUSCOVY DUCK

*FROM THE „GLÜCKSBINGER  
LANDKULTURHOF“*

CARVED AT THE TABLE,  
SERVED IN 3 COURSES

### Duck Tea

with pointed morel pancakes and strips  
of autumn vegetables

\*11,12,15,17

### The breast

with pumpkin risotto,  
beet and blackberry salad  
and Madeira jus

\*,15,21

### Pear tarragon sorbet

filled up with prosecco

### The leg

with beans and pear vegetables and  
Chestnut spaetzle

\*11,12,14

PER PERSON 63,90 €

## CORKSCREW RECOMMENDATION

### 2020 Tribu Montahut

Malbec

Calmel & Joseph

Languedoc-Roussillon

0,75l bottle 28,60 €

## TARTAR



Tartar of smoked celery  
with shallots and  
pear tarragon sorbet

\*14, 15,16,17

(vegan)

16,90 €

Tartar of pork tenderloin

à la Chorizo, with thyme, shallots, chili oil  
and roasted pine nuts

\*13,17

17,90 €

Pulpo tartar

with shallots, lime, tomatoes and peppers

\*13,,16,17,21

18,90 €

Tartar served à la tapa

each 14,90 €

## DECISION SUPPORT

Tapa-Tartar-Trio

23,90 €

## SALAD

Autumn salad

with baked pumpkin, red cabbage, wild  
herbs, physalis and walnuts

\*13,17,22

12,90 €

served à la tapa

8,90 €

on request we will be happy to serve you  
roasted duck liver

8,90 €

## 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  
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  
13,90 €

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Duet  
of sausage and cheese  
17,90 €

## AUTUMN EXPERIENCE

Pumpkin crème brûlée  
with grilled scallops,  
beet and blackberry salad and  
Parmesan chip

\*12,13,14,15

18,90 €

served à la tapa  
15,90 €

## FROM SOUP POT

Cream of pumpkin soup  
with ginger, cinnamon and  
roasted bacon



\*14,15,17,21

9,90 €

served à la tapa

7,90 €

## CLASSICS WITH A DIFFERENCE

„Labskaus“ à la Zumnorde

with cured beef brisket,  
potatoes and beet,  
maties, cornichons and fried egg

\*3,4,11,12,14

16,90 €

served à la tapa

13,90 €

## THE „ZUMNORDE“ BURGER

SEASONALLY CHANGING HOMEMADE

Wild boar burger

with wild herbs, cranberry BBQ sauce,  
pear wedges and Brie cheese in a  
sourdough bun,  
served with sweet potato fries

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

17,90 €

## INNARDS

Milanese duck liver

with sage and rosemary marinated  
duck liver cutlets, served with tagliarini  
and tomato sugo

\*11,12,13,14,15

17,90 €



## FROM OVEN

### Tarte flambée

with sour cream, goat camembert, pears, walnuts, honey and thyme

\*11,12,13,14

14,90 €

served à la tapa

10,90 €

## PASTA, RISOTTO & Co.

### Hungarian potato goulash

with onions, celery, carrots, peppers and herb sour cream

\*14,15,17

16,90 €



### Creamy autumn risotto

with pumpkin, cranberry, walnut and parmesan cheese

\*12,13,14,15,16

17,90 €

on request we will be happy to serve you roasted duck liver

8,90 €

### Chestnut cheese spaetzle

with mountain cheese, braised onions and autumn salad

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

17,90 €



### Autumn roots from the salt bed

with baked pumpkin on celery cream, served with carrot green pesto and pine nuts

\*13,14,15,1

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

21,90 €

### Braised lamb shank

in rosemary jus, with autumn roots and creamy polenta

\*11,12,14,15

23,90 €

## POULTRY

Guinea fowl breast from the grill  
on Madeira jus

with pumpkin-potato mash, grape chutney and glazed chestnuts

\*,14,15

21,90 €

## FROM WATER

Pike perch fillet from the grill

on creamed savoy cabbage with baked potato gnocchi

\*11,12,14,15,19

23,90 €

### Halibut fillet

steamed, in Riesling mustard sauce with pumpkin risotto and beet and blackberry salad

\*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 pumpkin wedges, steakhouse fries and  
White BBQ dip

\*13,14,15

27,90 €

## GAME FROM THURINGIAN FORESTS

### „Möllers“ Game sausage

with mashed potatoes, braised onions, beetroot-blackberry salad and redcurrant mustard

\*14,15,16,17,22

16,90 €

### Tender venison veal stew

with porcini mushrooms, onions and cranberries, served with chestnut spaetzle

\*11,12,14,15

24,90 €

### Barded pheasant breast

on creamed savoy cabbage with grape chutney and potato gnocchi

\*11,12,14,15

25,90 €

## STEAKS

FROM OUR MATURATION CABINET  
AND DRY MATURED

### Rib-Eye-Steak

300g 42,90 €

## STEAK-CLASSICS

### Rumpsteak

200g 33,90 €

250g 35,90 €

### 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 autumn salad \*<sup>11,12,15</sup>

TO CHOOSE:

Steakhouse fries, sweet potato fries or  
potato gnocchi \*<sup>11,12,14,15</sup>

## ZUMNORDE HOMEBREWED



### Smoking Joe

naturally cloudy, bottom-fermented  
Märzen beer, strong beer

per bottle 0,33l

4,90 €

### AUTUMN LEMONADE

with pears, ginger, rosemary and lemo  
per bottle 0,33 l

4,50 €



# DESSERTS

## Pear tiramisu

with sugar and cinnamon

\*11,12,13,14

## Holler berry panna cotta

with white chocolate and pistachios

\*11,12,13,14

## Lukewarm tarte tatin

(Apple tart)

with homemade vanilla ice cream

\*11,12,13,14

each dessert

9,90 €

## SMALL SWEETS

### FROM OUR BELLY STORE

dessert served à la tapa

\*11,12,13,14

each 4,20 €

## ICE ENJOYMENTS

homemade ices\*12,14

or sorbet\*11,12,14,21

per ball

2,90 €

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.