



**Welcome
to
Restaurant „1857“**

**Due to the current cash legislation, we no longer accept
cash payments as of 1 January 2020.**

We ask for your understanding.

A la Carte

Tuesday til Saturday from 18:00 Uhr to 20:30 Uhr

Starters

Autumn Salad | Cauliflower | Pumpkin
14.00 €

Pumpkinsoup | Croûton
9.00 €

Salmon tartare | Radish | Buttermilk | Apple
14.00 €

Chestnut Cream Soup | Burgundy Truffle
12.00 €

Main Course

Salmon fillet | Tarragon | Turnip | Penne
28.00 €

Ox cheek | Market vegetables | Mashed potatoes
+ with fillet of beef instead of ox cheek, plus € 11.00
28.00 €

Pumpkin gnocchi | grilled pumpkin | walnuts | rucola
21.00 €

Dessert

Cheese from Affineur Waltmann
Damson plum compote | Grape mustard | Fruit bread
16.00 €

Baileys | Blackberry | Original Beans "Beni Wild"
14.00 €

You are welcome to book our half-board menu for € 33.00 with 24 hours' advance notice.
Here you get a daily changing three-course menu or a buffet of the chef's choice.

If you have any questions about allergens and additives, please contact us.



... know where it comes from!

Fruit and Vegetable

We get our fruit & vegetables through the regional, Demeter certified farmer

Lars Hümme from Behlendorf

as well as through our vegetable wholesaler

Marker oHG from Hamburg who supply us with fruit & vegetables from as regional and seasonal cultivation as possible.

Poultry & Pork

We get our poultry and pork from the family business

farmer **Schramm** from Ahrensbök.

Game

Wild boar and roe deer come from Rondeshagen hunts, through the hunter and district supervisor

Jan Johannsen.

Fish

Our fish comes freshly caught and whole from the North Sea, the Baltic Sea and the Atlantic Ocean.

Limousin Beef

Our Limousin beef comes from **Hendrikje Rath** from the Rath farm in Zarpen.