



Wellcome

**Due to the current cash register legislation, we
no longer accept cash payments since 1 January 2020.
Thank you for your understanding.**



The history of the Friederikenhof

In the middle of the 19th century in 1857, the Johann H. Menck family built a manor house in Oberbüßau, in the countryside directly on the Elbe-Lübeck Canal, only a stone's throw from the Hanseatic city of Lübeck. The manor house and the land were actively farmed at that time and in 1858 and 1861 two additional barns were added to the manor house, located parallel to the manor house. The barn on the left served as a cowshed - and the barn on the right was the shelter for horse and cart. This classical building ensemble, in U-shape, is reflected in today's building structure.

An old bakehouse was later built behind the manor house and later served as a pigsty.

In 1993, a dentist bought this approx. 150-year-old, dilapidated and dilapidated estate.

He rebuilt it with his own selected craftsmen over a period of 3 years. The dilapidated stable buildings (barn, cowshed, pigsty) were demolished, stones and old beams were collected for reconstruction.

The manor house was preserved despite urgent repairs and was restored.

In the end, all 4 buildings were rebuilt with a lot of architectural and craftsmanship skills and a hotel with restaurant, embedded in nature, was created according to his own wishes.

His wife, a secondary school teacher, lovingly designed the interior.

In 1997 the hotel started with 13 rooms and a conference room, in 1998 the restaurant was added and in 1999 12 more rooms and 4 conference rooms were completed.

Why is the estate called Friederikenhof?

The teacher and the dentist had three sons but no daughter.

This desired child should have been called Friederike. So their new "baby" was christened Friederike and the Friederikenhof was "born" in 1997.

In the summer of 2019, the dentist and teacher sold the hotel. Since then, it has been owned by the Schulke family from Hamburg.

They handed over the entire building complex with 30 hotel rooms with 66 beds, 6 meeting rooms, a restaurant with 80, the garden with also 80 seats.

The garden room with 60 seats and the "pigsty" with 30 seats are also available for events. Today, conference building with hotel rooms and now houses the largest number of hotel rooms, the breakfast area, sauna and reception.

Since time immemorial, the rurally situated hotel has enjoyed great popularity, not only in the gastronomy and the conference area, and is strengthened by 40 selected people who serve the guests perfectly and courteously in their staff function.

... know where it comes from!

Fruit and Vegetable

We get our fresh produce through our vegetable wholesaler **Marker oHG** from Hamburg who supply us with fruit & vegetables from as regional and seasonal cultivation as possible.

Poultry & Pork

The family business of farmer **Schramm** from Ahrensböök supplies us with fresh poultry and pork.

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 via **Rungis Express**.

Limousin Beef

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

Chocolate

Original Beans is our supplier for chocolate. This company produces high quality chocolate from their own sustainable and climate-positive cultivation areas and natural fermentation projects.


Menu „1857“

Wednesday – Saturday

June 5th – August 31st

The „One“

Veal pâté | Blackberry

Cream of Kohlrabi Soup | Chive 

Sot-l`y-laisse | Porcini mushroom | Potatoe

Beef Tenderloine


Truffle | Champignon | Celery

+ with Duckliver, plus 10,00 €


-and/or-

Wild Vegetables

Cauliflower | Broccoli | Parsley root 

Lemon | Apricot | Caramelised Chocolate 

-and/or-

Pithivers au Foin | Fig | Celery 

 vegetarian

Menu „1857“

Wednesday – Saturday
June 5th – August 31st

The „Other“

Radicchio | PX-Balsamico | Cottage Cheese 🌿

„Bouillabaise“

Salmon | Scallop | Shrimp

Corn | Yuzu | Cayenne 🌿

Wild Boar

Back & Ragout | Savoy Cabbage | Potatoe

-and/or-

Catfish Cheeks

Wild Cauliflower | Chive | Topinambur

Mango | White Grapefruit | Garden Herbs 🌿

-and/or-

Pithivers au Foin | Fig | Celery 🌿

🌿 vegetarian

„Menu options“

2-Course:	49,00 €
3-Course:	59,00 €
4-Course:	67,00 €
5-Course:	89,00 €
6-Course:	109,00 €
7-Course:	119,00 €

You are very welcome to combine the courses
of the 'one' with the 'other'.

Up to 3-courses we recommend a side dish with the main course.

We charge € 2.00 for changes to the side dishes.

„Additional to the main course“

Mashed potatoes 🌿

-or-

Sweet potato - corn strudel 🌿

Up to the 3-course menu, we recommend a side dish
to accompany the main course.

„Classics“

Penne Integrale

Arrabiata | Parmesan 

19,00 €

Penne Integrale

Arrabiata | Parmesan | 3 wild prawns

28,00 €

Wet aged Entrecote from the German heifer

approx. 250g raw weight

Herb butter | roasted garlic aioli | salad |
grilled courgettes | French fries

46,00 €

Dry aged T-bone steak

approx. 600g raw weight

Herb butter | roasted garlic aioli | salad |
grilled courgettes | French fries

for 2 persons 89,00 €

„The specialist terms“

Sot-l`y-laisse

Chicken oysters are the two little oval-shaped pieces of meat attached to a bird on either side of the backbone. They're overlooked by many, but savoured by enthusiasts for their texture and flavour. It's almost a signature piece of chicken because it's got the cleanness of the breast but the flavour of the leg or thigh.

PX-Balsamico

A balsamic vinegar from the Pedro Ximénez grape variety. The balsamic vinegar we use has been stored for 15 years.

Pithivers au Foin

A soft cow's milk cheese from the Coulommier family. This comes from the Ile de France and was matured on hay. It tastes very creamy and slightly flavoursome. We source this from Maître Waltmann.

Yuzu

This luxurious Japanese fruit is a citrus hybrid that originated in China over 1000 years ago. A hybrid between a mandarin orange and another citrus fruit. Yuzu can be described as having a strong, sour taste but being very fragrant.

If you have any questions about allergens and additives, do not hesitate to contact us.

If you have allergies or intolerances that could trigger reactions that are hazardous to your health, we are unfortunately unable to offer you any meals.

Please understand that we reserve the right not to bear this risk.