



Welcome

**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
December 4th – March 1st

The „One“

Tuna Tataki | Creme Crue | Yellow Beetroot | Ponzu

Chestnut Cream Soup | Crunch | Truffle 

Smoked Eel | Parsnip | Pear

Beef Tenderloin & Oxtail Sauerfleisch

Turnip Greens | Swede | Beetroot


-and/or-

Khorasan Wheat Risotto

Sweetheart Cabbage | Leek

Dessert with Nougat, Plums, and Mascarpone 

-and/or-

Cheese Dessert with Gruyère, Onion, and Sourdoughbread 

 vegetarian

Menu „1857“

Wednesday – Saturday
December 4th – March 1st

The „Other“

Onion Quiche | Grape

Guinea Fowl Consommé

Raviolo | Vegetables

Goat Cheese Saccottini | Fig | Red Cabbage 


Sturgeon Fillet

Hazelnut | Brussels Sprouts | Potato


-and/or-

Duck Galantine

Liver | Red Cabbage | Brussels Sprout Salad | Mashed Potatoes

Cheese Dessert with Gruyère, Onion, and Sourdoughbread 

-and/or-

Dessert with Pumpkin, Quince, and Semolina 

 vegetarian

„Additional to the main course“

Khorasan Wheat Risotto

-or-

Potato-Herb Mash

"The Culinary Terms"

Tataki

A Japanese preparation method for high-quality fish and meat cuts. The tuna is marinated, briefly seared on the outside, and then sliced thinly. Tataki is served cold.

Khorasan Wheat

An ancient variety of summer wheat, resulting from a natural crossbreeding of durum wheat and wild wheat.

Gruyère

A raw milk cheese from the Swiss Alps. It is known for its strong aroma and creamy taste. The Gruyère we use is aged for at least 30 months in Swiss caves and is sourced from Maître Waldmann.

Galantine

A galantine is a preparation in which the meat (in this case, duck) is boned out, filled, and then sliced and served.

„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 €

It is possible to order individual dishes. Please feel free to ask us for assistance. You are welcome to combine dishes from the „One“ with those from the „Other“.

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

There is a charge of 2,00 € for changes to side dishes. If you have any questions about allergens or additives, please don't hesitate to ask us.

If you have any allergies or intolerances that may cause serious health reactions, unfortunately, we cannot offer you any dishes. We kindly ask for your understanding, as we reserve the right not to take on this risk.

„Classics“

Braised Leg of Markerupper Duck

Red Cabbage | Bread Dumpling

29,00 €

Gnocchi | Pumpkin | Tomato 🌿

23,00 €

Scallop

Fennel | Potato

23,00 €

🌿 vegetarian