



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 Ahrensbök supplies us with fresh poultry and pork.

Fish

Our fish comes freshly caught and whole via **Rungis Express**.

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.

Starters

Confit of goose leg

Prs nip | Brussels sprouts | Berry vinaigrette

12

Pumpkin & goat

Hokkaido carpaccio | Goat cheese nougat | Raspberry gel

11

Forest mushroom consommé

Vegetables | Venison ham

10

Main courses

Goose breast

Cranberry jus | Red cabbage | Dumplings

39

Half duck

Cranberry jus | Red cabbage | Dumplings

36

Kale

Cabbage sausage | Cheek | Smoked pork | Caramelised potatoes

28

Wild boar curry

Vegetables | Yasmine rice

30

Schnitzel of pork

Fried potatoes | Cucumber salad | Cranberries

33

Entrecôte

French fries | Vegetables | Café de paris butter

39

Lable Rouge salmon

Spinach | Pappardelle | Orange mascarpone

32

Thai curry

Vegetables | rice | Pomegranate

24

Desserts

Backensholzer cheese
bread | Grape mustard
14

Baumkuchen and pear parfait
Salted caramel | Espresso mousse
12

Berry tart
Meringue | ice cream | Wild berries
10

For daily sorts of ice cream, please ask our staff.

Per scoop	2
Serving of cream	1