



MODERN NORTHERN GERMAN

KAUFMANNSSLADEN

DEAR GUESTS,

Thank you for joining us and letting us take care of your culinary well-being.

While choosing our products we pay special attention to quality and freshness. Luckily, we can source most of our ingredients from Schleswig Holstein. Close contact with our producers, short transportation routes and the fresh, high-quality regional produce all contribute to an amazing taste.

We underline our efforts to buy regional, high-quality food through our “FEINHEIMISCH” membership.

We hope you enjoy your stay with us and have a great meal.

Your Lessau Family & the “Kieler Kaufmann” Team

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vegetarian: without meat or fish products



vegan: without animal products such as fish, meat, eggs, milk, honey etc.



feinheimisch: Main product is from our region and “Feinheimisch”

FEINHEIMISCH DISH

**Baked »FEDDERsen cheese«
made from organic Buffalo Milk**
with Watermelon, Eggplant Cream and Chutney
28,00



For us, being a member of "Feinheimisch" means having a lasting effect on our environment. We work closely with our regional partners so that we can guarantee fresh and high-quality food from Schleswig-Holstein. Our "Feinheimisch" dishes are created to present a product from our region as the star of the dish.

Our supplier and partner

Feddersens Farm is a family business that has already existed for over 100 years. The farm is on the west coast of Schleswig-Holstein in Immenstedt.

In 2008, the family started their breeding program with the buffalo lady "Butschi" and today, more than 120 buffaloes of the "Italian Mediterranean Breed" can be found on the farm.

Health and animal welfare are particularly important to the Feddersen Family. They are proud of their herd of water buffalo and the state-of-the-art robotic milking technology used on the farm. This technology allows each cow to be milked individually according to its own specific needs.

In summer, the buffaloes live on the pasture and enjoy nature and male and female calves are raised by their mothers.

In the farm's own cheese dairy, the buffalo milk is made into products consisting of 100% buffalo milk using traditional methods.

WEEKLY SPECIALS

Monday, 2. 9. to Sunday, 8. 9.

Goulash from Susländer Pork

Peppers, Potatoes, Salad

24,50

Hamburger Pannfisch

Fried Potatoes, Salad, Mustard Sauce

28,00

Tagliatelle

Pumpkin, King Oyster Mushrooms, Pumpkin Seeds, Arugula

24,50

Quark Dumplings

Nougat, Cherry Compte

12,50

Monday, 9. 9. to Sunday, 15. 9.

White Cabbage Roulade with Holstein Heifer

White Cabbage in Cream, Potatoes

21,50

Roasted Salmon Fillet

Braised Pumpkin, rosemary Potatoes

29,50

Mushroom Potato Dumplings

Mushroom Cream, Salad

24,00

Plum Cake

Vanilla Sauce

12,50



WEEKLY SPECIALS

Monday, 16. 9. to Sunday, 22. 9.

Pear Bean Bacon

Potatoes

23,50

Matjes Housewives Style

Apple and Onion Sour Cream, fried Potatoes, Salad Garnish

24,50

Goat cheese au gratin

Mixed Salad, pickled Vegetables, Herb Baguette

24,00

Semolina Pudding

Plum

12,00

Monday, 23. 9. to Sunday, 29. 9.

Fricassee of Holstein country Chicken

Peas, Mushrooms, Rice, Beet root Salad

24,00

Breaded Pollock Fillet

Cucumber Salad, Potatoes, Remoulade Sauce

23,00

Vegetarian Savoy Cabbage Roulade

Potato, Walnut, Savoy Cabbage in Cream

22,00

Pana Cotta

Red Fruit Jelly

12,00



STARTERS

Tatar from the Holsteiner Heifer

Salad, Egg Yolk, Fried Capers

100g | 18,00

180g | 27,50

Fries, extra

5,50

Parmesan-Truffle Fries, extra

6,50



Buffalo Mozzarella

Tomato, Peach

18,50



Appetizer Variation

for 1 Person | 18,50

for 2 People | 29,00



Pickled Char Fillet from the Kortmann Fish Farm

Cucumber, Horseradish

17,00



Cream Soup of Pumpkin

Chilli Oil

13,00



Mushroom Consume

Chervil Dumplings

15,00

Allergens

Upon request, we will gladly provide you with a list of allergenic ingredients.

MAIN COURSES

Mixed Leaf Salads

with Goat Cheese	19,90
with Beef Strips	22,90
with Fish of the day	23,90



Pumpkin Lasagna

Pumpkin Seeds, Wild Broccoli
23,50



Potato Pyramid Cake

Mushrooms, Carrot, Sweetcorn
23,50



BBQ Mackerel Fillet

Sweetcorn, Shallot, Apple
23,50

Fried Pike-Perch Fillet

Potato, Leek, Spinach, Port Wine
33,00

Duroc Pork in Aspic from Bauer Schramm

Fried Potatoes, Remoulade Sauce, Salad
21,50



Short Rib of Holsteiner Heifer

Chorizo, Apple, Shallot, Potato
34,50



Kaufmannsburger

Bacon, gouda, BBQ sauce, cucumber, lettuce, tomato,
red onions, French fries, pointed cabbage salad

23,00

with Parmesan-Truffle Fries

24,00



MAIN COURSES

Rumpsteak from the Holsteiner Heifer

grilled Vegetables, Jus,

180g | 38,80

Fillet of Holsteiner Heifer

Chanterelles, Truffle Mayonnaise

180g | 47,00

As a side dish, you can choose between:

- French Fries -
- Parmesan Truffle Fries -
- Fried Potatoes -
- Potato Gratin -



DESSERT

Plum Tart

Almond, Vanilla

14,50



“Sweet Fries” – Churros

“Ketchup and Mayonnaise”

13,90



Cheese Plate with regional Cheese from the “Holsteiner Käsestraße”

Chutney, Walnuts, Fruit Bread

18,50



**For more dessert options check our
weekly specials on Page 3-4**

BEVERAGES



APERITIF

Prosecco Spumante »Il Fresco«

0,1l | 7,50

Riesling Sparkling Wine Extra Dry

Cisterzienser Weingut, Wonnegau

0,1l | 8,80

Louis Roederer Champagner

0,1l | 17,50

Hugo

Prosecco, lime, elderflower

0,2l | 9,50

Aperol Spritz

Prosecco, Aperol, orange

0,2l | 9,50

Homemade Lemonade

Changing flavours. Please ask our service staff.

0,3l | 4,90

with Alcohol

Vodka or gin, depending on your preference.

0,3l | 8,00

Grape Secco Raumland

non-alcoholic

0,1l | 7,50

BEVERAGES

WINE BY THE GLASS

Riesling

»Winkeler«, Villa Gutenberg, Rheingau, Germany

0,2l		9,50
0,75l		32,00

White Wine Cuvee

Dr. Bürklin Wolf, Pfalz, Germany

0,2l		9,80
0,75l		32,50

Grauer Burgunder

Freiherr von Gleichenstein, Baden, Germany

0,2l		9,30
0,75l		30,00

Rosé

Dr. Bürklin Wolf, Pfalz, Germany

0,2l		9,80
0,75l		31,00

Rioja Alta, Tempranillo

Bodegas Tarón, La Rioja, Spain

0,2l		9,50
0,75l		33,00

Primitivo Puglia

A Mano, Apulien, Italy

0,2l		9,50
0,75l		33,00

Merlot

Domaine Roche-Audran, Rhône, France

0,2l		9,20
0,75l		31,00

There is a large selection of wines available for you.
Please ask our service staff for the detailed wine list.

BEVERAGES

WHITE WINE

2022 Wachenheimer Riesling

Dr. Bürklin Wolf, Pfalz, Germany

0,75l | 40,00

2023 Grüner Veltliner

Weingut Fritsch, Wagram, Austria

0,75l | 30,00

2023 Chardonnay & Weißburgunder

Knipser, Pfalz, Germany

0,75l | 41,50

2022 Grauburgunder

Knipser, Pfalz, Germany

0,75l | 44,00

2022 Sauvignon Blanc

Weingut Georg Mosbacher, Pfalz, Germany

0,75l | 45,00

RED WINE

2021 / 2022 Spätburgunder Tradition

Franz Künstler, Rheingau, Germany

0,75l | 39,50

2022 Valpolicella Lucchine DOC

Fratelli Tedeschi, Veneto, Italy

0,75l | 33,00

2019 Château Chante

Alouette Grand Cru, Saint-Emilion, France

0,75l | 56,00

2020 Pablo Claro Dominio de Punctum

Kastilien – La Mancha, Spain

0,75l | 37,50

2021 Zweigelt

Anita & Hans Nittnaus, Burgenland, Austria

0,75l | 34,00

All prices are in euros.

BEVERAGES

BEER

Holsten Pilsener on tap

0,3l | 4,70
0,4l | 5,40

König Pilsener on tap

0,3l | 4,90
0,4l | 5,50

Lillebräu Pils

0,33l | 5,00

Lillebräu Helles

0,33l | 5,30

Lillebräu Lager

0,33l | 5,30

Lillebräu Pale Ale

0,33l | 6,50

Alsterwasser

0,3l | 4,50
0,4l | 5,20

Holsten Pilsener non-alcoholic

0,33l | 4,60

Maisel's Weisse Weizen

Classic, dark or non-alcoholic

0,5l | 6,50

BEVERAGES

NON-ALCOHOLIC

Magnus Mineral Water

Still or Sparkling

0,25l | 3,70

0,75l | 8,80

Fritz Kola, Kola sugar free

Fritz Orange, Mischmasch

0,33l | 4,90

Wittenseer Lemonade

0,2l | 3,60

Apple, Orange, Cherry, Redcurrant Juice

0,2l | 3,70

Juice Spritzer

0,4l | 5,90

COFFEE

Café Crème

3,30

Espresso

3,20

Double Espresso

5,00

Cappuccino

4,70

Latte Macchiato

4,70

Café Au Lait

4,70

Also available with oat milk, lactose-free milk or
caffeine-free on request.

We source our Fairtrade organic Café Intención
from J.J. Darboven in Hamburg.

All prices are in euros.