



FLEESESEE

Resort & Spa

Eating

is a necessity,

enjoying

is an art.

La Rochefoucauld

True to this motto, let yourself be pampered today.

Our chef Sven Faer loves his craft
and is sure to enchant you with his dishes.

Our service crew will be happy to
recommend corresponding wines
or you can take a look at our separate wine list yourself.

Our fish selection is sourced regionally from the "Müritz fishermen"
and the vegetables come from the local "BIOGUT Wendhof"



OUR HOMEMADE BREAD

with olive oil, sea salt, and tuna dip

5,50

starters

BEEF FILLET CARPACCIO

with 24-month aged Parmesan cheese, olive oil,
and a reduction of barrique balsamic vinegar

18,90

TATAR OF BEEF FILLET À LA CIPRIANI

mit Kartoffelstroh und Sriracha-Mayonnaise

17,90

MIX OF BEETROOT AND FIG

with burrata

13,90

FERMENTED WINTER VEGETABLES

served with mayonnaise made from Rügen
rapeseed oil and honey granules

15,90

SMALL WILD HERB SALAD

with balsamic dressing

9,90

Also available in large portions

16,90

LITTLE OF EVERYTHING

Starters served on a platter

for 1 Person

24,90

for 2 Persons

39,90



Soups

COCONUT CHILI SOUP with prawns and dried flowers	11,50
„BULL SOUP“ Rich broth with vegetables and boiled beef	10,50

Pasta

SPAGHETTINI AGLIO OLIO	16,90
TAGLIATELLE IN SPINACH CREAM SAUCE with lemon and Parmesan cheese	17,90
TAGIATELLE A LA SVEN with beef fillet tips in a spicy tomato sauce	22,90
THREE PASTA DISHES served on a platter	for 2 Persons 39,00

In addition to all dishes	
with prawns (3 pieces)	+4,90
with burrata	+3,90

WINE RECOMMENDATION

2024er Müller – Thurgau, Weingut Pawis, Saale-Unstrut
Aroma of a summer flower meadow, pomelo, and grapefruit
Clear and crisp on the palate with an invigorating fruitiness perfectly complemented by its lively acidity.

0,2l	8,90
0,75l	35,00



Main courses from the countryside

SPINACH DUMPLINGS in wild mushroom cream sauce and wild herbs	19,50
ARGENTINE BEEF FILLET 160G, ROASTED with pepper cream sauce and Parmesan fries	31,90
ARGENTINE BEEF FILLET 200G, ROASTED with pepper cream sauce and Parmesan fries	39,90
VEAL VIENNA CUTLET fried in clarified butter, fried potatoes, cranberries	31,90
OX CHEEKS with dried fruit juice	25,90
SIDE DISHES garden carrots	2,50
Potato gratin	2,50

WINE RECOMMENDATION

2022er

San Marzano NEGROAMARO Puglia IGP

Cantine San Marzano, Apulien, Italy

Aroma of blackcurrants. Fruity, full-bodied
and harmonious with smart tannins.

0,2l 9,90

0,75l 36,00



MAIN COURSES FROM THE WATER

ZANDERFILET, FRIED

with rosé wine – butter sauce

29,50

SIDE DISHES

Winter vegetables

2,50

Rutabagas – potato cream

2,50

NORTH SEA FLATFISH “FINKENWERDER”

boneless, with fried bacon and fried potatoes

27,90

WEINEMPFEHLUNG

2023er

RIESLING, Van Volxem Winery, Mosel / Saar

Aroma of peaches and apricots

paired with delicate citrus notes and quince.

Structure-giving minerality with lively acidity.

0,2l

8,90

0,75l

34,90



Dessert

KAISERSCHMARR'N

Roasted plums, vanilla ice cream

for 1 Person
for 2 Persons

15,50
22,50

CHOCOLATE TRIO

Tartlets with liquid center, mousse,
Italian chocolate ice cream

16,90

Large scoop of sorbet

3,50

“MAGGY'S BLONDE SWEDE”

Italian vanilla ice cream with apple sauce made from our own apples,
homemade egg liqueur, and white chocolate

14,90

ITALY MEETS AUSTRIA

italienisches Vanilleeis mit karamellisierten Kürbiskernen
und Kürbiskernöl

10,50

Wine recommendation

2020er Kracher Beerenauslese Cuvée
Burgenland, Austria

Wonderfully sweet mandarin, vineyard peach, quince,
and apple blossom. Alongside candied lemon, a hint of coffee,
and acacia honey. Ripe peach on the palate.

0,1l 12,90