



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

CARPACCIO OF BEETROOT

with burrata and sweet-and-sour raspberries

13,90

ORGANIC CARROT TARTARE

with baked peel and salty crema

12,90

BASTI'S FISH CAN

Melange of Müritz pike and matjes with ice-cold sour cream

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

CREAM OF CHANTERELLE AND POTATO SOUP

with two types of parsley

9,50



Pasta

SPAGHETTINI

with homemade summer herb pesto

17,90

TRECCINE (BRAIDED PASTA) WITH CHANTERELLES

in a light chanterelle cream sauce

22,90

TRECCINE (BRAIDED PASTA) 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

2023er

Weinhaus Büchner, Pfalz

Fleesensee SPÄTBURGUNDER rosé

Refreshing, fruity, elegant. Its rich berry fruit is perfectly complemented by its lively acidity.

0,2l

7,90

0,75l

27,50



Main courses

ARGENTINE BEEF FILLET 200G, ROASTED

with Café de Paris Jus

39,90

ROSY ROAST LAMB

with wild garlic jus

25,90

SIDE DISHES

Assorted green beans

2,50

Potato gratin

2,50

Fried chanterelles

6,90

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

8,90

0,75l

29,90

ZANDERFILET, FRIED

with summer herb velouté

29,50

ROAST REDFISH FILLET

with chimichurri (cold olive oil and herb salsa)

24,90

SIDE DISHES

Summer garden vegetables

2,50

Lemon mashed potatoes

2,50

Fried chanterelles

6,90

WEINEMPFEHLUNG

2022er

GRÜNER SILVANER, Weingut Höfling, Franken

Aroma of green apple, a hint of pear and elderflower
paired with delicate citrus notes and mirabelle plum.

Fine minerality with lively acidity and a long finish..

0,2l

8,90

0,75l

34,90



Classics

BEEF TARTARE A LA CIPRIANI

with a Parmesan cream

17,50

NORTH SEA FLOUNDER "FINKENWERDER"

Boneless, with fried bacon and fried potatoes

27,90

VIENNA VEAL SCHNITZEL

fried in clarified butter,
fried potatoes, cranberries

31,90

ARGENTINE BEEF FILLET 160G, FRIED

with pepper cream sauce and Parmesan fries

31,90

VEGETABLE CURRY

with wild rice mixture (also available spicy)

19,50

with prawns (3 pieces)

+4,90

with burrata

+3,90



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

SPAGHETTI ICE CREAM "HOFWIRTSCHAFT"

Italian vanilla ice cream with strawberries,
strawberry sauce, and white chocolate

14,90

LARGE BALL OF VANILLA ICE CREAM "ITALIEN STYLE"

Italian vanilla ice cream with olive oil and sea salt

8,50

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