

RESTAURANT

OLEARIUS



DINNER MENU

APERITIF

Sarti Spritz

Sarti, Prosecco, soda

Sarti rosa is a fruity, sweet aperitif from Italy with blood orange, mango and passion fruit

8,50 / 0,2l

SOUPS & APPETIZERS

Cream soup of white asparagus spears

with meatballs and chives

11,80

Alloyed deer broth from the local hunt

with ribwort plantain, cranberries and vegetables

11,50

Husum crab soup

flavoured with cognac

Dandelion fennel oil and Tönninger North Sea crabs

12,90

Carpaccio of Black Angus beef

from local breeding

Peppercorn sour cream and marinated leaf salad and young wild herbs

18,50

FISH DISHES

Fillet of coalfish fried in foaming butter

Riesling foam sauce with lemongrass
Sautéed green and white asparagus
Mashed potatoes with watercress from the Hasselholmer Auwiesen
35,50

Medallion of monkfish with gently cooked calamaretti

White wine sauce with garlic rocket
Young spinach leaves with radishes
Pearl barley risotto
38,60

Schleswiger fish plate

Fillets of zander, cod and salmon
Riesling foam sauce
sautéed vegetables and fried potatoes with bacon and onions
36,50

Turbot with Tönninger prawns and bacon

melted butter
Potatoes with parsley and nutmeg
33,00

To accompany our fish dishes we suggest:

2021 Fasanerie Riesling
Winery Albert Kallfelz
Moselle/Zell-Merl
from the "vineyard of the hotel"

A delicate, fruity Riesling with a beautiful mineral balance. From our own vineyard on the Moselle. Pressed in close collaboration with Albert Kallfelz, who stands for the culture of the typical Mosel wine style like no other winemaker.

7,50 / 0,2l
28,00 / 0,75l

MEAT DISHES

Steak plate Olearius

beef loin medallions, pork fillet and poulard breast
gravy with coloured pepper
sautéed vegetables, mushrooms and pan-fried potatoes with bacon and onions
36,30

Our rump steaks from Angus beef:

Gutsherren Art
with herb butter and horseradish
200g / 38,50 250g / 41,90

or

under an onion and mustard crust
200g / 40,70 250g / 44,00

or

Gratinated with Friesian Blue from the organic farm Gut Backensholz
200g / 40,70 250g / 44,00

With all our steaks we serve
stewed onions, mushrooms and pan fried potatoes.

MEAT DISHES

**Pink roasted loin of salt marsh lamb
marinated with ground ivy and rosemary**

Roast jus with garlic

Sautéed pointed cabbage with mushrooms

Mashed potatoes

40,50

Braised leg of roe deer from the Pöhler enclosure

Red wine jus with juniper and bay leaf

Sautéed carrot vegetables with ribwort plantain

Toasted grey bread flan

36,20

**Chicken breast involtini
filled with cream cheese, garlic rocket and sun-dried tomato**

Balsamic vinegar jus

Sautéed green asparagus with radishes

homemade ribbon noodles

33,00

To accompany our meat dishes we suggest:

2022 Bardolino

Corvina Veronese, Rondinella, Molinara

Denominazione di Origine Controllata

Winery Tommasi Viticoltori

Castelnuovo del Garda/Lake Garda

7,50 / 0,2l

26,00 / 0,75l

This Bardolino comes from the gentle morainic hills to the east of Lake Garda and has a very bright and transparent ruby red color. Its delicately fruity flavor is reminiscent of cherries, strawberries, raspberries and spices. On the palate, it is dry, fresh and balanced, with an attractive and persistent spicy note that leaves a rich and fruity aftertaste.

OLEARIUS MENU

Adam Olearius is Schleswig's most famous traveler and thus the namesake of of our hotel restaurant. A description printed in the 17th century of his "Muscovite and Persian Journey" is on display here in the restaurant. The expedition led from Schleswig-Holstein via the Baltic, Moscow, then down the Volga, across the Caspian Sea to Isfahan in Persia. The aim was to steer the extremely lucrative silk trade through Schleswig-Holstein.

Join us on this culinary journey!

About the Baltic Sea

pickled Baltic salmon with garlic rocket and cretan schnapps
marinated leaf salad and dill-mustard sauce

In Russia

Homemade pelmeni
with sour cream and spicy tomato compote

Through the steppes on the Volga

Lamb haunch braised tenderly in butter
with cumin garlic and light citrus aroma
gravy

braised peppers and bulgur with raisins and oriental spices

At the court of Isfahan

Cream of yoghurt and pomegranate seeds
with homemade basil pesto

73,50

Every course can also be ordered separately.

To accompany the menu we suggest:

2020 "ES" ANNO XX

Quality wine sp. Growing
regions

Winery Ellermann-Spiegel
Germany/ Palatinate

12,50 / 0,21
42,50 / 0,75l

The cuvée (Cabernet Sauvignon + Merlot + Syrah) from the best barrique barrels of the 2020 wine year is deep dark red, almost black in the glass. The beguiling nose is characterised by an expansive, fascinating fruit of wild red fruits, sour cherries, sweet blackberries and blueberries, with hints of clove, cinnamon and vanilla. A present, dense, concentrated, extract-rich and yet wonderfully fresh wine on the palate.

ASPARAGUS DISHES

Fresh white asparagus (500g weighed unpeeled)

hand-whipped hollandaise sauce

melted butter

parsley potatoes

27,50

with smoked ham from Basedahl

33,50

with breaded veal escalope or fried salmon

35,50

with roasted rump steak of Angus beef (200g)

38,50

To accompany our asparagus dishes we suggest:

2021 Pinot Grigio

Denominazione di Origine Controllata

Winery Tommasi Viticoltori

Castelnuovo del Garda/Lake Garda

7,50 / 0,21

27,00 / 0,751

The best Pinot Grigios in Italy come from Veneto. Wonderfully fresh fruit of green apple and a hint of gooseberry can be detected on the nose. On the palate, this wine is balanced with gentle acidity, yet always fresh and wonderfully uncomplicated.

CLASSICS FROM SCHLESWIG-HOLSTEIN

Tönning eel

smoked by our fisherman over beech wood

scrambled eggs with herbs and buttered wholewheat bread
(as an appetizer)

20,50

Home-style soused herring

with apple-onion sauce, salad garnish,
black bread or pan-fried potatoes

20,50

Cold served roast beef from Husum cattle

medium roasted
homemade remoulade sauce,
pickles, salad and pan-fried potatoes

27,50

Homemade pickled pork

Homemade pickled pork
in spicy aspic with salad garnish, red onions
pan fried potatoes and mustard

21,80

Schnitzel Holstein

veal escalope pan fried in a bread crust
with fried egg, toast with Baltic salmon and horseradish
green beans and pan-fried potatoes

38,50

The baron of Holstein was always served a starter and a main course at the same time.

As a Prussian official, he never had enough time for lunch.

Nowadays his creation is a culinary classic.

VEGETARIAN / SALADS / BOWLS

Large mixed salad

mit feinen Blattsalaten, Gurken, Strauchtomaten
und hausgemachtem Sauerampfer-Birnenessigdressing

17,50

with five shrimps pan fried with ginger butter

30,10

with poulard breast tossed in herb butter

21,80

Crispy fried comfrey leaves filled with cream cheese

Sweet potato cream and roasted peanuts

26,00

Vegan pearl barley risotto

with green asparagus, young hop shoots and chives

25,10

“Vegan Falafel Bowl“

Baked chickpea balls with crunchy iceberg lettuce

Tomatoes, cucumber and sweetcorn

Roasted seeds and curry dip

22,90

DESSERT

Homemade cream cheese ice cream

with tipsy raspberries and apple mint

9,50

Delicious homemade ice cream

according to original recipes from Italy

in different flavors

*Prepared by our gelataio Giulia Robotti with best ingredients from our region:
e.g. eggs from farmer Nissen from Tolk and dairy products from Meierei Horst.*

4.60 for 1 scoop

Each additional scoop 3,20