

Restaurant Deichgraf

FIRST

FARMERS BREAD ✓

butter spread, homemade dip & marinated olives

7,50

GOATCHEESE ✓

gratinated, salad and Creme de Cassis-fig confit,
wall nut bread vom Dams Bakery

14,-

FILLET OF SCOTTISH SALMON

cured & cold-smoked with red wood,
on tomato jelly with foamy chives & crispy sliced potato

16,00

BEEF BROTH

with veggies, egg strips & dumplings

7,00

PUMPKIN SOUP ✓✓

from Hokkaido pumpkin with coconut milk & curry,
fresh dill & Styrian pumpkin seed oil

7,00

Vegetarian ✓

Vegan ✓✓

Please ask our service staff about dishes containing allergens

MAINLY MEAT

DRY AGED RUMPSTEAK^b

from Färsen beef with sautéed snow peas & king oyster mushrooms,
rich jus & potato gratin

35,00

WIENER VEAL-SCHNITZEL

with sauteed potatos, bacon & onion, side salad

29,00

KÖNIGSBERGER KLOPSE

typical German meatball dish, ground beef, with caper sauce,
beetroot salad & mashed potatoes

23,00

FILLET OF KIKOKHUHN

with spicy Thai curry vegetables & fragrant Jasmin rice

26,00

TYPICAL NIEDERRHEIN

RHEINISCHER PÄNG: „UNTEREINANDER“

traditional dish, crispy Romana salad, mashed potatoes, bacon lard butter
with sausage from our local butcher

20,00

NIEDERRHEINISCHER VESPERTELLER

Specialties from our local butcher

selection of saucages, black pudding, air dried mettwurst
pfefferbeißer, mustard, butter, mixed pickles & farmers bread

18,00

MAINLY FISH & VEGGI

COD FILLET

with crispy diced potato, pan fried Chorizo,
potato-truffle espuma & side salad

31,00

GAMBAS

with fettuccine pasta and vegetable ratatouille

31,00

SPICY THAICURRYVV

with seasonal vegetables & Jasmin rice

15,00

FETTUCINE

with ratatouille vegetables & grated Pecorino cheese

16,50

Vegetarian 

Vegan 

Please ask our service staff about dishes containing allergens

BURGER – MEISTER

DEICHGRAF BURGER

200 g dry aged beef patty, brioche bread, Cheddar,
bacon, onion, pickles, tomato,
Romaine, rocket & steakhouse fries

23,00

CRISPY CHIK´N BURGER

fried fillet of free range chicken, brioche bread from our bakery, onion, Romana lettuce,
tomato salsa, lime mayo, & Steakhouse fries

21,00

GOATCHEESE BURGER

goat cheese in a brioche bun with romaine, arugula,
lingonberry and fig mustard, figs & steakhouse fries

22,00

VEGGI BURGER

green oat patty, brioche bun from the house baker, marinated red cabbage,
microgreens, tomatoes, cucumbers, garden herb dip & steakhouse fries

16,00

Vegetarian 

Please ask our service staff about dishes containing allergens

ALL SALAD

LARGE SEASONAL SALAD

13,00

...with fillet of free range chicken

18,00

...with sauteed jumbo shrimps

30,00

Dressing of choice: Yoghurt, Balsamic or Vinegar Oil Dressing

WELCOME BOWL

noodles, tomato salsa, leeks, cucumber & red onion
in sweet-chili/sesam marinade

14,50

... with fillet of free range chicken

18,00

... with sauteed jumbo shrimps.

30,00

Vegetarian 

Please ask our service staff about dishes containing allergens

LAST BUT NOT LEAST

APPLE - ALMOND - TART ✓

with salted caramel ice cream & whipped cream

10,00

POIRE BELLE HELENE ✓

poached pear, warm chocolate sauce,
vanilla ice cream, a classic

9,00

CHEESE SELECTION ✓

with crispy farmers bread, butter & fig mustard

13,00

Vegetarian ✓

Please ask our service staff about dishes containing allergens