


Menu

Starters

Essence of forest mushrooms  10 €
clear, aromatic mushroom essence
with mushroom ravioli

Tomato soup “Bloody Mary” 8 €
made from sun-ripened tomatoes
with a fine celery note, a hint of
vodka, and subtle seasoning

Pasta

Mediterranean pasta  17 €
with Mediterranean vegetables,
herbs, and fine tomato sauce

optionally with tender salmon
strips 25 €

Holstein Specialties

Holstein sour meat 19 €
cured pork neck
with classic remoulade, fried
potatoes, and fresh leaf salad

Farmhouse breakfast 17 €
gently baked
with country ham, pickled
cucumber, and a small salad
bouquet

Salads

Small mixed leaf salad  6 €
young leaf salads with tomato,
cucumber, roasted nuts, fine
croutons, and house dressing

Large “Dieksee” salad  17 €
young leaf salads with tomato,
cucumber, caramelized goat
cheese, wild herbs, pomegranate
seeds, and house dressing

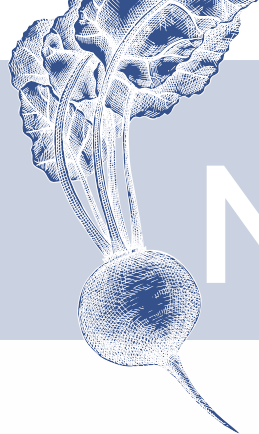
with salmon strips 25 €



vegan or  vegetarian
options or other requests?

Please feel free to ask us!

INSTAGRAM [@LOUISE.DIEKSEE](#)
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Menu

Chef's Recommendations

Plaice fillet 26 €
"Finkenwerder style"
pan-fried in butter
with fried potatoes and leaf salad

Viennese veal schnitzel 33 €
classically breaded to a golden
crisp with lemon, cranberries, and
potato-cucumber salad

Braised ox cheeks 30 €
slow-cooked for 48 hours
with forest mushrooms and creamy
mashed potatoes

Dessert

Cherry tiramisu  7 €
espresso, mascarpone, and
ladyfinger biscuits

Warm chocolate cake  9 €
with vanilla ice cream and berries

For our young guests

Plate for nibbling 0 €
You get your own plate

Homemade noodles  7 €
in butter or tomato sauce
( vegan possible)

Pollock fish fingers 9 €
with fresh market vegetables and
mashed potatoes

French fries  6 €
golden brown and crispy

Chicken nuggets 9 €
with fresh market vegetables and
French fries

Small schnitzel 9 €
small pork schnitzel
with fresh market vegetables and
French fries

