

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

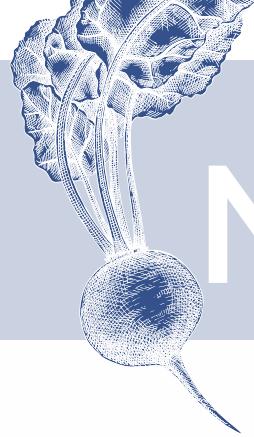
Large “Dieksee” salad 17€
young leaf salads with tomato,
cucumber, caramelized goat
cheese, wild herbs, pomegranate
seeds, and house dressing

with salmon strips 25€

REGIONALE KÜCHE,
LEICHT,
FRISCH,
LECKER
/ FRIECH
/ FRIECH

vegan or vegetarian
options or other requests?
Please feel free to ask us!

INSTAGRAM @LOUISE.DIEKSEE
@HOTEL.DIEKSEE



Menu

Chef's Recommendations

Plaice fillet "Finkenwerder style" pan-fried in butter with fried potatoes and leaf salad	26 €
Viennese veal schnitzel classically breaded to a golden crisp with lemon, cranberries, and potato-cucumber salad	33 €
Braised ox cheeks slow-cooked for 48 hours with forest mushrooms and creamy mashed potatoes	30 €

Dessert

Cherry tiramisu  espresso, mascarpone, and ladyfinger biscuits	7€
Warm chocolate cake  with vanilla ice cream and berries	9€

For our young guests

Plate for nibbling You get your own plate	0€
Homemade noodles  in butter or tomato sauce ( vegan possible)	7€
Pollock fish fingers with fresh market vegetables and mashed potatoes	9€
French fries  golden brown and crispy	6€
Chicken nuggets with fresh market vegetables and French fries	9€
Small schnitzel small pork schnitzel with fresh market vegetables and French fries	9€

REGIONALE KÜCHE, FEIN UND FRISSCH /
LEICHT, FRISCH, LECKER