

# Seabreeze

RESTAURANT

## **It is time for a classic!**

Hand craft, passion and full of flavour.  
We offer our popular classics exclusively  
on the special day for EUR 22.00.

Monday

### **Original „Wiener Schnitzel“**

with cold-stirred lingonberries, creamy cucumber salad,  
classic schnitzel decoration & potato salad

Tuesday

### **Tafelspitz "Old Vienna Style"**

with root vegetable broth, freshly grated horseradish,  
cold-stirred lingonberries, bouillon potatoes,  
creamy parsley puree and apple-horseradish salad

Friday

### **My fried fish**

with homemade potato salad and fine remoulade sauce

## **Moin and welcome at the Seabreeze!**

In the Seabreeze we cook more traditional dishes, but also allow us one or the other fresh twist - but above all, is always freshly cooked every day!

Our claim and self-image is first and foremost the sustainable processing of very good products. With exciting ingredients, such as seasonal vegetables, herbs or even spices, we would like to prepare dishes with real craftsmanship behind them. We are happy to incorporate our knowledge and experience from other European countries in order to appear authentic and unadulterated and, above all, to inspire you with taste.

**Just try our sea bass baked in a sea salt crust, which we`ll be happy to prepare for you and another diner on order.**

If you suffer from any allergies or food intollerances, our service will be glad to provide you with every nessacery information. To avoid misunderstandings, we would like to point out that the restaurant Seabreeze is not the so-called starred restaurant.

We are happy to welcome you at the Seabreeze.

Enjoy your meal.

**Jens Rittmeyer and the Seabreeze team**

Balashankar Balachandran/Cindy Dräger/Lisa Braun/Lukas Eiböck/Sarah Engler/Felix Hanika/  
Riccardo Olianias

## **Our Seabreeze goose menu**

Goose ham with lamb's lettuce,  
pickled cranberries & spiced croutons

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Goose broth  
with giblets & root vegetables

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Crispy goose with apple red cabbage, glazed chestnuts, thyme jus  
& potato dumplings

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Parfait of ginger bread & cinnamon  
with apples poached in mulled wine

3 course menu EUR 69.00

4 course menu EUR 78.00

## Starters & Soups

Various lettuce with various marinated beets,  
crispy cereals & pumpkin seed vinaigrette  
EUR 10.50

Smoked salmon with fried potato rösti & herbal cream fraiche  
EUR 14.50

Carpaccio of regional “Wümme” beef with cold-pressed olive oil,  
parmesan, pinenuts & rocket salad  
EUR 14.50

Lentil velouté with backed shallot praline  
EUR 11.50

Pumkin soup with seed oil, cinnamon croutons & parmesan  
EUR 11,50

## **Fish**

“My pearl”

Hamburger pan fried fish  
with roasted potatoes, baby spinach & mustard sauce  
EUR 23.00

"Wintermoods"

Halibut with port wine sauce, chervil gnocchi  
& creamy salsify  
EUR 28.00

"Bright shining of November"

Cod with chive potatoes, pak choy  
broccoli & lime-verbena sauce  
EUR 27.50

“Fjord-bandit”

Crispy seared fjord trout  
with lemon thyme sauce, pinenuts spinach & naked oat  
EUR 26.50

## **Vegetarian**

“The messenge of autumn”

Mushroom risotto with spring onions & artichokes chips

EUR 16.50

"Chestnut Toni"

Chestnut ravioli with brussel sprout & mushroom sauce

EUR 14.50

## **Main Courses**

"Greenkeeper"

Entrecôte of “Wümme” beef

with tyme jus, roasted potatoes & oven-baked vegetables

EUR 31.00

“ Sunny island”

Stuffed chicken breast with majorcan “Sobrasada” sauce,  
roasted vegetables & parsnip-potato mash

EUR 26.50

“Nils Holgerson´s journey”

Crispy goose with apple red cabbage, glazed chestnuts,  
potato dumplings half & half & thyme jus

EUR 36.00

## **Cheese & Dessert**

Raw milk cheese from the „Besdorf cheese cellar“  
with chutneys, bread & grapes  
EUR 14.50

Oven baked apple crumble with vanilla cream  
& apple sorbet  
EUR 11.00

Baked „Friisholm“ chocolate cake  
with spiced orange & chokeberry sorbet  
EUR 13.00

Parfait of ginger bread & cinnamon  
with apples poached in mulled wine  
EUR 9,50

Ice cream & sorbet  
Please ask our service for current varieties  
EUR 2.50  
per scoop of ice cream / sorbet

## **Can we sweeten your dessert with a glass of port wine?**

10 years Tawny Port, W. & J. Graham`s, Portugal	5 cl	EUR 8,00
2014 Quinta do Vesuvio	5 cl	EUR 6,00

We are pleased to recommend you further sweet wines or digestif

## Tea specialties from the Althaus factory

<b>Mild mint</b>	<i>Herbal tea</i>	EUR 3.10
<b>Classic herbs</b>	<i>Herbal tea</i>	EUR 3.10
<b>Lung ching</b>	<i>Green Tea</i>	EUR 3.10
<b>Persian apple</b>	<i>Flavored fruit tea</i>	EUR 3.10
<b>Earl Grey Classic</b>	<i>Flavored black tea</i>	EUR 3.10
<b>Darjeeling</b>	<i>Black tea</i>	EUR 3.10

## Specialties of the Hanseatic Coffee Company

Coffee Crema	EUR 3.10
Espresso	EUR 2.30
Cappuccino	EUR 3.20
Flat White	EUR 3.30
Latte Macchiato	EUR 3.80

## Fancy for Pralines ?

Try different handmade chocolate praline creations  
from the „Manufactory Coppeneur”  
Marzipan / layered nougat crisp or raspberry cream / mango-lassi  
2 pieces EUR 4.50