

RESTAURANT  

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OLEARIUS



**DINNER MENU**

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## **APERITIF**

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**Lillet White Peach**  
Lillet Rose, White Peach Tonic  
**8,50 / 0,2l**

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## **SOUPS & APPETIZERS**

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**Cream soup of white asparagus spears**  
with meatballs and chive oil  
**11,80**

**Alloyed power broth from the farmer's goat**  
with cranberries and vegetables  
**11,50**

**Husum crab soup**  
with dill oil and Tönning North Sea prawns  
**12,90**

**Carpaccio of Angus beef**  
with Deichkäse Gold from the Backensholz farm,  
wild garlic sour cream and marinated leaf salads  
**18,50**

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## FISH DISHES

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**Fillet of white halibut gently cooked in wild garlic butter**

on a ragout of potatoes, asparagus and peas

**37,50**

**Fillet of gurnard roasted on the skin**

White wine sauce with pike caviar

Nut butter and orange chicory

Sweet potato mash

**35,60**

**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"

*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**

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## MEAT DISHES

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### **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 wild garlic and onion 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.

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## MEAT DISHES

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### **Pink roasted loin of salt marsh lamb**

Roast jus with rosemary and garlic  
Sautéed pointed cabbage with mushrooms  
Mashed potatoes  
**40,50**

### **Braised beef roast**

from the organic farm Zydek from Hüsby  
Red wine jus  
sautéed kohlrabi with parsley  
toasted gray bread flan  
**35,20**

### **Piccata of chicken breast**

fried in dyke cheese egg coating  
Tomato and leek sugo  
Homemade tagliatelle with wild garlic  
**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.*

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## OLEARIUS MENU

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Adam Olearius is Schleswig's most famous traveler and thus the namesake 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

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***In Russia***

Homemade pelmeni  
with sour cream and spicy tomato compote

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***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

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***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 Ripasso**

Qualitätswein b. Anbaugebiete  
Winery Ellermann-Spiegel  
Pfalz/Germany

**9,50 / 0,2l**  
**34,50 / 0,75l**

*The Tommasi Valpolicella Ripasso Superiore DOC presents itself with a bouquet of ripe cherries and plums, paired with pepper, raisins and chocolaty notes. On the palate, the Ripasso is powerful and elegant at the same time. Silky tannins and sweet fruit make this Ripasso the ideal accompaniment to spicy meat dishes, pasta and mushroom dishes. Long finish.*

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## ASPARAGUS DISHES

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**Fresh white asparagus (500g unpeeled, weighed)**

hand-whipped hollandaise sauce

melted butter

parsley potatoes

**29,50**

**with smoked ham from Basedahl**

**36,50**

**with breaded veal escalope or fried salmon**

**39,50**

**with roasted rump steak of Angus beef (200g)**

**42,50**

*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 / 0,75l**

*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.*

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## CLASSICS FROM SCHLESWIG-HOLSTEIN

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### **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.*



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## VEGETARIAN / SALADS / BOWLS

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### **Large mixed salad**

with fine leaf salads, cucumbers, vine tomatoes  
and homemade rocket and cheese dressing

**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**

### **Homemade tagliatelle**

with wild garlic from the surrounding forests and cheese from the Backensholz farm  
marinated leaf salads and roasted seeds

**25,10**

### **"Vegan Falafel Bowl"**

baked chickpea balls with crunchy iceberg lettuce  
sautéed young turnips and chili dip

**22,90**

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## DESSERT

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### **French chocolate mousse and brownie**

with rhubarb compote and sorbet

**16,20**

### **"Nuss Genuss"**

Ice praline with roasted nuts  
on a caramel base

**11,80**

### **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**