

RESTAURANT OLEARIUS



Adam Olearius worked as a mathematician and librarian at the court of Duke Friedrich III of Gottorf in the first half of the 17th century. He not only constructed the Gottorf Globe, but also wrote the first description of foreign countries in the spirit of the Renaissance with his description of the 'Muscovite and Persian Reyse'. A book of this work, printed in Schleswig in 1663, is on display here in the restaurant.

It is very important to us that our kitchen cooks artisanal and sustainable. It therefore goes without saying that we mainly use locally sourced ingredients. Marion Behmer is not only a proven gardening expert—during the growing season, she gathers a variety of flavorful wild herbs around the hotel, which we incorporate into our cooking. We love Schleswig-Holstein and its cuisine, but in a family of hoteliers, cosmopolitanism is part of our philosophy. We have our own vineyards on steep slopes on the Moselle, and our Riesling Fasanerie is the perfect accompaniment to more than just fish. If you notice Italian flavours on our menu, that's thanks to our family ties to the Piedmont. A delicately seasoned Fassona beef tartare or homemade agnolotti also taste wonderful north of the Alps.

Venison plays an important role in our cuisine. We purchase large quantities of game directly from the hunt and mature and process it here on site. Selected hunting grounds around the hotel and the State Forests of Schleswig-Holstein are our partners, primarily supplying roe deer and fallow deer and occasionally wild boar or red deer. Game meat, by the way, is one of the healthiest foods.

In our "Fine Dine" restaurant Fasanerie, we offer multi-course menus that you can compose according to your preferences. Delicious dishes from freshwater and saltwater fish, as well as local game are the focus, and we are happy to recommend a suitable wine pairing.

The Fasanerie is open from April onwards,
Thursday to Saturday evening from 5:30 p.m.

If you have any allergies or intolerances, please speak to your waiter and we will prepare the meal to suit your requirements. As we work with fresh ingredients without convenience products, it is not possible—and would be negligent—to give general information about potentially harmful ingredients.

All of us at Romantik Hotel Waldschlösschen and family Behmer wish you a pleasant meal!

APERITIF

Lillet Summer Vibes

lillet blanc, lemon, Thomas Henry Mango Lemonade

Refreshing with hints of lemon and mango.

9,00 / 0,2l

Crémant

Grand C

Crémant d'Alsace

Vintage extra Brut

9,50 / 0,1l

SOUPS & STARTERS

Tenderly cooked scallops

with carrot and nut butter cream and roasted garlic from local growers

23,50

Tønning spearhead eel

smoked over beechwood by our fisherman

scrambled eggs with herbs and buttered bread

19,50

Our classics:

Husum beef broth

with vegetables, meatballs and semolina dumpling

12,00

Husum crab soup

seasoned with cognac

tønning north sea crabs and a dandelion fennel oil

13,50

Vine tomato essence

with basil from the hotel garden

10,50

FISH DISHES

Tenderly cooked North Sea catfish fillet

saffron foam sauce
sautéed mixed tomatoes with chives
dike cheese and pearl barley risotto with young peas
39,50

Schleswig fish plate

fillets of zander, cod and salmon
riesling foam sauce
sautéed vegetables and fried potatoes with bacon and onions
38,50

European plaice with tönnig crabs and bacon

melted butter
potatoes with parsley and nutmeg
34,50

Wild-caught prawns fried with garlic and chili

pointed peppers and courgettes from the Breklingfeld organic garden
homemade tagliatelle
36,50

herring fillets housewife style

with apple and onion sauce, salad garnish,
served with bread or fried potatoes
21,50

For our fish dishes we recommend:

2024 Lugana le Fornaci

Denominazione
di Origine Controllata-
Trebiano di Lugana
Winery Tommasi
Venetpo / Italy

11,00 / 0,2l
38,00 / 0,75l

Trebiano di Lugana is a white grape variety cultivated in the picturesque region surrounding Lake Garda and forms the basis of the esteemed Lugana wine. Wines from Trebiano di Lugana impress with fresh, citrus-driven aromas and an elegant, mineral flavor, often accompanied by a delicate almond note. These wines are extremely versatile and pair perfectly with a wide range of dishes, from light fish dishes to more spicy

MEAT DISHES

Olearius steak plate

medallions of beef loin, pork fillet and chicken breast
gravy with colorful pepper
sautéed vegetables, mushrooms and roast potatoes with bacon and onions
38,50

Our rump steaks from Husum beef:

“Landlord’s Style”

with herb butter and horseradish

200g / 42,50 250g / 44,90

or

under an onion mustard crust

200g / 44,00 250g / 46,50

or

gratinated with frisian blue cheese from the Gut Backensholz organic farm

200g / 44,00 250g / 46,50

We serve all rump steaks with
braised onions, mushrooms and fried potatoes.

Tender braised beef cheek

from Burmeister’s local butcher’s
rich port wine gravy with fennel seeds
green beans
mashed potatoes with celery
35,50

Pink-roasted fillet medallions of young pig

cream sauce with plums and bommerlunder
broccoli with almond butter
roasted potatoes from Farmer Lorenzen
35,50

MEAT DISHES

Braised leg of roe deer from local hunts

cranberry jus
carrots with young leeks
toasted wholemeal buns made with flour from the Nicola mill
35,50

Cold roast beef of husum veal

roasted pink
homemade remoulade sauce
pickled gherkin, fried potatoes, salad bouquet
28,50

Homemade pickled meat of landrace pork

in spicy aspic with salad garnish, red onions
fried potatoes and mustard
22,00

Schnitzel Holstein

schnitzel of calf loin fried in breadcrumbs
with fried egg, Baltic salmon on toast with horseradish
green beans and fried potatoes
42,00

*Baron von Holstein had his starter and main course
on one plate at the same time.
As a prussian civil servant, he never had enough
time to eat. His creation has since become a
culinary classic.*

For our meat dishes we recommend:

2024er Bardolino

Corvina Veronese, Rondinella, Molinara
Denominazione di Origine Controllata
Weingut Tommasi Viticoltori
Castelnuovo del Garda/Gardasee

10,50 / 0,2l
36,50 / 0,75l

A bright ruby red in the glass. On the nose,
fresh aromas of cherries, raspberries and
redcurrants, accompanied by subtle herbal
notes and a hint of white pepper.

On the palate, it is light, harmonious and lively,
with fresh acidity, soft tannins and a pleasantly
fruity, invigorating finish.

NATURGENUSS MENU

In September, Restaurant Olearius celebrates the diversity of our region,
bringing the finest local produce to the plate.

As part of the Naturgenuss Festival Schleswig-Holstein,
you can look forward to an exclusive menu featuring carefully selected
regional ingredients — from caramelized fresh goat's cheese
and Angus beef from Viöl to sweet Bühler plums.

Salad of red onions and grapes
with caramelized fresh goat's cheese
and roasted walnuts

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Angus beef from regional butchery Burmeister in Viöl
praline of gently cooked beef tongue and pan-seared sirloin medallion
with Port wine jus and marjoram
carrot cream made with carrots from Bioland-certified organic farm in Breklingsfeld

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Bühler plums in cinnamon caramel sauce
with homemade tonka bean sour cream ice cream

68,50

For the menu we recommend:

2022er „ES“ ANNO XXII

Winery Ellermann-Spiegel
Palatinate / Germany

13,50 / 0,2l
44,00 / 0,75l

This blend (Cabernet Sauvignon, Merlot, and Syrah) made from the best oak barrels of the 2021 vintage is deep dark red, almost black in the glass. The captivating nose offers expansive, captivating fruit aromas of wild red fruits, sour cherries, sweet blackberries, and blueberries, along with hints of cloves, cinnamon, and vanilla. On the palate, this is a full-bodied, dense, concentrated, extract-rich, yet wonderfully fresh wine.

SALADS

Large mixed salad

with fine leaf lettuce, cucumber, vine tomatoes
and a homemade dressing made from dike cheese and garlic mustard

17,50

with three prawns fried in ginger butter

27,50

with breast of chicken tossed in herb butter

22,5

VEGETARIAN & VEGAN

“Karaage”

crispy fried oyster mushrooms
with a sweet-and-sour marinade
Bulgur with young peas and garlic
(vegetarian)

26,00

Rösti made from potatoes from Kerstin’s garden

with homemade sour cream
fried mushrooms and marinated leaf salads
(vegetarian)

22,50

“Couscous Bowl”

Couscous made to a moroccan recipe
with cucumber, parsley, almonds and pomegranate seeds
hummus and toasted sesame oil

(vegan)

22.00

DESSERT

Bühler plums in cinnamon and caramel sauce

Homemade vanilla ice cream and whipped cream

12,50

Crème brûlée made with French chocolate and a subtle hint of coffee

Gooseberry compote and a praline of ice cream

13,80

Delicious homemade ice cream

according to Giulia Robotti's original Italian recipes in various flavors

Prepared without colorings and flavorings using the best ingredients from the

region: e.g. eggs from farmer Nissen from Tolk and dairy products from Meierei Horst.

4,60 for 1 single scoop of ice cream

3,20 for each additional scoop

For our desserts we recommend:

2018 Ramos Pinto

late bottled vintage

unfiltered

Villa Nova de Gaia / Portugal

6,90 / 5cl

Casa Ramos Pinto knows full well that the quality of its port wines depends significantly on the slate-rich soils of the Douro Valley. This elegant, dark red Late Bottled Vintage Port reflects this with its delicate mineral notes. Produced in the Quinta do Bom Retiro wine center and bottled in its fourth year, it combines aromas of figs with chocolate and a hint of anise. Perfect with game dishes, cheese, and desserts.

2023 Riesling Auslese

superior quality wine

Merler Königslay-Terrassen

Winery Kallfelz

Merl an der Mosel/Germany

12,00 / 10cl

The Königslay Terraces is a very small single vineyard site, 90 percent of which is owned by the Albert Kallfelz winery. It consists of many individual plots. These special terraces produce slate-influenced, fine wines that impress with minerality, spice, depth, and a long, lasting impression. In the glass, it has a brilliant yellow gold color. The intense aroma is reminiscent of candied citrus fruits and yellow stone fruit. There are also distinct mineral, herbal, and spicy notes. On the palate, it presents a very clear sweetness and extremely vibrant acidity. This successful combination lingers on the finish.