

APPETIZERS

- Mix of three** 9,00 €
Olives, caper apples & spring herb curd with hemp oil – served with a selection of Balducci bread
- Parma ham Reserva Oro** 15,50 €
matured on the bone for 24 month, fine and tender
- NEU Plucked buffalo mozzarella** 18,50 €
with roasted pine nuts, tomato and asparagus salad, country cress and crispy sourdough bread chip
- NEU Baked French goat cheese** 17,50 €
with baby spinach and homemade chutney
- NEU Home-pickled Faroese Salmon** 19,50 €
with marinated spring herbs, homemade asparagus and potato rösti and wild garlic cream

Gourmet Canned Food

[José Gourmet canned fish from Portugal – served with toasted Balducci bread and lemon]

- Sardines in virgin olive oil 12,50 €
- Tuna fillets in olive oil 14,50 €



- NEU Marinated Spring Salad** 18,50 €
with rhubarb dressing, date tomatoes, radishes, roasted asparagus, avocado and plucked buffalo mozzarella
- Mellinghus wine bar salad** 18,00 €
with Dijon mustard dressing, grapes, apple slices, cherry tomatoes and pine nuts
- All salads on request also with:**
- roasted corn poulard breast + 8,00 €
 - baked goat cheese + 8,00 €
 - 4 fried king prawns + 9,00 €

*For allergy sufferers we have a separate menu, in which all additives and allergenic ingredients are listed
Please feel free to contact us.*



SOUP

-  **Cream soup of wild garlic and potato** 9,50 €
with crème fraîche und crispy Tyrolean bacon

FLAMMKUCHEN

- Alsatian Art** 13,50 €
with sour cream, bacon and onions
- Italian** 15,50 €
with sour cream, tomato sauce, rocket salad and Parma ham
-  **Holstein Asparagus** 15,50 €
with fresh goat cheese, green asparagus, red onions, walnuts and Taggiasca olives
-  **Holstein asparagus** 15,50 €
with fresh goat's cheese, green asparagus, red onions, walnuts and Taggiasca olives

MAIN COURSES

-  **Rigatoni veggie** 19,50 €
with braised eggplant and vine tomato sugo, roasted pine nuts, rocket and grated Parmesan Reggiano cheese
-  **Tender Chicken Ficassee** 23,50 €
with caper-lemon sauce, root vegetables, asparagus, mushrooms and herb rice
- Original Viennese Veal Escalope** 29,50 €
with cranberry jam, lemon, fried potatoes and creamy cucumber salad
- Fried Prawns** 32,50 €
with fresh herbs, garlic, onions and vine tomatoes.
Served with toasted garlic herb bread and a small mixed salad.
- Catch of the Day** daily price

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MELLINGHUS BROTZEIT

From the Italian slicing machine. Thanks to the manual operation and the low-speed cut the fat, the No.1 flavor carriers, remains undamaged and the taste can fully develop.

Mellinghus sausage selection 18,50 €

a selection of our salami and ham range, with bread, butter, our olive oil and sea salt

Mellinghus cheese selection 19,50 €

from the Backensholzer Hof cheese dairy: Bio-Michel, Hofkäse, CréMeer and Friesisch Blue (blue cheese). Served with a rhubarb and nutmeg wine jam, home-baked fruit bread and butter

Mellinghus sausage and cheese variation

Mixed selection of salami, ham and cheese

with olives, caper apples, cornichons, bread, butter, rhubarb and nutmeg jam, olive oil and sea salt

Etagère for one 21,50 €

Etagère for two 38,50 €

PICKLED & HOMEMADE

Spring herb dip 3,50 €

with hemp oil, curd, fresh herbs and garlic

Gherkins 4,50 €

small pickled gherkins

Pickled caper apples 5,00 €



Giant green olives 5,50 €

Bella di Cerignola from Italy

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DESSERT

Our ice creams and sorbets are handmade by the Duvenstedter Eiscafé..

	Crème Brûlée	9,50 €
	gratinated vanilla cream with preserved berries	
	Crème Brûlée Sorbet	12,50 €
	gratinated vanilla cream with preserved berries and homemade sorbet	
	Tonka bean-mascarpone-crème	9,50 €
	with strawberry-rhubarb compote and cantuccini almond crumble	
	Warm chocolate cake	9,50 €
	with liquid chocolate center and vanilla ice cream	
	Warm chocolate cake „Eggnog“	14,00 €
	with liquid chocolate center and vanilla ice cream and approx. 2cl egg liquer from Rust distillery	
	1 piece of cheese from Backensholzer Hof	8,50 €
	with rhubarb-muscat wine jam and home-baked fruit bread. Our service staff will tell you the current seasonal cheese selection on site.	

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