

APERITIF

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| Dr. Loosen Riesling sparkling wine, dry | 0,1l | 7,50 € |
| Champagne Perrier- Jouët Grand Brut | 0,1l | 17,00 € |
| Champagne Perrier- Jouët Blason Rosé | 0,1l | 25,00 € |
| Aperol Spritz | 0,2l | 9,50 € |
| Lillet Berry | 0,2l | 9,50 € |

CRAFT BIER

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| Kehrwieder Kreativbrauerei Prototyp | 0,33l | 5,50 € |
| Kehrwieder Kreativbrauerei Elbe Gose | 0,33l | 5,50 € |

CHAMPAGNE/ SPARKLING WINE

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| Barth 2009 Primus, Hattenheim Hassel Riesling Erstes Gewächs | 1,5l | 180,00 € |
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AS A STARTER

½ dozen „Sylter Royal“ oysters
with chester-bread, lemon and vinaigrette 28,50 €

Caesar salad
with tomato and shredded parmesan 14,50 €
with fried chicken 17,50 €
with fried prawns 19,50 €

Lamb's lettuce
with potato dressing, pickled pumpkin and pumpkin seeds 14,50 €

Caramelized goat cheese
with beetroot salad, raspberry vinaigrette and hazelnuts 18,50 €

Brown shrimps
with crème fraîche, dill and sunflower seeds 21,50 €

SEVERIN*S RECOMMENDATION

Beef tatar from Holstein
with aioli cream, arugula salad and roasted bread
20,50 €

INBETWEEN

Pumpkin oranges soup

with north sea crabs and sea oil

11,50 €

Beef consommé

with pulled ox tail and vegetable-julienne

12,50 €

Frisian Labskaus

with fried egg, young herring and gherkins

17,50 €

Homemade tagliatelle

with mussels and root vegetable in white wine sauce

18,50 €

as a main course

25,50 €

SEVERIN*S CLASSIC

Keitum fishsoup à la Severin*s

with sauce rouille and garlic 14,50 €

as a main course 21,50 €

TARTE FLAMBÉE

Tarte flambée “Elsass-style”

with diced bacon, onions and spring leek

14,50 €

Tarte flambée “Severin*s style”

with sour cream, truffle ham and parmesan

17,50 €

FISH

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| Snapper fillet with spinach, roasted potatoes and mustard sauce | 28,50 € |
| Fried North Sea-sole with parsley-potatoes and cucumber salad | 51,50 € |
| Fried Fjord salmon with pea-pearl barley risotto and horseradish sauce | 30,50 € |

Please also ask us about our various daily recommendations

MEAT

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| Milk piglet fillet with nutmeg jus, creamed cabbage and potato pasta | 33,50 € |
| Braised ox shoulder with stew sud, kohlrabi and herbs mashed potatoes | 26,50€ |
| Fried entrecôte 350g with dark beer jus, carrots and sweet potato fries | 49,50 € |

SEVERIN*S CLASSIC

Escalope of veal
with potato-cucumber salad and cranberries 27,50 €

DESSERT

Nougat crème brûlée

with pear-ginger-ragout and pear sorbet

11,50 €

Red fruit jelly

with vanilla sauce and red currant sorbet

11,50 €

Variation of bright and dark chocolate

with sherry cherries

15,50€

Variation of sorbet

with fruits and berries

14,50 €

Cheese selection of the local cheese dairy

with fruit bread and fig-mustard

16,50 €

Homemade ice-cream

vanilla | yoghurt | caramel | whiskey |
chocolate | nougat | walnut

each scoop 3,00 €

Homemade sorbet

lemon | red currant | raspberry | apricot lavender
cassis | mango passion fruit | pear

each scoop 3,00 €

SEVERIN*S CLASSIC

Kaiserschmarrn (20 min)

with stewed plums

17,50 €

(latest order until 10 p.m.)

All prices include VAT.