



WARNEMÜNDER HOF

Starters

Carpaccio of beet and turnip € 10.50

with fresh horseradish, roasted pine nuts, lentil salad
and raspberry vinaigrette
h,i,n vegan, gluten and lactose free

Beef tartar⁶ from pasture-raised ox € 13.50

with quail egg, baked capers, anchovy fillets
and toasted walnut bread
c,d,f,g,i,l

From the Müritzer fisher

Cold smoked lemon pepper salmon € 14.90

with dill-mustard cream, cilantro-cucumber salad
and potato rösti
c,i gluten and lactose free

Soups

Carrot and ginger soup € 6.90

with coconut milk and sweet potato chips
vegan, gluten- and lactose-free

Fruity tomato basil soup € 7.50

with mozzarella and roasted tomato bruschetta
f,g vegetarian

Cream soup of sweet pea € 8.20

with marinated pods, pea cress and citrus chili shrimp
a,f gluten free

Main courses

Wholefood Bowl € 13.90

Various leaf salads and garden mustard greens
with quinoa, avocado, curry date cream and baked chickpea bulgur balls
g,i,k,l,m,n vegan, lactose free

Pumpkin chia seed burger € 15.50

Oven-fresh pumpkin seed bun from the Nowak farm bakery
with chickpea cream, pick lettuce, dried tomatoes,
pumpkin chia seed patty and sprouts
g,m,n vegan, lactose free



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Beet roast

€ 15.90

with chive cream, on a green vegetable pan
with sautéed beech mushrooms, pea shoots
and sweet potato chips
e,g,l vegan, lactose-free

Fish dishes

Our fish classic

Plaice fried in lemon butter

€ 23.50

with bacon^{1,3,5} and onions
buttered potatoes and cucumber salad
c,f,g

From the Müritz fisher

Fried pike-perch fillet

€ 29.50

with green asparagus, sugar snaps and spring leek-mushroom risotto
c,f,g

From the Müritz fisher

Whole roasted Gehlsbach char

€ 32.00

with dill-white wine sauce, root vegetables
and nut butter mashed potatoes
c,f,g

Meat dishes

Our meat classic

Baked veal escalope “Vienna”

€ 24.90

with lemon butter, caper apple and anchovy fillet,
with fried potatoes^{1,3,5} and garden salad
c,d,f,g,n

Roasted poulard breast

€ 27.90

with green asparagus and mini peppers, carrot-ginger puree
and corn semolina patties
f gluten-free

Roasted saddle of salt meadow lamb under herb crust

€ 32.90

with boiled red onion, sautéed green vegetables
and pearl barley
d,f,g,k,l



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Desserts

Selection of different organic cheese "northern rural" (150 gr) € 15.50
for example

Frisian Blue organic

red-smeared, semi-firm raw cow's milk cheese with blue mold, typical northern German,
velvety-creamy, noble sweetness *10 weeks matured*

Deichgraf organic

from cow's milk, mild to spicy, nutty *4 months matured*

Camembert

smells of milk and fresh mushrooms, tastes balanced, strong and fresh at the same time

We serve fig mustard^{3,6}, grapes and oven-fresh walnut bread with our organic cheese selection.
f,g

Variation of homemade sorbets and ice cream (3 types) € 8.50

Try our extraordinary creations.

d,f,n gluten-free, partly lactose-free

White chocolate crème brûlée € 10.50

with marinated strawberries and pistachio ice cream

d,e,f,l,n gluten-free

Caramel nut slice € 10.90

with orange sea buckthorn cream and cherries

e,f,g