

Starters

Rustic bread with apple-grown lard	5,50 €
Tomato-Bruschetta with basil	7,00 €
Traditional German Wuerzfleisch chicken and gravy topped with cheese, served with walnut-bread	7,50 €
Homemade Solyanka with herbal creme	6,50 €
Neukamps Seafood Stew with mussels, crab and salmon	7,50 €

Salads

small salad	6,50 €
Cucumber salad with dill cream	5,90 €
Salad "Nautilus" salad with sauted king prawns, herb baguette and garlic-dip	15,50 €
Salad "Esmeralda" creation of salad with fried chicken breast, mushrooms, parmesan and white bread	15,00 €
Your choices of dressing: Oil-vinigar Herbal vinaigrette Sea buckthorn-yoghurt-dressing French dressing	

For a Snack

pickled herring with bacon, green beans and salted potatoes	15,50 €
baked potato with sour crème and salad with slices of turkey or smoked salmon	13,50 €
mediterranean vegetable with aioli and basil pasta	15,50 €
Exotic Pan with Rice "Prince Dakkar" with pepper, carrots, ginger and pine nuts	16,50 €
Cheese selection with mustard of fig, olives and grissini	12,00 €

Fish

Sour pickled herring with salad and mashed potatoes	15,50 €
Homemade pickled Pepper Herring based on an old Neukamp fisherman's wife's original recipe, with pan fried potatoes and a selection of homemade salads	16,50 €
Gourmet fish pot 3 kinds of steamed fish in turmeric-sauce, with shellfish and king prawns gratinated and rice	21,00 €
Cod-fillet baked in beer batter with sweet-sour-sauce, salt potatoes and iceberg-orange-salad	22,00 €
Neukamps fish pot 3 kinds of steamed fish with mushroom, onions, braised cucumber and cherry tomatoes with roasted potatoes	24,00 €
steamed filet of salmon with pernod-cream-sauce, crabs, spinach and rice	25,00 €
Fillet of Zander with sea-retch crust, white wine sauce, glazed carrots and herb potatoes	24,00 €
Black tiger king prawns sautéed in olive oil with slices of vegetable and basil-pesto-noodles	22,00 €
“Rügener Pannfisch” fried fillet of cod with roasted potatoes, gratinated with mustard sauce, salad	24,00 €
Fried Fillet of halibut cauliflower, romanesque, bearner sauce and salted potatoes	25,00 €
Gourmet fish platter (serve for 2 or more) a selection of fried fish fillets, served with green shellfish and sautéed with king prawns, grilled vegetable and duchess potatoes	p.P. 27,00 €

Meat

fried chicken liver with creamy sauce, tomatoes, herbs and mashed potatoes	17,00 €
Roast of suckling pig with honey-apricot-sauce, sauerkraut and potato dumplings	19,50 €
Delicate pig's end with provencal sauce, peas, cherry tomatoes und noddles	22,00 €
Curry “Bombay” slices of turkey breast with curry sauce, pineapple, green asparagus and rice	19,00 €
“Ned Lands Tiegel” – Western style Steaks of beef, poultry and pork, Bean-mize-vegetable, wetsern potatoes and sour cream	24,00 €

Argentine rump steak “Master Chef” 29,00 €
with green-bacon-beans, sour crème and roasted potatoes

Nautilus Meat Platter (serve for 2 or more) p.P. 26,00 €
different gratinated steaks, mediterranean vegetable, potato wedges and sour crème

Desserts

Warm Apple Strudel served with vanilla ice cream and whipped cream 7,00 €

Nut-Sundae walnut-ice cream 7,50 €
with whipped cream, caramel sauce and walnuts

“Schwedish” ice cream sundae (a relic of the DDR) 8,00 €
vanilla ice cream and apple sauce topped with whipped cream and advocaat egg- liqueur

The “Nautilus” treat 7,50 €
Choux pastry swans filled with vanilla ice cream, fruits and whipped cream

Ice shell for kids 5,00 €
mussel pastry with vanilla ice cream, whipped cream and smarties

Chocolate Mousse 7,50 €
with vanilla-cinammon-sauce, cherries and almond crunch