



SUMMER MENU

2:00 PM – 5:00 PM

STARTERS

Neukamper Fish Soup ^{a, d, f, m}
with mussel meat, shrimps,
seasoned with Pernod

8,90 €

Homemade Solyanka ^{e, f, k}
with lemon and sour cream

8,50 €

Spiced Meat Gratin ^{a, e, f}
baked with cheese, served with fresh walnut bread

8,90 €



LIGHT & VEGETARIAN

Summer Salad ^{a, j}
mixed lettuce, wild herbs, radishes,
orange, toasted seeds and croutons

12,80 €

Baked Potato ^c
with herb quark
and side salad

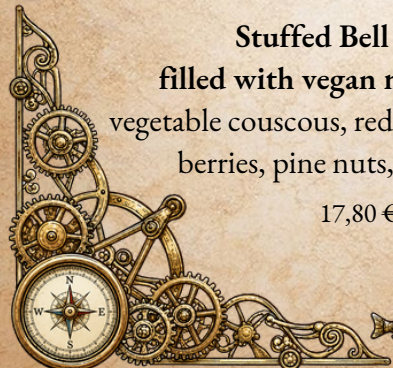
12,50 €

Stuffed Bell Pepper ^{a, j, g, e}
filled with vegan minced meat,
vegetable couscous, red mojo sauce, caper
berries, pine nuts, basmati rice

17,80 €

Baked Potato ^{c, e}
with smoked salmon

16,50 €





FISH

Rügener Pannfisch ^{a, c, e, k}

Pan-fried coalfish fillet, salted potatoes, creamy mustard sauce, green asparagus, side salad

26,50 €

Gourmet Fish Pot "Nautilus" ^{a, b, d, e, j, m}

Steamed fish fillet cubes, king prawns, green-shelled mussels, turmeric & chive sauce, basmati rice

26,90 €

Battered Fish with Mashed Potatoes ^{a, c, e}

and cucumber salad in dill cream

23,90 €

MEAT

Suckling Pig Roast ^{a, f, k, 3}

in honey-apricot sauce, on sauerkraut with potato dumplings

22,80 €

Chicken Curry "Bombay" ^{a, e, l, h}

Chicken breast, spicy curry sauce, pineapple, green asparagus, basmati rice
(also available vegan)

22,80 €



DESSERTS

"Nautilus" dessert platter ^{a, b, c}

choux pastry swan filled with vanilla ice cream,
whipped cream and fruit sauce, garnished with fresh fruits

8,00 €

Warm apple strudel ^{a, b, c}

with a scoop of vanilla ice cream and whipped cream

8,00 €

Nut ice cream sundae ^{a, c, j}

smooth-melting walnut ice cream
with whipped cream, caramel sauce and walnut halves

8,50 €

"Sweden" ice cream sundae ^{a, b, c}

creamy vanilla ice cream, applesauce, egg liqueur and whipped cream

8,90 €

Warm chocolate tart ^{a, b, c}

with chocolate ice cream, fresh fruits and vanilla sauce

9,50 €

Vanilla, chocolate, strawberry, walnut
(all ice cream flavours are gluten-free)

1 scoop / 2,00 €

portion of whipped cream / 1,00 €





APERITIFS

Aperol Spritz

The Italian classic with Aperol, Prosecco
and a splash of soda.

0,20 l – 9,50 €

Limoncello Spritz

Refreshing lemon liqueur with Prosecco and soda.

0,20 l – 9,50 €



OPEN WINES

Cuvée Blanc · Pfalz

Dry, fruity and harmonious.

0,20 l – 9,20 €

Rosé · Pfalz

Fresh, fruity and pleasantly dry.

0,20 l – 8,70 €

Chianti · Tuscany, Italy

Made from the Sangiovese grape – full-bodied,
balanced and typically Italian.

0,20 l – 9,50 €





ALCOHOL-FREE WINES

WINE EXPERIENCE – WITHOUT THE ALCOHOL

Musso Bianco

Dry with fine citrus notes.

0,20 l – 8,50 €

Musso Rosato

Fruity, fresh and elegant.

0,20 l – 8,50 €

Limoncello Spritz alcohol-free

With non-alcoholic sparkling wine and non-alcoholic Limoncello.

0,20 l – 9,50 €



SOFT DRINKS

Coca-Cola · Coca-Cola Light · Fanta · Sprite

0,20 l – 3,50 € | 0,40 l – 5,90 €

Güstrower Mineral Water | *still or sparkling*

0,25 l – 3,50 € | 0,50 l – 5,90 €

COFFEE & TEA

Filter coffee | 3,80 €

White coffee | 4,80 €

Latte macchiato | 5,40 €

Espresso | 3,60 €

Various teas | 3,80 €

GRANINI JUICES

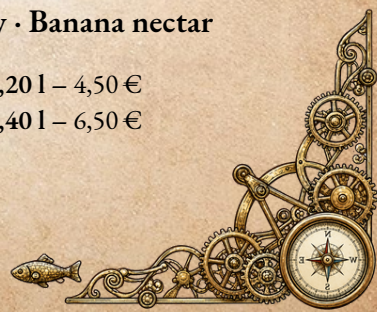
Apple (cloudy)

Rhubarb · Orange

Cherry · Banana nectar

0,20 l – 4,50 €

0,40 l – 6,50 €



ALLERGENS:

a Cereals containing
gluten
b Eggs
c Fish
d Crustaceans
e Milk / Dairy
f Celery
g Sesame

h Peanuts

i Lupin

j Nuts (Tree nuts)

k Mustard

l Soy

m Molluscs

n Sulphur dioxide /
Sulphites

ADDITIVES:

1 Contains caffeine

2 Colourants

3 Preservatives (benzoic
acid, artificial

sweeteners, sorbic acid)

4 Contains quinine

5 Antioxidants

6 Flavour enhancers

7 Sulphur dioxide

8 Blackening agents

9 Phosphate

10 Sweeteners

11 Nitrite curing salt