

# Strönholt

BISTRO · CAFE · RESTAURANT

## Our aperitif recommendation

„Pink Ströni“

Grapefruit with lime, sea salt, old balsamic vinegar and prosecco

0,11 9,50 €

## Strönholt menu

Organic veal tatar,  
with Jerusalem artichokes and crème fraîche

17,50 €

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“Our lobster soup”

with local shrimps

16,00 €

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Truffled black-feathered chicken breast  
with creamy polenta and spring onions

26,50 €

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“Hörnum pebbles”

Chocolate – plum – green tea

14,00 €

4-course 64,90 €

## Starters

Sylt Oysters on crushed ice and Chester bread	a piece	3,90 €
Lamb's lettuce with cranberry dressing, pickled pumpkin and croutons - <i>vegan</i> -		10,50 €
Hummus- avocado bowl with blood orange, grapefruit and peanuts - <i>vegan</i> -		13,50 €
Frisian selection of starters - served on a wooden plank - for 2 persons -	per person	18,50 €

## Soup & snack

Potato-Riesling soup with a small fish sandwich		12,50 €
“Strönholt's fish ‘n’ chips” with two dips	small / large...	14,00 € / 21,00 €

## Fish

Fried pike-perch fillet with spinach, artichokes, tomatoes and rösti		24,50 €
Norwegian cod with cauliflower “polish style” and parsley		25,00 €
Arctic salmon with beetroot risotto and grated horseradish		26,50 €
Whole North Sea sole with potatoes and cucumber salad		(daily price)

## Meat

Frisian beef “Sauerbraten” with red cabbage and butter spaetzle		24,50 €
Roast saddle of lamb with beans, bell pepper confit and sweet corn		29,50 €
Galloway-Entrecôte with spinach, truffled mashed potatoes and herb butter		37,00 €

## Pasta & vegetarian

Ravioli filled with ricotta and spinach with tomato puree, local cheese and wild herbs		19,00 €
Beetroot risotto with goat cheese, apple and walnuts		22,50 €

Kitchen open from 12.00 am - 09.00 pm