

Strönholt

BISTRO · CAFE · RESTAURANT

Our aperitif recommendation

„Pink Ströni“

Grapefruit with lime, sea salt, balsamic vinegar and prosecco

0,11 9,50 €

Strönholt menu

Marinated local shrimps,
with avocado tartar and caviar- crème fraîche

18,50 €

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Cream soup of musque de Provence pumpkin
with roasted pumpkin seeds and pumpkin seed oil

10,50 €

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Breast of pheasant with champagne sauerkraut,
mashed potatoes, grapes and juniper sauce

28,50 €

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Frappé of rum pot
– served in a glass –

12,00 €

4-course menu 62,00 €

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 €
“Sylter stranded goods” warm salad of North Sea fish with local mussels	16,50 €
Homemade farmer terrine with elderberries chutney and roasted brown bread	17,50 €

Soup

Strönholt's lobster soup with local shrimps	16,00 €
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Fish

Gratinated flounder filets, mashed spinach potatoes and ragout of local shrimps	22,50 €
Cod with pear, bean, bacon and capers sauce	24,50 €
Salmon with pumpkin risotto, roasted wild mushrooms and Noilly Prat sauce	26,50 €
Whole North Sea sole with potatoes and cucumber salad	(daily price)

Meat

Braised ox cheeks with celery puree, bred dumplings and port wine onions	22,50 €
Goulash of Frisian venison with broccoli, cranberries and hazelnut spaetzle	26,00 €
Roast saddle of lamb with Jerusalem artichoke- chestnuts puree and tandoori lentils	29,50 €
Galloway-Entrecôte with rösti fries and beans with bacon	36,00 €

Pasta & vegetarian

Ravioli filled with ricotta and spinach with tomato puree, local cheese and wild herbs	19,00 €
Pumpkin risotto with roasted wild mushrooms and truffle sauce	23,50 €

Kitchen open from 12.00 am - 09.00 pm