

# 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

Icelandic salmon carpaccio  
w/ basil pesto and orange-fennel salad

16,00 €

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Green herb soup  
w/ poached quail egg and croutons

12,00 €

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Breast from black-feathered chicken,  
sautéed asparagus, truffle sauce,  
and creamy mashed potatoes

26,50 €

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“Hörnum pebbles”

Chocolate – plum – green tea

14,00 €

4-course 67,00 €

## Starters

Sylt Oysters on crushed ice and Chester bread	a piece 3,90 €
Baby leaf salad w/ mustard dressing, asparagus, quail egg and croutons	12,50 €
Saffron-hummus-bowl with avocado, carrot, grapefruit and peanuts - <i>vegan</i> -	14,50 €
Frisian selection of starters - served on a wooden plank - for 2 persons -	per person 18,50 €

## Soup & snack

Our Lobster soup w/ grey shrimps	16,00 €
“Strönholt’s fish ‘n’ chips” with two dips	small / large... 14,00 € / 21,00 €

## Fish

Fried pike perch fillet with green peas, carrots and parmesan fritters	25,00 €
Icelandic cod with cauliflower “polish style” and parsley	26,00 €
Arctic salmon w/ creamy asparagus risotto and wild garlic pesto	27,50 €
Whole North Sea sole with potatoes and cucumber salad	(daily price)

## Meat

Roast saddle of lamb w/ sautéed Italian veggies and gnocchi	29,50 €
Local white asparagus w/ veal schnitzel, small potatoes and hollandaise	32,00 €
Galloway-entrecôte with spinach and truffled mashed potatoes	37,00 €

## Pasta & vegetarian

Ravioli filled with ricotta and spinach w/ tomato puree, local cheese and wild herbs	19,00 €
Creamy asparagus risotto w/ marinated soft goat cheese and wild garlic pesto	24,50 €

Kitchen open from 12.00 am - 09.00 pm