

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

Creamy pumpkin soup
with seeds and pumpkin oil

10,50 €



Pink roasted duck breast
with peas, carrots and potatoe fritters

32,00 €



“Hörnum pebbles”
Chocolate – plum – green tea

14,00 €

3-course 52,00 €

Starters

Sylt Oysters on crushed ice and Chester bread	a piece 3,90 €
Baby leaf salad with mango dressing, pomegranate and cashews - <i>vegan</i> -	12,50 €
Burrata with pickled radicchio, figs and pecan nuts - <i>vegetarian</i> -	14,50 €
Sweet ‘n’ sour fillet of gilthead, oriental couscous and spinach salad	18,50 €

Soup & snack

Our lobster soup with grey shrimps	16,00 €
Frisian Galloway tartar for 2 persons – to prepare oneself – with farmer’s bread, salted butter	
per person	small...18,50 €/ large...24,50 €

Fish

Gratinated flounder fillets with fried potato mash and creamy cucumber	26,00 €
Poached arctic char with spinach puree, lobster bisque and small potatoes	27,50 €
Atlantic halibut with carrot risotto, chanterelles and bouillabaisse broth	31,00 €
Whole North Sea sole with potatoes and cucumber salad	(daily price)

Meat

Strips of veal and beef with chanterelles and truffle tagliatelle	27,50 €
Braised local lamb shoulder with vegetable couscous and confited eggplant	29,00 €
Galloway entrecôte “Strindberg” with bean cassoulet and grated French fries	39,00 €

Pasta & vegetarian

Ravioli filled with ricotta and spinach with tomato puree, local cheese and wild herbs	19,00 €
Carrot risotto with chanterelles, baked carrots, feta cheese and wild mushrooms broth	24,50 €

Kitchen open from 12.00 am - 09.00 pm