

Enjoyment and quality, a healthy alimentation and vitality – that is our kitchen.
 We love the food-culture of Schleswig-Holstein and we maintain a trustful partnership to our local suppliers.
 Taste the enjoyment of Schleswig-Holstein – the symbol shows the local dishes.

André Schneider
 Küchenchef

Alexander Thiemann
 Restaurantleiter

Felix Recommendation



Wiener Schnitzel from Holstein veal
 fried potatoes / Cream-cucumber salad
 € 24,50

Dry Aged Ribeye 200g / Chives puree / Truffled cauliflower
 € 39,00

Whole plaice / Bacon butter / Munkbraruper chives potatoes
 Grandma's lettuce
 € 20,00

Dumplings / Chanterelles a la Creme / sliced truffle
 €23,00

Aperitif

MANGO GIN & TONIC
 Roku Japanese Craft Gin / Mango
 € 12,50

ROSALI SPRITZ
 Strawberry-Rose-Likör & Prosecco
 € 10,50

Menüs & à la carte

Menu 1

Char fillet / Mustard caramel / Zucchini /
 cucumber
 € 19,00

Exploded scallop / Sprouts broccoli
 € 19,00

Monkfish Medallion / Sesame / Yuzu /
 Teriyaki sugar peas / false rice
 € 35,00

Lingot of lemon fromage / crispy mango /
 Cassis cream
 € 14,00

Menu

3 course € 67.00 4 course € 84.00

Menu 2

Kappeler smoked eel / Bamberg croissant /
 lemon gel
 € 16,50

Oxbüller Country Egg / Truffle / Smoked Kohlrabi
 € 15,00

saddle of venison / Sloe jus / Hokkaido pumpkin
 puree / Chervil cookies
 € 39,00

Crème Brulee / Nougat / Dwarf orange /
 Sea buckthorn sorbet
 € 14,50

Menu

3 course € 67.00 4 course € 84.00

Menu 3

Watermelon / Hickory wood / Jalapeno /
 Honey / Cress
 € 14,50

Pear-red cabbage soup / Walnut ravioli
 €10,00

Wok vegetables in crispy rice paper /
 Wasabikroepok / Tofu / Vegetable jus
 € 24,00

Espresso chocolate mousse / Sour cherry
 sponge / Warm berry jelly
 € 14,00

Menu

3 course 48.00 4 course €60.00

From lava-stone grill

Pomeranian fillet of beef medium 220g
 € 39,00

„Husumer“ rump steak medium 220g
 € 29,50

Tuna medium rare
 € 27,00

Filet of lamb
 € 29,50

All Lava Stone dishes include our Felix homemade herbal butter,
 Potato gratin or pan fried potatoes.
 Additional up to your choice: pan fried vegetable
 or mixed salad with yoghurt dressing.

Cheese

Variation of Backenholzer cheese
 Fruit bread / Fig
 € 13,50

Dessertwine

Moscatel Oro, Dessertwine
 Bodegas Miguel Torres

0,1l € 15,00



Backenholzer Käse, Hof Berg, Flensburger Fleischkontor (Husumer beef and agalactia from Gut Holstein), Jessen Oxbüll Geflügel, Landschlachtereie Muhs,
 Reese Fischerei, Honig von Ledowski / Handewitt, Kartoffelhof Svensteen / Munkbrarup