







VLET

Kitchen & Bar

STARTERS	OUR CLASSICS
<p>POTATO-PORCINI-SOUP ^{A,G,I}  € 8.5 <i>Chive and croutons</i></p>	<p>HAMBURG LABSCOUSE ^{C,D,G,I,J} € 19.5 <i>with new matie, fried egg and gherkin</i></p>
<p>GRATINATED GOAT CHEESE ^{A,G,I,J}  € 10.5 <i>Marinated ginger-plums, herb salad and balsamic vinegar</i></p>	<p>TRADITIONAL "PANNFISCH" € 24.5 VLET STYLE ^{A,C,D,G,I} <i>Sautéed spinach, mustard sauce, grilled butter leek and fried potato mash</i></p>
MAIN COURSES	
<p>PENNE IN A LIGHT WHITE WINE SAUCE ^{A,D,G,I} € 14.5 <i>Salmon and spinach</i></p>	<p>SCHNITZEL OF THE PASTURE-RAISED VEAL ^{A,C,I,N,L} € 24.5 <i>in crispy breadcrumbs coating with lemon, cranberries, grandma's cucumber salad and fried potatoes</i></p>
<p>PUMPKIN RAVIOLI ^{A,C,G,H,I}  € 14.5 <i>Cream cheese, pumpkin seed oil and amarettini</i></p>	<p>PLAICE "FINKENWERDER" ^{A,D,G,I,L,N} € 25.5 <i>Bacon, dill potatoes and grandma's cucumber salad</i></p>
<p>VEAL GOULASH ^{A,G,I,L} € 16.5 <i>Pearl onions, mushrooms and melted ribbon noodles</i></p>	<p>VLET BEEF TARTARE ^{A,C,D,I,L} € 27.5 <i>180g with fried potatoes, coarse-grain VLET mustard, gherkin and country egg</i> <i>prepared in the kitchen</i></p>
<p>COD FILET ^{A,D,G,I,J} € 17 <i>Horseradish sauce and beetroot risotto with apple-basil-salad</i></p>	
BOWLS & SALADS	DESSERT
<p>MIXED SALAD ^{A,G,I,J}  € 8.5 <i>Chickpeas, fennel, radishes and more</i></p>	<p>MIRABELLES CHEESECAKE ^{A,C,G} € 9.8 <i>White chocolate and elderberries</i></p>
<p>GREEN BOWL ^{A,G,I,J,H}  € 12.5 <i>Arugula, green beans, broccoli, peas, cucumber, yogurt lime dressing and wasabi peanuts</i></p>	
<p><i>with fried sesame chicken</i> ^{F,K} € 17.5</p>	
<p>WARM COUSCOUS BOWL ^{A,G,H,I,J}  € 13.5 <i>Red cabbage salad, beet and peach, red onion, spring leek, salted walnut brittle and caramelized goat cheese</i></p>	

Key

 Vegetarian  Vegan