

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
 Head Chef


Kim Robert Babilonski
 Restaurant Manager

Felix recommendation

Hip-bone steak of lamb / Balsamic vinegar sauce
 Fried potato foam / mixed carrot
 € 24,50

Husumer Roastbeef / truffle remoulade / pan fried potatoes
 € 22,00

 Viennese Schnitzel / fried potatoes / creamed cucumber salad
 € 24,00

 Baltic sea plaice / bacon butter
 Munkbraruper potatoes / salad
 € 20,00

Classic Appetizer

ROSALIE & TONIC
 Likör of rose, strawberries & bitter orange
 € 9,50

BALIS SPRITZ
 Basil ginger Drink & Prosecco
 € 10,50

Wine recommendation

2016er Silvaner Kalkmergel
 QbA-trocken
 Weingut Knipser, Laumersheim/Pfalz
 0,75l € 32,00

Menus @ à la carte

We are pleased to advise you to an accompanying wine journey: with 3 wines € 29,00 with 4 wines € 39,00 with 5 wines € 49,00

Menu 1

Tatar of beef / pomegranate gel / pine nut foam
 Cress
 € 19,00

Parmesan garlic soup / prawn
 € 10,00

Fillet of codfish
 Parsnip / spinach
 € 23,50

Holsteiner apple tartlet
 Elderberry / plum ice cream
 € 12,00

4 Course Menu
€ 59,00

Menu 2

Kappeler smoked eel / trout caviar / mustard
 caramel / Frisee lettuce
 € 19,00

Fillet of gilthead / tarragon sauce
 € 14,50

Breast of Barbarie duck
 Herb Dauphine potatoes / truffled cauliflower
 € 30,00

Crème brûlée of orange / basil ice cream
 € 13,00

4 Course Menu
€ 71,00

Vegetarian

Cigar from Backenholzer Capros / aubergine
 salad
 € 16,00

Sweet Potato soup / Cereal Grissini
 € 9,00


Ravioli of goat cheese / fried oyster mushrooms
 Grilled courgette
 € 24,00

Hot Valrhona chocolate cake /
 Vanilla Amaretto ice cream
 € 13,00

4 Course Menu
€ 57,00

From Our Lava Stone Grill

Pomeranian fillet of beef medium 220g
 € 39,00


 „Husumer“ rump steak medium 220g
 € 27,00

Tuna medium rare
 € 27,00

Fillet 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 Backensholzer cheese
 Fruit bread / fig
 € 13,50

Wine recommendation

for the Cheese

2014er X-Periment-Deutscher „vintage Port“
 Weingut Ökonomierat Rebholz, Siebeldingen/Pfalz
 0,1l € 15,00

