



Our kitchen team does not cook for stars, but with a lot of love and care for our guests!

Appetizers

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Tatar from our smoked salmon with avocado, Mango and mustard dill honey sauce	18,50
Gratinated goat cheese with pomegranate seeds, wild garlic croutons on apple rocket	17,50
Beetroot carpaccio with king oyster mushrooms and sakura cress	17,90

Soups

Beef broth with marrow dumplings, egg custard and fresh vegetables	8,90
Wild garlic cream soup with croutons	9,90
Tomato soup with pesto and parmesan shavings	8,90

Salate

"Caesar Salad" Romaine lettuce, olives, croutons, parmesan shavings, Caesar dressing with strips of roasted chicken breast	15,50 19,50
Spa Park Hotel Salad Lettuce, cherry tomatoes, apple slices and roasted pine nuts with strips of smoked salmon and freshly grated horseradish, with our house dressing	20,50
A bowl of vital salad with various salads, Avocado, sunflower seeds, fried king oyster mushrooms, fresh herbs and goat cheese	20,50

Dessert

Burnt eggnog cream (Crème Brûlée) with sea buckthorn dip	10,50
Crepes on an orange mirror with honey walnut parfait	10,50
Small selection of cheeses with fig mustard, avocado and nuts	16,50



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Delicious little things

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Spa Park - Hotel - Sandwich with chicken breast, cucumber, tomatoes, avocado, cheese and crispy fried bacon, with French fries	19,50
Matjesfillets "housewifestyle" with apples, onions and cucumbers in yoghurt cream sauce, with roasted potatoes	17,90
Büsum crabs with red onions on old German brown bread with scrambled eggs	18,50
Salmon from the 1st Hanseatic fine fish factory smoked in a traditional, artisan way, with freshly grated horseradish and caper blossoms on toast	19,50

Vegetarian & vegan moments of pleasure

"From our vegetable basket" fresh vegetables with fried egg, Sc.Hollandaise and mashed potatoes and parsnips	20,50
tagliatelle with homemade wild garlic pesto, glazed cherry tomatoes and parmesan shavings	18,50
Tomato zucchini with bulgur, with freshly tossed king oyster mushrooms	17,50
Variation of cauliflower, fennel and green asparagus served with purple curry on the crust of rice	22,50

tradition of the house

Every Friday noon "Lippische Bachtrout" Kalletal brown trout "Blue" from the root broth with melted butter, creamed horseradish and steamed potatoes on root vegetables	19,50
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Every Saturday lunchtime "tradition from the pot"
The best memories from grandmother's traditional kitchen *Price of the day*

Every Sunday noon "Grandmother's Sunday Roast"
As a dish or in the tradition of the classic menu, we serve a piece of home - the
Sunday roast - from our "Heavenly Kitchen". True to the motto: "With heart at the
stove"

Price of the day



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Kurpark Hotel Classics

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Fried calf's liver from Peter's farm with caramelized onions, apple slices and mashed potatoes	26,50
Original Viennese veal schnitzel with cold-stirred cranberries and butter potatoes, with cucumber salad in dill cream	29,50
Beef tenderloin steak with the sauce of your choice (pepper, Béarnaise sauce or herb butter), potato gratin or diced potatoes and tomato - rocket salad	39,90
Parma pork medallions with the sauce of your choice (pepper, Béarnaise sauce or herb butter), potato gratin or diced potatoes and tomato - rocket salad	26,90
Roasted poulard breast on apple and shallot jus with almond broccoli and rice mosaic	22,50
Plaice fillets fried in bacon butter, with steamed potatoes and cucumber salad in dill cream	24,50
with North Sea shrimp	32,50
Pikeperch fillets on a coarse-grained mustard sauce, old-style, with fried potatoes and cucumber salad in dill cream	26,50
tagliatelle with strips of beef fillet, rocket, and king oyster mushrooms in Riesling cream	23,50

Seasonal & regional

Kalletal brown trout from Forellenhof Wenzel fried in almond butter, Served with parsley potatoes and a mixed salad	20,50
"Heaven and Earth" fried Lippe blood sausage with mashed potatoes, lukewarm apple compote and onions	18,50
Lamb fillet on wild garlic jus with bacon beans and potato gratin	31,90
Braised veal fillet in its sauce with carrots and mashed potatoes and parsnips	26,50



Chefmenu

Choose a starter, a main course and a dessert

We only serve the chef's menu from 5:30 p.m. to 7:30 p.m

€ 44,90

**Tatar from our smoked salmon with avocado,
Mango and mustard dill honey sauce
Gratinated goat cheese
with pomegranate seeds, wild garlic croutons on apple rocket
Wild garlic cream soup with croutons**



**zander fillets
on old-style coarse-grain mustard sauce
with fried potatoes and cucumber salad in dill cream
Braised veal fillet in its sauce
with carrots and mashed potatoes and parsnips
Variation of cauliflower, fennel and green asparagus
served with purple curry in the crust of rice**



**Orange crêpes with honey and walnut parfait
Burnt eggnog cream (Crème Brûlée) with sea buckthorn dip
Small selection of cheeses
with fig mustard, avocado and nuts**

If you have any allergies or food intolerances, please let our service staff know. We would be happy to provide you with further product information and advise you in detail