



# EL MÖVENSCHISS

## Schilksee

### APERITIF

<b>Aperitif of the day</b>	see blackboard
<b>Aperol-Spritz</b> (0,2 l)	7,90
<i>sparkling wine, Aperol, mineral water, orange</i>	
<b>Hugo</b> (0,2 l)	7,90
<i>sparkling wine, elderflower syrup, lime, mint, mineral water</i>	
<b>Lillet Wild Berry</b> (0,2 l)	7,90
<i>Lillet Blanc, Schweppes Original Wild Berry &amp; berries</i>	
<b>Sekt Cassis</b> (0,1 l)	5,90
<i>sparkling wine, black currant liqueur</i>	
<b>Martini</b> (5 cl)	4,90
<i>bianco, rosso</i>	
<b>Sandemann Sherry</b> (5 cl)	4,90
<i>dry seco, medium</i>	
<b>Glas of sparkling wine</b> (0,1 l)	4,90



### SOUPS

<b>Schilkseer fish soup</b>	8,00/12,00/19,00
<i>fish cubes, mussel meat, vegetable strips</i>	
<b>carrot-ginger-soup</b>	6,00 /8,00 /15,00
<i>coconut foam, balsamic ice cream</i>	
<b>Soup of the day</b>	see blackboard

### STARTERS

<b>elTapas Platte</b>	26,90
<i>dates in bacon, olives &amp; manchego, chorizo in sherry honey, goat cheese au gratin with caramelized pepper, sea salted potatoes with smoked pepper aioli &amp; Serrano ham, gambas al ajillo, baguette &amp; ginger aioli</i>	
<b>elVegi Bowl</b>	22,90
<i>hummus, tabbouleh, pickles, goat cheese, falafel - the main thing is colourful!</i>	

### BEFORE & IN BETWEEN

<b>Cold smoked salmon</b>	16,90
<i>potato pancakes, herb sour cream, side salad</i>	
<b>Gambas al ajillo</b> (12 pcs.)	14,50
<i>olive oil, garlic, chili, vino fino, baguette</i>	
<b>Bread basket &amp; ginger aioli</b>	5,50
<b>Parmesan truffle fries</b>	7,90
<b>Sweet potato fries with ginger aioli</b>	7,90
<b>Sea salt potatoes</b>	13,50
<i>triplets, herb dip &amp; side salad</i>	
<b>+ crunchy Chicken</b>	+7,00
<b>+ cold smoked salmon</b>	+9,00

### SALADS


<b>elSalad</b>	8,00/12,90
<i>caramelized walnuts, cranberries, seeds, sprouts, white balsamic herb dressing</i>	
<b>+ cold smoked salmon</b>	+9,00
<b>+ goat cheese gratin</b>	+7,00
<i>caramelized red peppers</i>	
<b>+ crunchy Chicken</b>	+7,00
<b>+ shrimps</b>	+8,00
<b>+ falafel</b>	+5,50
<b>Goat cheese au gratin</b>	14,90
<i>tabbouleh, caramelized red peppers, mint, walnuts</i>	
<b>Caesar Salad</b>	12,90
<i>romaine lettuce, cherry tomatoes, croutons &amp; Parmesan anchovy dressing</i>	
<b>+ crunchy Chicken</b>	+7,00
<b>+ shrimps</b>	+8,00




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## MÖVES-CLASSICS

**Labskaus**  18,90  
*matjes, rolled mops, fried egg & beetroot*

**Pork schnitzel**  18,90  
*mushroom cream sauce, fries & cucumber salad*


**Currywurst with fries**  12,90  
*from free-range pigs (country slaughterhouse Neidhardt),  
elCurry sauce, roasted onions  
(also vegan possible)*

**Farmer's breakfast**  15,90  
*Holsteiner ham, gherkin & raw vegetable salad  
(also vegetarian possible)*


**Holsteiner sour meat (cold)**  17,90  
*from pork neck, fried potatoes & raw vegetable salad*

**Matjes „housewife style“**  18,90  
*housewife sauce, fried potatoes & raw vegetable salad*


**Roast beef from Holsteiner beef**  21,90  
*fried potatoes, el remoulade & side salad*

**Schilkseer fish platter**  24,90  
*smoked fish specialties: matjes, fried herring in sour,  
salmon, beetroot and apple salad, fried potatoes and  
housewife sauce*

## EL FISH

**elPanfish**  23,90  
*salmon & pollock, grainy mustard sauce, beetroot apple  
salad & mashed potatoes*


**Grilled salmon fillet**  26,90  
*Pumpkin oil, baby spinach & pumpkin risotto*

**Schilkseer Butt**  21,90/25,90  
*with bacon & fried potatoes  
Whatever ends up in the net with our fisherman Randy  
Repenning is put on the plate: plaice, flounder or dab. All  
prepared for you in the same way and served on the  
middle bone.  
More regionality & more freshness is not possible!*

## EL MEAT

**Cut of the day** see blackboard

**Braised scoop of Holsteiner beef**  26,90  
*jus, winter vegetables & mashed potatoes*

**Iberico country pork cheeks**  27,90  
*Jus, mushroom & beet puree  
The cheeks are fine-fiber, tender muscle meet, which is an  
absolute delicacy in Spain.*

**Burger of the day**  see blackboard  
*(also vegetarian possible)*





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## PASTA, CURRY

**Pasta Iberico** ● ● ● 18,50

*penne, chicken breast strips, Serrano ham, thyme sherry sauce, young spinach, Grana Padano & a dash of cream*

**Pasta Marinero** ● ● ● 19,50

*penne, diced fish fillet, prawns, mussels, marjoram & tomato white wine sugo*

**Gnocchi con Tomate** ● ● ● 17,50

*tomato sugo, peas, young spinach, ricotta & seeds (also vegan possible)*

**Red Thai Curry (vegan)** ● ● ● ● 14,90

*colorful vegetables, coconut milk, fresh coriander, roasted peanuts & basmati rice*

+ crunchy chicken ● ● +7,00

+ shrimps ● +8,00



## KIDS MENU (UP TO 12 YEARS)

**Pasta in tomato cream sauce** ● ● 7,50

**Crunchy Chicken with fries** ● ● 8,90

**Pollock with mashed potatoes and peas** ● ● 8,90

**3 potato pancakes with applesauce** ● ● 7,50

**Portion of fries** 5,00

**Portion of Ketchup, Mayonnaise** ● ● ● 0,70

**Portion of ginger aioli, el remoulade** ● ● ● 2,50



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### EL DESSERT

Crema Catalana with orange blossom ice cream	8,90
Two types of mousse au chocolate light & dark	8,50
Hot Brownie with tonka bean ice cream & caramel sauce	8,50
Affogato Double espresso, vanilla ice cream & whipped cream	7,50

### HOMEMADE ICE CREAM

eISchiet 1 scoop each of vanilla, chocolate & nut ice cream, eggnog, chocolate sprinkles, cream & poppy seeds	9,50
Nut 2 scoops of hazelnut, 1 scoop of stracciatella, caramel sauce, nuts & cream	8,90
Chocolate 2 scoops of chocolate, 1 scoop of vanilla, chocolate sauce, chocolate sprinkles & whipped cream	8,90
Eis & Hei 2 scoops of vanilla ice cream with hot cherries & whipped cream	8,50
Homemade ice cream (per scoop) Vanilla, Chocolate, Hazelnut, Stracciatella, Tonka Bean, Orange Blossom Ice Cream (Vegan)	2,80

### WARM TEMPTATIONS

Mulled wine red with winter spices	4,50 with a splash +3,00
Children's punch	3,50
Pharisees rum, sugar, coffee & cream	6,90
Lumumba rum, cocoa & cream	6,90
Rumgrog (4cl)	6,90
Irish Coffee (4cl) coffee, Irish Wiskey & cream	6,90



### HOMEMADE CAKE

Daily changing offer, visible in the restaurant at the show counter. Gluten-free and vegan cakes/tarts on offer

Tarts	3,90
Cake	4,90
Cream	1,50

#### Allergene & Zusatzstoffe

Bitte geben Sie immer Unvertrglichkeiten & Allergien bei der Bestellung mit an. Einige Gerichte die mit jeweiligen Allergenen ausgezeichnet sind, knnen auch ohne diese zubereitet werden, bitte fragen Sie das Service Personal. Da in unserem Restaurant und bei unseren Lieferanten alle Allergene verarbeitet werden bzw. vorhanden sind, knnen somit auch Spuren von allen 14 Allergenen in unseren Speisen vorhanden sein.

- Eier
- Gluten
- Milch
- Lupine
- Fisch
- Schalenfrchte
- Krebstiere
- Senf
- Sellerie
- Sojabohnen
- Sesam
- Weichtiere
- Sulfite/Schwefeldioxid
- Erdnsse