



Welcome to Pauls Hofküche

With our fresh restaurant concept centred around our head chef Dominik Holstein, we offer you a good selection of dishes whose composition and preparation we pay particular attention to. Seasonality and authentic products are our core values. Alongside an ever-changing menu, you'll also find many classic dishes, some of which are interpreted in a modern way and are always of the highest quality.

We have many different partner companies from the region that supply us with their products on a daily basis. These include cheese specialties from Backensholzer Hof and the Gülzer Geißen farm with the best organic cheese, as well as ice cream varieties from Opa Peters Eismanufaktur. Our delicious beef products come from our very own butchery in Hamburg, always in Block House quality, and some even from our contract farmers as part of our award-winning cattle breeding program in Mecklenburg-Vorpommern.

Throughout the year, we regularly change the dishes on our menu and complete them with daily or weekly specials to present you with a varied offer.

To accompany your meal, we have a carefully curated selection of wines and beverages, which you can find in our separate drinks menu.

We are delighted that you are our guest today and wish you a pleasant stay in Pauls Hofküche!

Jens Niemann & the whole team from Seehotel Zarrentin



*The Mecklenburger prefers to eat well...
and just a little more!*

MECKLENBURG MENU

Starter

Creamy Zarrentin herb soup
velvety and delicious, with fresh radish cress

Main course

Traditional suckling pig roast
tender and slow-braised, with hearty gravy, buttered green beans
and creamy mashed potatoes

Dessert

Homemade vanilla pudding
with our house-made rhubarb compote

€ 37.00

Recommended Wine Pairings:

Rivaner off-dry	0,2l	7,40 €
Weingut Kiefer Baden	0,75l	25,50 €
Dornfelder & Pinot Noir „Über Grenzen gehen“	0,2l	7,40 €
Weingut Kiefer, Baden, trocken	0,75l	25,50 €



STARTERS

Creamy burrata on crisp arugula salad with honey dressing,
cherry tomatoes and wholegrain crunch 13.90

Fine beef tartare with pea mayonnaise, pickled
kohlrabi, mushroom broth and crispy potato straw 13.50



Graved salmon on a small potato rösti with
honey-mustard sauce 12.90

Beef carpaccio with green pesto, arugula
and grated Grana cheese 12.50



Colorful salad bowl with our house dressing 8.90

SOUP

Hearty beef consommé 7.90
Delicately creamy with crisp radish cress

BURGER

in a crispy potato roll, served with French fries and fresh salad

Paul's Regional Burger 22.50
with 160g beef from Uckermärcker cattle raised in
Mecklenburg-Vorpommern, hearty regional cheese,
homemade onion jam and pea mayonnaise



Paul's veggie burger 19.50
with marinated oyster mushrooms, hearty regional cheese,
homemade onion marmalade and pea mayonnaise



MEAT

Our specialty from Mecklenburg-Western Pomerania!

Rump steak from Uckermärker cattle (220g)

richly marbled and tenderly grilled, with garlic butter and roasted potatoes with sour cream and a small salad



36.50

Tomahawk steak from Duroc pork (450g) richly marbled and grilled to perfection, with herb butter and sautéed tomatoes, crispy fried potatoes and a small salad

38.00

Grilled wild boar steak (250g) with red currant jus, glazed baby carrots and wild garlic mashed potatoes

29.70

Mecklenburg-style suckling pig roast slow-braised and melt-in-the-mouth, with hearty gravy, buttered green beans and creamy mashed potatoes

26.90

Schnitzel "Viennese style" (veal) delicious fried potatoes, lingonberries, salted lemon and a small salad

26.50

Paul's homemade meatball (pork & veal) with creamed savoy cabbage, mashed potatoes, mustard and onion jus

19.50

Paul's Pann (from 2 persons to share)

per person

29.50

Grilled wild boar steak, tender suckling pig roast, and Paul's homemade meatball, served with a hearty sauce, buttered green beans, savoy cabbage, mashed potatoes and fried potatoes

FISH

Pan-fried fillet of whitefish on a bed of spinach, with lemon butter and our homemade mashed potatoes

26.90

Farmhouse-style pan-fried redfish and trout

with mustard sauce, fried potatoes and cucumber salad

27.50

Paul's Fish Platter (for 2 or more to share)

per person

29.00

Filets of redfish, trout, and whitefish, with mustard sauce, cucumber salad, spinach, fried potatoes and mashed potatoes.



VEGETARIAN

Paul's Veggie Bowl	16.90
Barley risotto with young peas, poached egg and grated "Deichkäse Gold" (regional cheese)	

DESSERTS

Warm chocolate cake with blueberry and elderberry, served with a scoop of vanilla ice cream	9.50
Tartelette "Crème Pâtissière" with regional rhubarb compote, served with ice cream and meringue	9.50
Homemade vanilla pudding with red berry compote and chocolate crumble	7.50
Selection of cheeses on a board from regional farms with chutney and toasted country bread	12.50



From "Opa Peters" ice cream manufactory in Schwarzenbek

Paul's Spaghetti Ice Cream	8.90
2 scoops of vanilla ice cream with homemade strawberry sauce (Summer '24) and white chocolate	
Paul's Nut Cup	8.50
2 scoops of ice cream with candied nuts and maple syrup, fresh whipped cream and butter crumble	
Ice cream per scoop	2.00
Vanilla, strawberry, chocolate, hazelnut, raspberry, walnut	
Portion of whipped cream	1.50