



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



STARTERS

Creamy burrata on crisp arugula salad with honey dressing, cherry tomatoes and wholegrain crunch	13.90
Fine beef tartare with BBQ mayonnaise, pickled red onions and crispy bread chips	13.50
Graved salmon on a small potato rösti with honey-mustard sauce and salted lemon	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 with meat and vegetable garnish, served with herb pancake strips	7.90
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BURGER

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

Paul's Regional Burger with 160g beef from Uckermärcker cattle raised in Mecklenburg-Vorpommern, hearty regional cheese, homemade onion jam and BBQ mayonnaise	22.50
Paul's veggie burger with marinated oyster mushrooms, hearty regional cheese, homemade onion marmalade and BBQ mayonnaise	19.50



MEAT

Tender rump steak (230g) with pear chutney, garlic butter, roasted potatoes with sour cream and a small salad 32.50

Tomahawk steak from Duroc pork (450g) grilled to juicy perfection, served with sautéed mushrooms, herb butter, crispy fried potatoes and a small salad 38.00

Grilled wild boar steak (250g) from the loin, with mushrooms in herb sauce and Paul's roasted potatoes with sour cream 29.70

Tender braised beef in hearty red wine sauce, served with green buttered 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 creamy sauerkraut, 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 braised beef, and Paul's homemade meatball, served with a hearty sauce, mushrooms, Market vegetables, mashed potatoes and fried potatoes

FISH

Pan-fried vendace fillet on creamy sauerkraut with white wine sauce and Paul's roast potatoes 26.90

Farmhouse-style pan-fried redfish and trout with mustard sauce, winter vegetables and delicious roast potatoes 27.50

Paul's Fish Platter (for 2 or more to share) per person 28.00
Filets of redfish, trout, and vendace, served with creamy sauerkraut, market vegetables, fried potatoes and mashed potatoes.



VEGETARIAN

Paul's Veggie Bowl with roasted panko-crusteD cauliflower, chopped egg, browned butter and chives 16.90

DESSERTS

Selection of cheeses on a board from regional farms with chutney and toasted country bread 12.50

Warm chocolate cake with cinnamon ice cream and mandarin compote 9.50

Homemade vanilla pudding with red berry compote and chocolate crumble 7.50

From "Opa Peters" ice cream manufactory in Schwarzenbek

Paul's ice cream sundae 8.50
2 scoops of ice cream with our preserved strawberries, fresh whipped cream and butter crumble

Ice cream per scoop 2.00
Vanilla, strawberry, chocolate, hazelnut, cinnamon

Portion of whipped cream 1.50