



“True happiness is to enjoy the present”

Lucius Annaeus Seneca

A warm welcome to our Johann’s Restaurant!

After a hectic, eventful or even exciting day, at last it’s time to relax.

Let the kitchen team indulge you with high-quality and regional products of German and international cuisine.

Our service team looks forward to hearing your wishes and to looking after you discreetly and charmingly.

Should you have questions about allergens in our food, please do not hesitate to speak to our service team at Johann’s Restaurant. Information can also be found on the last page of the menu.

So sit back, relax and enjoy!

If we do everything right, we hope you will want more of the same and will come again soon.

Wishing you an enjoyable meal,

Your Service Team at
Johann’s Restaurant

Asparagus Promotional Card

from 23. March to 15 June 2026

Starter

Bruschetta with a difference ^{4,9}

Ciabatta / green asparagus / Deichkäse cheese /
Jordan olive oil „Spätlese“

€ 12.50

Soup

Cream of asparagus soup ^{3,4}

Black tiger prawns / asparagus / flowers

€ 14.50

Main course

German asparagus speears ^{1,4}

Served with hollandaise sauce or melted butter
and new potatoes

- Portion of peeled asparagus 250 g € 17.50
- Portion of peeled asparagus 500 g € 24.50

We recommend:

- Susländer pork ham 130g ^{7,10} € 13.00
- Vienna schnitzel 140g ^{1,4,9,10} € 14.50
- Pike - perch fillet 200g € 19.00
- Rump steak 200g € 23.00

Spring pasta ^{9,11}

Homemade spaghettini / wild garlic / roasted tomatoes / spring onions

€ 20.50

Open asparagus lasagne

Truffle sauce / green asparagus / tomato crumble /
semi - dried - tomatoes

€ 23.50

Dessert

Strawberry and elderflower parfait ^{1,4}

Strawberry carpaccio

€ 13.00

Starters

Yellow fin tuna tartare ^{1,4,11}

Lime cream / avocado / chipotle sauce / nori crisps

€ 19.50

Scallop ^{2,4,14}

Spring leek / dill / Prosecco / crème fraîche

€ 21.50

Appetiser etagere "Böttcherhof" for 2 persons

of the chef's choice

(Including soup, Lobster pasta, Black - tiger - prawns, Caesar Salad, Antipasti, Grana Padano cheese etc.) ^{1,2,4,5,7,9,12,13,}

€ 35.00

Soups

Tomato consommé ^{1,9}

Fried wontons with ricotta

€ 11.50

Spring leek soup

Semi - dry - tomatoes



€ 12.50

Salads

Caesar salad ^{1,4,5,9,12}

romaine lettuce leaves

Caesar dressing / Parmesan / garlic croutons / fried bacon

€ 17.50

with your choice of:

- fried chicken breast

€ 14.00

- sautéed king prawns, 6 pieces

€ 17.00

- fried salmon fillet 200 g

€ 18.00

Main course fish

Red mullet fillet ^{2,4,9}

Tomato vinaigrette / peas / risotto

€ 24.50

Tuna with spicy marinade ^{2,6}

Mango salsa / spicy coleslaw / avocado / sweet potato cream

€ 29.50

Hamburger pan fish ^{2,3,4,5,7,9,12}

3 fish fillets / giant shrimp

mustard seed sauce / fried potatoes / bacon / cucumber salad

€ 31.50

Main course meat

Rack of lamb ^{4,5,7,9,12}

gravy / mint and apple salsa / Vichy carrots / risotto

€ 32.50

Duck breast „Umami“ ^{5,7,12,13}

Umami glaze / jus / wild broccoli / sweet potato cream

€ 35.50

Surf and Turf rump steak (200g) ^{1,4,6,7,13}

Black tiger prawns / gravy / grilled green asparagus

Truffle French fries

€ 42.50

Main course vegetarian

Herb risotto

Jordan olive oil „late harvest“ / lemon /
Frankfurter herb mixture



€ 23.50

Pasta from our own production

Tartufo Spaghettini ⁹

homemade spaghettini / Prosecco truffle sauce / truffle oil

€ 25.50

Tagliatelle di Fiume ^{3,4,9}

Tagliatelle / prawns / tomatoes / lobster butter / spring onions

€ 27.50

to choose with:

- Fried chicken breast 160g
- Prawns 6 pieces
- Fried salmon fillet 200g

€ 14.00

€ 17.00

€ 18.00

Desserts

Pineapple Carpaccio ^{1,4,9,11}

Wasabi ice cream

€ 13.50

Kaiserschmarrn ^{1,4,9}

Stewed plums / cream

€ 13.50

Hot chocolate lava ^{1,4,9}

Raspberry sorbet / crumble

€ 14.50

Apple tarte tatin ^{1,4,9}

Vanilla ice cream / cream

€ 14.50

Recommendation

Jordan Olivenöl

0,5 l € 19.50

0,75 l € 24.50

Origin: Island of Lesbos / Greece, Plomari region
Olive varieties: Adramitiani & Kolovi
Cultivation: terraced olive groves
Harvest: October & November / hand harvest with sticks and rakes
Further processing: processed naturally. Possible clouding and a sometimes occurring sediment are characteristics of natural and high quality processing
Production: cold extraction process (below 80.6°F)
Storage: coll and dark at max. 77.0°F
Shelf life: up to 18 months (unopened up to 24 months)



Allergenic ingredients

Dear guest,

For information about ingredients in our dishes that may cause allergies or intolerances, please refer to the list below or ask our service team at Johann's Restaurant.

1. eggs
2. fish
3. crustaceans
4. milk
5. celery
6. sesame seeds
7. sulfur dioxide & sulphites
8. peanuts
9. cereals containing gluten
10. lupine
11. nuts
12. mustard
13. soybeans
14. molluscs