



“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

Starters

Bruschetta with a difference ^{4,9}

Ciabatta / dyke cheese / green asparagus / Jordan olive oil € 11.50

Avocado tartare ^{5,7,9,12}

Mango salsa / granola / wild herb salad / balsamic dressing € 14.50

Beef carpaccio ^{1,12}

Truffle cream / mustard caviar / candied pearl onions
Calvados - Vinigrette € 17.50

Salmon ceviche ^{2,7}

Avocado / citrus fruits / pomegranate seeds / wild herb salad € 18.50

Soups

Cream of asparagus soup

Strawberry - onion compote  € 10.50

Essence of vine tomato ^{1,4,7,9}

Ricotta mousse on tramezzini € 11.00

Lobster cream soup ^{4,5,7}

Mango chutney / apple julienne € 16.50

Salads

Salad Bowl "Böttcher" ^{6,9,12}

Tomatoes / avocado / mango salsa / cucumber / couscous
pomegranate seeds / melon € 21.50

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 € 16.00
- fried salmon fillet 160 g € 17.00
- fried beef tenderloins strips 160g € 18.00

Main course fish

Roasted salmon steak ^{2,4,7,13}

Vanilla - crème fraîche / asparagus - rhubarb - ragout
Chervil - mashed potatoes € 28.50

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

Fried pike - perch fillet with polenta crust ^{2,4,9}

Morel sauce / grilled white asparagus / melted cherry tomatoes /
homemade tagliatelle € 32.50

Main course meat

Mojito - style chicken breast ^{4,5,7}

Lime jus / wild broccoli / polenta - chilli fries € 27.50

Rack of lamb with brioche - rosemary crisp ^{1,4,7,9,12}

Jus / asparagus wrapped in bacon / spring potatoes € 33.50

Rump steak „China Town“(200g) ^{1,4,6,7}

Hoisin lacquer / jus / green asparagus // homemade potato fritters € 36.50

Main course vegetarian

Open asparagus lasagne ⁹

Truffle sauce / green asparagus / tomato crumble
Semi - dried tomatoes € 21.50



German asparagus spears

served with hollandaise sauce or melted butter
and new potatoes ^{1,4} € 21.50

Portion of peeled asparagus 250g € 18.00

Portion of peeled asparagus 500g € 24.00

We recommend:

- Holsteiner Katenschinken ^{7,16} € 12.00
- Wiener Schnitzel 140g ^{1,4,9,10} € 16.00
- Rump steak 160g € 18.00

Pasta from our own production

Spaghetti garlic and oil ^{1,9}

Spaghetti / garlic Olive oil / chilli pepper € 16.50

Penne con burrata ^{1,4,9,11}

Rocket pesto / burrata / cherry tomatoes € 18.50

Pasta a la Press ^{1,3,9}

homemade Tagliatelle / asparagus ragout / 4 tiger prawns € 26.50

to choose with:

- Fried chicken breast 160g € 14.00
- Prawns 6 pieces € 16.00
- Fried salmon fillet 160g € 17.00
- Fried beef strips 160g € 18.00

Desserts

Strawberry cup "Romanov" ⁴

Strawberries / Cointreau / whipped cream € 10.50

Hamburger Roode Grütt ^{1,4}

Vanilla sauce € 11.50

Warm homemade chocolate cake ^{1,4,11,13}

homemade raspberry sorbet € 12.00

Homemade orange parfait ^{1,4}

marinated strawberries € 12.50

Cheese

Parmesan ^{4,7,9,11,12}

Fruit bread / onion confit / mustard caviar € 14.50

Recommendation

Jordan Olivenöl 0,5 l € 15.00
0,75 l € 19.00

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)

Our chef recommends
a 3-course surprise menu

Appetizer

Main course

Dessert

3-course menu € 52.00

Wine tour € 27.50

each per person

Our chef recommends
a 4-course surprise menu

Appetizer

Soup

Main course

Dessert

4-course menu € 61.00

Wine tour € 35.50

each per person



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