



**ALTES  
LANDHAUS**

**EVENING IN THE ALTES LANDHAUS**



Altes Landhaus  
Familie Akgül  
Bi de Süd 22  
25938 Nieblum auf Föhr

Open daily from 11.30 am - 2 pm and from 5.30 pm.  
Monday and Tuesday are our days off.  
Reservations please call 04681 - 25 72  
or via [hallo@alteslandhaus-foehr.de](mailto:hallo@alteslandhaus-foehr.de)  
Please have a look at our homepage:  
[www.alteslandhaus-foehr.de](http://www.alteslandhaus-foehr.de)

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## Welcome to the family!

We love to cook with fresh and regional products. Our potatoes grow in the fields of Süderende, the plaice is caught in the North Sea, our bread is baked in Borgsum.

In the 1960s there was a home-style lunch in the „Altes Landhaus“, and the whole family helped in the restaurant. The hosts lived in the same house. In the summer, the private inventory was dragged up to the attic and back down again in the winter. The guest rooms then became living rooms, bedrooms and children's rooms again.

Much has changed since then, but much is still the same. Above all, the family feeling of being warmly welcomed in the „Altes Landhaus“.

Thank you for being our guest.

Your Adnan Akgül and team

## Soups

<b>Tomato soup</b> <sup>AH</sup> with cream topping and fresh baguette	7,80 Euro
<b>North Sea crab soup »Landhaus Art«</b> <sup>ABGH</sup> cooked on celery and leek vegetables, with crème fraîche and cream topping	12,50 Euro

## Starters

<b>Gratinated mushrooms</b> <sup>AH</sup> with onions, leek and cheese, served with baguette	9,50 Euro
<b>Baked sheep cheese</b> <sup>AHI</sup> with tomato, leek and basil pesto, served with baguette	11,80 Euro
<b>Prawns on seaweed salad</b> <sup>ABCFLO</sup> Two large prawns fried in garlic, served with garlic dressing and baguette	13,90 Euro
<b>Baked goat's cheese</b> <sup>AHI</sup> and salad with balsamic cranberry-honey dressing, served with baguette	12,80 Euro
<b>Green seaweed salad</b> <sup>AFLC</sup> spicy dressed with sesame and chilli	7,00 Euro

# From the sea

<b>Halligteller</b> <sup>ABDIMOC</sup> three kinds of fish, North Sea prawns, fried potatoes and salad with garlic dressing	31,50 Euro
<b>Plaice with bacon</b> <sup>ADCO</sup> Large plaice fried in bacon, served with boiled potatoes and salad with garlic dressing	29,90 Euro
<b>Fillet of sea bass</b> <sup>ADCOH</sup> on spaghettinis with basil pesto and parmesan sauce, served with salad with garlic dressing	27,50 Euro
<b>Prawns in garlic</b> <sup>BACO</sup> Five large prawns fried in chilli and spring onions, served with salad with garlic dressing and baguette	28,90 Euro
<b>Lemon sole</b> <sup>AHCO</sup> Roasted lemon sole with melted butter, served with boiled potatoes and salad with garlic dressing	31,50 Euro



<b>North Sea Sole »Müllerin Art«</b> <sup>ACDHO</sup> fresh, roasted sole, 500 gram, served with boiled potatoes and salad with garlic dressing. The noble fish from the North Sea is something special and should please be ordered in advance.	49,90 Euro
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# From the field

## Baked sheep's cheese <sup>A C H I</sup>

17,50 Euro

on tomato and leek with basil pesto  
and salad with garlic dressing, served with baguette

## Curry plate <sup>C I</sup>

17,50 Euro

fried curry vegetables on fragrant rice  
with roasted sunflower seeds and  
salad with garlic dressing

## Spaghettini-Vegetable-Pan <sup>A C H</sup>

17,50 Euro

with seasonal vegetables and freshly grated parmesan,  
served with salad with garlic dressing



## Our regional products



Our bread is baked  
in the traditional  
bakery of  
Erik Jensen  
in Borgsum  
by hand.



Our potatoes  
and vegetables are  
grown on the  
the fields of Hof  
Arfsten in  
Süderende.



Since 2018 the  
Föhrer brewing  
water refines  
the Original Frisian  
Beer in the Biar  
Brauhaus.

For allergy sufferers, our ingredients are marked as follows. We are happy to prepare your dishes individually. Please discuss your intolerances with us.

**A** Gluten **B** Crustaceans **C** Eggs **D** Fish **E** Peanuts **F** Soy **G** Celery **H** Milk  
**I** Nuts **J** Mustard **K** Sulphites **L** Sesame **M** Mussels **N** Lupins **O** Lemons

## From the grill

<b>Rump steak with mushrooms</b> <sup>°</sup> medium roasted steak from the German heifer with herb butter, fried potatoes, aioli dip and salad	33,50 Euro
<b>Pork medaillons »Landhaus Art«</b> <sup>A C H</sup> with sautéed leek and feta cheese, served with salad with garlic dressing and baguette	27,90 Euro
<b>Fillet of pork</b> <sup>A C I H</sup> on spaghettinis with basil pesto and parmesan sauce, served with salad with garlic dressing	28,90 Euro
<b>Small rump steak for children</b> <sup>°</sup> fried steak with fried potatoes, served with salad with garlic dressing	17,90 Euro

## Lamb specialities

<b>Lamb crown</b> <sup>°</sup> with sautéed garlic and leek, served with fried potatoes, aioli dip and salad with garlic dressing	33,80 Euro
<b>Lamb tenderloins</b> <sup>°</sup> zgrilled tender with rosemary sauce, served with fried potatoes, aioli dip and salad with garlic dressing	33,50 Euro
<b>Lamb plate »Landhaus Art«</b> <sup>°</sup> Rack of lamb, fillet, rump and crown grilled in garlic, served with roast potatoes, braised onions, aioli dip and salad with garlic dressing	36,50 Euro

# Desserts

**Föhrer Red groats** <sup>H</sup> 6,00 Euro  
with red seasonal fruit and vanilla sauce

**Mascarponecreme** <sup>H O</sup> 6,00 Euro  
with pureed raspberries

**Bear-Sundae** <sup>H</sup> 4,50 Euro  
two scoops of ice cream (vanilla and chocolate)  
with cream and gummy bears

**Cream sundae** <sup>H</sup> 4,50 Euro  
two scoops of ice cream (vanilla and chocolate)  
with cream

**One scoop of vanilla or chocolate ice cream**  
with topping of your choice:

**Egg liqueur** <sup>HC</sup>, **Baileys** <sup>H</sup> or **Mocha liqueur** <sup>H</sup> 6,00 Euro



# Tea and coffee

**Mug of tea** 3,50 Euro  
Frisian tea, shady weather tea or peppermint tea

**Espresso** 2,50 Euro

**Cappuccino** 3,30 Euro

**Cup of coffee** 2,50 Euro





## Soft drinks

### Lemonades

Fanta Orange	0,2l	€ 3,20
Fanta Orange	0,4l	€ 5,20
Coca Cola	0,2l	€ 3,20
Coca Cola	0,4l	€ 5,20
Coca Cola Zero	0,2l	€ 3,20
Coca Cola Zero	0,4l	€ 5,20
Spezi	0,2l	€ 3,20
Spezi	0,4l	€ 5,20
Sprite Lemon	0,2l	€ 3,20
Sprite Lemon	0,4l	€ 5,20
Apple spritzer	0,2l	€ 3,20
Apple spritzer	0,4l	€ 5,20
Rhubarb spritzer	0,2l	€ 3,20
Rhubarb spritzer	0,4l	€ 5,20

Bionade Elderberry	0,33l	€ 3,50
Schweppes Bitter Lemon	0,2l	€ 3,20
Schweppes Ginger Ale	0,2l	€ 3,20

### Juices

Apple juice naturally	0,2l	€ 3,20
Rhubarb juice	0,2l	€ 3,20

### Water

Flensburger Water	0,33l	€ 3,30
Magnus Still water	0,2l	€ 2,80
Magnus Mineral water	0,75l	€ 6,50
Magnus Still water	0,75l	€ 6,50

# Open wines

## White wine

Grauburgunder, Heger (DE)	0,2l	€ 7,80
Riesling, Robert Weil (DE)	0,2l	€ 8,50
Pinot Grigio, Zero Settantuno (IT)	0,2l	€ 7,20
Riesling, semi-dry, Johannes Ohlig (DE)	0,2l	€ 7,20
Grüner Veltliner (AT)	0,2l	€ 7,20
White wine spritzer	0,2l	€ 6,00

## Sparkling

Glass of Prosecco	0,2l	€ 7,00
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## Rosé

Weissherbst dry, Stefan Rinklin (DE)	0,2l	€ 7,50
Weissherbst, semi-dry, Karl Karle (DE)	0,2l	€ 7,50

## Red wine

Rijoa, Primicia (ESP)	0,2l	€ 7,80
Chianti, Antica Sala (IT)	0,2l	€ 7,80
Merlot, Vanel (FR)	0,2l	€ 7,50

# Beer

## Draft beer

Flensburger Pilsener	0,3l	€ 4,00	Alsterwasser	0,3l	€ 3,70
Flensburger Pilsener	0,5l	€ 5,50	Alsterwasser	0,5l	€ 5,20
Föhrer Island beer Hünjmots	0,3l	€ 4,20			
Föhrer Island beer Hünjmots	0,5l	€ 5,60			

## Bottled beer

Erdinger White beer / non-alcoholic	0,5l	€ 5,50
Flensburger Dark	0,33l	€ 3,50
Flensburger Pilsener non-alcoholic	0,33l	€ 3,50

# Spirits

## Apéritif

Martini Bianco	5 cl	€ 4,00
Martini Rosé	5 cl	€ 4,00

## Grappa

Chardonnay	2 cl	€ 4,90
Prosecco	2 cl	€ 4,90

## Aquavit

Jubilee Aquavit	2 cl	€ 2,80
Linie Aquavit	2 cl	€ 3,00

## Bitter

Averna	2 cl	€ 3,50
Ramazotti	2 cl	€ 3,50

## Brandy

Osborne Brandy	2 cl	€ 4,00
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## Liqueurs

Egg liqueur	2 cl	€ 3,00
Mocca liqueur	2 cl	€ 3,00
Baileys	2 cl	€ 3,50

## Cocktails

Hugo	0,2 l	€ 7,50
Tocco Rosso	0,2 l	€ 7,50
Aperol Spritz	0,2 l	€ 7,50
Manhattan	5 cl	€ 5,70

## Brandy

Ziegler Brände		
Forest raspberry	2 cl	€ 6,50
Williams pear	2 cl	€ 7,50
Hazelnut	2 cl	€ 7,50

## Clear Brandy

Föhrer Island Köm	2 cl	€ 3,20
Helbing	2 cl	€ 3,20
Küstennebel	2 cl	€ 3,20
Moskovskaya	2 cl	€ 4,20

## Long Drinks

Wodka Lemon	4 cl	€ 7,50
Campari Orange	4 cl	€ 7,50
Campari Soda	4 cl	€ 7,00



## Föhrer Manhattan

First they caught whales, then they moved to America. The islanders of Föhr brought back a new cocktail: the Manhattan. A classic American Manhattan is made from two parts rye whisky, bourbon whisky or Canadian whisky. To this is added one part red and two dashes of Angostura bitters. A bright red cocktail cherry makes the drink unmistakable.



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