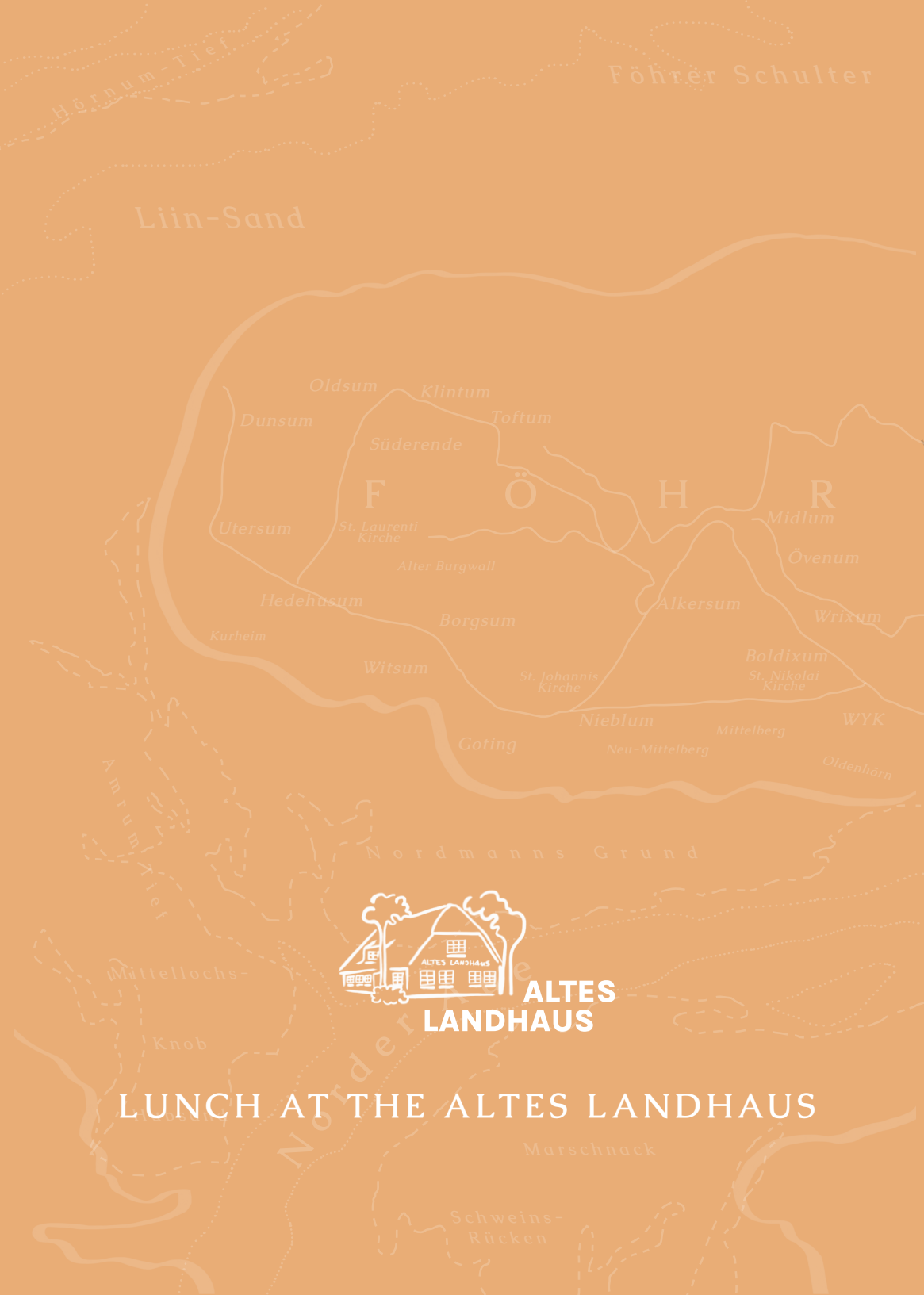




**ALTES
LANDHAUS**

LUNCH AT 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

Please have a look at our homepage:

www.alteslandhaus-foehr.de





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



Small things

Tomato soup ^{AH} 7,80 Euro
with cream topping and fresh baguette

North Sea crab soup »Landhaus Art« ^{ABGH} 12,50 Euro
cooked on celery and leek vegetables,
with crème fraîche and cream topping

Baked sheep's cheese ^{AHI} 11,00 Euro
with tomato, leek and basil pesto,
served with baguette



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



Lunch classics

Fish plate with shrimp sauce ^{ABDHO} 16,90 Euro
two kinds of fish with boiled potatoes

Plaice from the grill ^{ACDHO} 15,50 Euro
with potato salad

Salmon fillet with fig and mustard sauce 15,90 Euro
with boiled potatoes ^{ACDHOJ}

Pollack fillet ^{ADHOC} 14,90 Euro
with boiled potatoes and raspberry sauce

Lamb rump steak ^c 16,90 Euro
fried in garlic, with fried potatoes

Pork fillet ^c 15,20 Euro
with fried potatoes

Turkey breast ^c 15,20 Euro
with fried curry vegetables and fragrant rice

All our dishes are served with a small
fresh salad with garlic dressing.



Desserts

Föhrer Red groats ^H 6,00 Euro
with red seasonal fruit and vanilla sauce

Mascarponecreme ^{H O} 6,00 Euro
with pureed raspberries

Bear-Sundae ^H 4,50 Euro
two scoops of ice cream (vanilla and chocolate)
with cream and gummy bears

Cream sundae ^H 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 ^{HC}, **Baileys** ^H or **Mocha liqueur** ^H 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
Schwepes Bitter Lemon	0,2l	€ 3,20
Schwepes 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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