

# Dinner menu

## 5:00 - 9:00 p.m.



GUTES AUS

DER REGION

# DEICHPERLE

Restaurant & Café

Moin moin and welcome to the **DEICHPERLE**,  
we are delighted that you are here and would like you to feel completely at  
home.

Whether it's fresh fish from the coast, a piece of top-quality meat or a  
delicious vegetarian experience, with us your culinary wishes will come true.  
One look at our menu and you will immediately notice what our heart beats  
for: specialities here from the region. We work closely with many suppliers  
from Dithmarschen and Schleswig-Holstein.

Whether fresh organic vegetables from the Westhof farm just outside Büsum,  
bread and rolls from the Nordseebäcker Kruse bakery in Büsum or fresh fish  
from Tönning - regionality is our top priority. It also has to be fresh, seasonal  
and organic! Because our credo is: our dishes are honest and down-to-earth  
and always prepared with exciting taste components - often from other  
countries. In short: signed with modern handwriting.

My team and I wish you a good time at the Deichperle!

Bon appetit!

**GIO MURGIA**  
Chef

## Starters

**Goat cheese au gratin** ..... € 17,00  
pickled figs / rocket salad / seeds (G, H, I, J)

**Vitello „Estivo“** ..... € 18,00  
Veal slices / lemon balm aioli / plucked lettuce / provolone cheese /  
pine nuts (C, E, F, G, H, I, J, 2)

**Thai vegetable salad** ..... € 16,50

**vegan** Local vegetables / Thai marinade / sesame / edamame /  
mango chilli mayonnaise (C, D, E, G, J)

on request additionally with

**vegan** marinated tofu (F) ..... +€ 4,90

three fried king prawns (B) ..... +€ 8,50

## Salads

**„Deichperle“** ..... € 22,00  
leaf lettuce / pointed cabbage / tomato / spring leek / cucumber / french dressing /  
fried fish „catch of the day“ / king prawns (A, B, D, G, J)

**Caesar Salad** ..... € 15,00  
romaine lettuce / parmesan / anchovies / dried tomatoes / homemade croutons /  
Caesar dressing (A, B, C, D, G, J)

as a starter ..... € 10,50

on request additionally with

roasted chicken breast ..... +€ 7,00

three fried king prawns (B) ..... +€ 8,50

garlic mushrooms ..... +€ 4,00

**Rocket salad „Paillard“**  
(Minute steaks of veal) ..... € 24,50

Rocket / veal paillard / garlic mushrooms / young leek / cherry tomatoes /

Parmesan balsamic dressing (G, H, I, J)

## Baked potato

**vegi** **Baked potato** ..... € 11,00  
herbed curd cheese / side salad with house dressing (G, J)

On request additionally with

**smoked salmon** (D) ..... in total € 18,00

**Matjes filet** (D, N) ..... in total € 16,00

**slices of chicken 160g** ..... in total € 18,00

**slices of beef 160g** ..... in total € 25,00

**Büsum shrimps** (B) ..... in total € 19,00

**three fried king prawns** (B) ..... in total € 19,50

**vegi** **garlic mushrooms** ..... in total € 15,00

**vegi** **falafel balls** (A, H, I, K) ..... in total € 15,00

## Snacks

**Deichperle Currywurst** ..... € 14,00

homemade currysauces / crusty bread / steak house fries (A, I, N)

choice of curry: curry Mahimi - mild

curry Grishma - spicy

curry Harathi - hot

## Soups & stews

**Büsum shrimp soup** ..... € 16,00

Northsea shrimps / whipped cream / chervil (A, B, D, G, I, O)

**Bell pepper cream** ..... € 13,50

Velvet soup / toasted bread cubes / chilli oil (A, F, I)

On request additionally with

Salmon cubes (D) ..... +€ 4,00

## Vegetarian & vegan main courses

**Dithmarscher vegetable curry** ..... € 18,00

**vegan** Red curry sauce / cabbage & turnip vegetables / Basmati rice (F, I, K)  
We also recommend

**Vermentino, IGP, dry**

0,2 l / 0,75 l  TIP

San Marzano, Apulia, Italy (N) ..... € 6,50 / € 26,50

**Tagliarini** ..... € 22,50

**vegi** Chanterelles in cream / white truffle oil / dyke cheese (A, C, G, I)  
We also recommend

**Rosé Saigner, QbA, dry**

0,2 l / 0,75 l  TIP

Winery Markus Schneider, Ellerstadt, Pfalz (N) ..... € 8,50 / € 30,00

**Gnocchi filled with chanterelles** ..... € 24,00

**vegi** Sage butter / Sautéed spinach / Roasted garlic /  
confit tomato (A, C, G, I, O)

We also recommend

**Grey Burgundy, QbA, dry**

0,2 l  TIP

Winery Pfannebecker, Rheinhessen (N) ..... € 6,00

**Lime risotto** ..... € 19,00

**vegan** Arborio rice / early leek / cherry tomatoes / wild herbs / vegan cream cheese  
on request additionally with

three fried king prawns (B) ..... +€ 8,50

We also recommend

**White Burgundy VDP, dry**

0,2 l / 0,75 l  TIP

Winery Bischel, Rheinhessen (N) ..... € 8,50 / € 30,00

## Meat

**Grilled saddle of veal (180g)**..... € 32,00

Grilled vegetables / rosemary jus / truffle-parmesan fries (A, G, I, O)

as **Surf & Turf** (with two fried prawns) (B)..... € 37,80

We also recommend

**Nero d'Avola, DOC, dry**

0,2 l / 0,75 l 

Donnafugata, Sicily, Italy (N)..... € 9,00 / € 31,00 

**Original Viennese Schnitzel** ..... € 26,00

Fried potatoes / cucumber salad / cranberry jam (A, C, N)

We also recommend

**„Gemischter Satz“ Cuvée, QbA dry**

0,2 l / 0,75 l 

Winery Pfaffl, Austria (N)..... € 6,50 / € 26,00 

**Slow-cooked beef cheek (180g)**..... € 29,00

Cider (apple) -honey jus / market vegetables / roast potatoes / sea salt (A, I, O)

We also recommend

**„Kaleidoscope“, dry**

0,2 l / 0,75 l 

Kaapzicht Estate, Stellenbosch, South Africa (N)..... € 8,50 / € 30,00 

**Saltimbocca „alla Romana“**..... € 33,00

Sage butter / sautéed spinach / boiled potatoes / Parma ham (A, O)

as **Surf & Turf** (with two fried king prawns) (B)..... € 38,80

We also recommend

**Pinot noir, VDP, dry**

0,2 l / 0,75 l 

Winery Bercher, Baden (N)..... € 9,50 / € 33,00 

# Fish

**Grilled monkfish** ..... € 29,50

Beurre blanc / almond broccoli / mashed potatoes (A, D, G, I, J, O)

We also recommend

**White burgundy, VDP, dry** ..... 0,2 l / 0,75 l   
Winery Bischel, Rheinhessen (N) ..... € 10,50 / € 38,00 

**Plaice fillets „Büsum style“** ..... € 26,90

North Sea prawns / bacon butter / boiled potatoes (A, B, D, G, N)

We also recommend

**Saint Roch le Rosé, Cuvée Grenache Gris & Mourvèdre** ..... 0,2 l / 0,75 l   
Château Saint Roch, Languedoc-Roussillon, France (N) ..... € 8,00 / € 28,00 

**Sea bream fillets** ..... € 26,00

Salsa Verde /baked panko aubergine /small salad (A, D, G, I, O)

We also recommend

**„Merlot ist Weiß“, Merlot, dry** ..... 0,2 l / 0,75 l   
Winery Christian Bamberger, Rheinland-Pfalz, Nahe (N) ..... € 8,00 / € 28,00 

**Grilled salmon steak** ..... € 28,00

Lime risotto / early leek / cherry tomatoes / wild herbs (A, D, I, J)

We also recommend

**Riesling, QbA, off-dry** ..... 0,2 l   
Winery Crass, Rheingau (N) ..... € 5,50 

**Three kinds of fried fish** ..... € 27,00

Three fried fish fillets according to the catch of the day / creamy mustard sauce / fried potatoes / side salad with house dressing (A, D, G, I, J, N)

On request additionally with

Büsum shrimps (B) ..... +€ 7,00

two fried king prawns (B) ..... +€ 5,80

We also recommend

**Chardonnay, QbA, dry** ..... 0,2 l / 0,75 l   
Winery Markus Schneider, Ellerstadt, Pfalz (N) ..... € 10,50 / € 38,00 

## Dessert

**Pastel de Nata (Portuguese puff pastry tart)** ..... € 12,00

Citrus espuma / fruit salad / mint / icing sugar (C, G)

**Lemongrass crème brûlée** ..... € 14,00

Mango ragout / coconut flakes (A, C, G, I)

**Dipped almond cake** ..... € 12,00

vegan

Air chocolate / orange syrup / wild berries / lemon sorbet (A, F, H)

**Variation of Valrhona chocolate** ..... € 15,90

Cake / mousse / earth / dust / crisp / sorbet / berries (A, C, G, O)

## Coffee & Tea

### Coffee from Seeberger

<b>Cup of coffee</b> .....	€ 3,00	<b>Hot chocolate</b> .....	€ 3,80
<b>Coffee mug</b> .....	€ 3,80	<b>Hot chocolate</b> with cream .....	€ 4,20
<b>Espresso</b> .....	€ 2,60	<b>Pharisees</b> .....	€ 5,50
<b>Double Espresso</b> .....	€ 4,20	<b>Irish Coffee</b> .....	€ 5,50
<b>Espresso Macchiato</b> .....	€ 3,00	<b>Tote Tante</b> .....	€ 5,50
<b>Cappuccino</b> .....	€ 3,80	<b>Grog</b> .....	€ 5,50
<b>Kids-Cappuccino</b> .....	€ 0,50	<b>Hot lemon</b> .....	€ 1,50
<b>Latte Macchiato</b> .....	€ 4,20	<b>Ice coffee</b> with vanilla ice cream	
<b>Latte Macchiato</b> with caramell.....	€ 4,50	& whipped cream.....	€ 5,00
<b>Milk coffee</b> .....	€ 4,00	<b>Ice chocolate</b> with vanilla ice cream	
		& whipped cream.....	€ 5,00

### Tea from Samova

**Jug 0,4l**..... € 4,50

We offer you a wide range of different types of tea. Talk to our team or stop by our tea station at the buffet.

## Water

### Deichperle bottled water

**Sparkling or still** ..... 0,5 l / € 3,20

**Sparkling or still**..... 1,0 l / € 4,70

### Selters Culinaria

**Classic**..... 0,25 l / € 3,20

**Classic**..... 0,75 l / € 6,50

**Naturell**..... 0,25 l / € 3,20

**Naturell**..... 0,75 l / € 6,50

## Lemonade

### Lemonades from Fritz

**Kola**..... 0,33 l / € 4,00

**Kola Superzero**..... 0,33 l / € 4,00

**Orange lemonade**..... 0,33 l / € 4,00

**Lemonade**..... 0,33 l / € 4,00

**Mischmasch** .....

**Apple-Cherry-**

**Elderflower** .....

### Lemonades from Seeberger

(also available as frozen lemonade)

**ORGANIC Ginger-Lemon-**

**Lime** .....

**ORGANIC Elderflower &**

**Lemon balm**.....

**ORGANIC Raspberry-**

**Lemon** .....

**ORGANIC Peach** .....

### Thomas Henry

**Bitter Lemon** <sup>(3,8)</sup>..... 0,3 l / € 4,50

**Ginger Ale** <sup>(1)</sup>..... 0,3 l / € 4,50



## Juices & spritzers

### Spritzers with juices from Klindworth

**Apple spritzer clear** ..... 0,3 l / € 4,50

**Apple spritzer clear  
naturally cloudy** ..... 0,3 l / € 4,50

**Redcurrant spritzer** ..... 0,3 l / € 4,50

**Maracuja spritzer** ..... 0,3 l / € 4,50

**Rhubarb spritzer** ..... 0,3 l / € 4,50

### Juices from Klindworth

**Apple juice** ..... 0,3 l / € 4,50

**Apple juice  
naturally cloudy** ..... 0,3 l / € 4,50

**Orange juice** ..... 0,3 l / € 4,50

**Grapefruit juice** ..... 0,3 l / € 4,50

**Cherry nectar** ..... 0,3 l / € 4,50

**Redcurrant nectar** ..... 0,3 l / € 4,50

**Rhubarb nectar clear** ..... 0,3 l / € 4,50

**Maracuja nectar** ..... 0,3 l / € 4,50

**Banana nectar** ..... 0,3 l / € 4,50

**Tomato juice** (0) ..... 0,3 l / € 4,50

**Cherry banana** ..... 0,3 l / € 4,50

## Beer

### from the barrel

#### Jever

**Pilsener** <sup>(A)</sup>..... 0.3 l / € 3,90

**Pilsener** <sup>(A)</sup>..... 0.5 l / € 4,90

#### Radeberger

**Pilsner** <sup>(A)</sup>..... 0.3 l / € 3,90

**Pilsner** <sup>(A)</sup>..... 0.4 l / € 4,90

**Stowford Press Cider** ..... 0.4 l / € 5,80

**Stowford Press Cider** ..... 0.3 l / € 4,90

**Obersdorfer Bright** <sup>(A)</sup> ..... 0.5 l / € 6,20

**Obersdorfer Bright** <sup>(A)</sup> ..... 0.3 l / € 3,90

### Bottled beers

#### Jever

**Fun non-alcoholic** ..... 0.33 l / € 4,00

**Lime** ..... 0.33 l / € 4,00

#### Schöfferhofer

**Grapefruit** ..... 0.33 l / € 4,00

#### Schneider Weisse

**TAP 1 - Bright white** ..... 0.5 l / € 5,90

**TAP 2 - Crystal** ..... 0.5 l / € 5,90

**TAP 3 - non-alcoholic** ..... 0.5 l / € 5,90

## Aperitif

**Aperol Spritz** ..... 0.3 l / € 10,00

**Déjà-Vu Tonic** ..... 0.3 l / € 10,00

**Déjà-Vu Wild Berry** ..... 0.3 l / € 8,50

**Lillet Wild Berry** ..... 0.3 l / € 8,50

**Black Hugo** ..... 0.3 l / € 10,00

**Strawberry-Rhubarb-Spritz** ..... 0.3 l / € 10,00

Sehr geehrte Gäste,

wir sind dazu verpflichtet, Zutaten, die Lebensmittelunverträglichkeiten auslösen können, besonders hervorzuheben. Aus diesem Grund finden Sie an den Speisen und Getränken folgende Kennzeichnungen:

Dear guests,

We are obliged to highlight ingredients which may provoke food intolerances.

Therefore all food items are labelled accordingly:

#### **Kennzeichnungspflichtige Zusatzstoffe**

##### **Additives**

- <sup>1</sup> mit Farbstoffen / with food colours
- <sup>2</sup> mit Konservierungsstoffen / with preservatives
- <sup>3</sup> mit Antioxidationsmitteln / with antioxidants
- <sup>4</sup> mit Geschmacksverstärkern / with flavor enhancer
- <sup>5</sup> mit Schwärzungsmitteln / blackened
- <sup>6</sup> mit Phosphat / with phosphate
- <sup>7</sup> koffeinhaltig / caffeinated
- <sup>8</sup> chininhaltig / chitinous
- <sup>9</sup> gewachst (Oberfläche von Frischobst) / waxed surface of fresh fruits
- <sup>10</sup> mit Taurin / with taurine
- <sup>11</sup> enthält eine Phenylalaninquelle (Bsp. Süßungsmittel Aspartam) / contains a phenylalanine source
- <sup>12</sup> mit Süßungsmitteln / with sweeteners

#### **Kennzeichnungspflichtige Allergene**

##### **Allergenic Ingredients**

- <sup>A</sup> Glutenhaltiges Getreide / cereals containing gluten
- <sup>B</sup> Krebstiere / crustaceans
- <sup>C</sup> Eier / eggs
- <sup>D</sup> Fisch / fish
- <sup>E</sup> Erdnüsse / peanuts
- <sup>F</sup> Soja / soybeans
- <sup>G</sup> Milch / milk
- <sup>H</sup> Schalenfrüchte / nuts
- <sup>I</sup> Sellerie / celery
- <sup>J</sup> Senf / mustard
- <sup>K</sup> Sesamsamen / sesame seeds
- <sup>L</sup> Lupine / lupine
- <sup>M</sup> Weichtiere / molluscs
- <sup>N</sup> Schwefeldioxid und Sulfit / sulphur dioxide
- <sup>O</sup> Alkohol / alcohol

Alle Angaben ohne Gewähr.

All information is supplied without guarantee.