



GUTES AUS

DER REGION

DEICHPERLE

Restaurant & Café

Lunch snack menu

12:30 - 2:30 p.m.

monday to friday

Salad

vegi

- Caesar Salad** € 11,00
with romaine lettuce, parmesan, anchovies, dried tomatoes, croutons
and Caesar dressing
- On request additionally with roasted corn chicken breast (A, C, D, G, J) +€ 5,50
- On request additionally with four fried king prawns (B) +€ 8,50

Stew

- Homemade pea stew with mead ends** € 12,50
500g with baguette (G, H, I, J, K, N)

Cakes & Tarts

handmade Cakes & Tarts
from 12:30 to 4:30 p.m.

- Piece of cake** € 3,00
- Piece of tart** € 3,80
- Portion of cream** € 0,50



GUTES AUS

DER REGION

DEICHPERLE

Restaurant & Café

Lunch menu 12:30 – 2:30 p.m.

saturday and sunday

Starters & Soups

„Deichperle“ € 17,00
with leaf salad, pointed cabbage, tomatoes, spring leek, cucumber, French dressing,
fried fish "catch of the day" and prawns (A, B, D, G, J)

vegi **Caesar Salad** € 11,00
with romaine lettuce, parmesan, anchovies, dried tomatoes, croutons
and Caesar dressing
Auf Wunsch zusätzlich mit gebratener Maishähnchenbrust (A, C, D, G, J) +€ 5,50
Auf Wunsch zusätzlich mit vier gebratenen Riesengarnelen (B) +€ 8,50

vegi **Goat cheese au gratin** € 13,50
with pickled figs, rocket salad and seeds (G, J, H)

vegan **Pumpkin-lime soup** € 9,50
with coconut milk, pumpkin seed and pumpkin oil (H)
On request additionally with a shrimp (B) € 11,50

Vegetarian & vegan

vegan **Dithmarscher vegetable curry** € 16,50
with cabbage and turnip vegetables, curry sauce and fragrant rice (F, K)

vegi **Wholemeal tagliatelle** € 19,50
with BIO tomatoes, wild mushrooms and young spinach (A, F, I, K)

Meat & Fish

Original Viennese Veal Schnitzel..... € 25,00
with fried potatoes and cranberries and cucumber salad (A, C)

Three kinds of fried fish..... € 23,00
Three fried fish fillets according to "catch of the day" with creamy mustard
sauce, fried potatoes and side salad with house dressing (A, D, G, I, J, N)

Deichperle Currywurst € 12,00
served with homemade curry sauce, crusty bread
and steak house fries (A)
choice of curry: Curry Mahimi - mild
Curry Grishma - spicy
Curry Harathi - very spicy

Stew

Homemade pea stew with mead ends..... € 12,50
500g with Baguette (G, H, I, J, K, N)

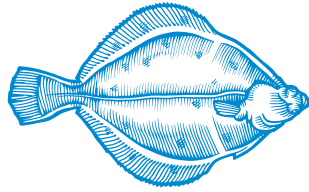
Cakes & Tarts

handmade Cakes & Tarts
from 12:30 to 4:30 p.m.

Piece of cake..... € 3,00

Piece of tart € 3,80

Portion of cream..... € 0,50



Childrens menu

Fried fillet of cod

with leaf spinach in cream and mashed potatoes
(A, D, G)

€ 6,00

Roasted chicken breast

with peas in cream and boiled potatoes (G)

€ 6,50

Wholemeal pasta

with vegetable bolognese (A, C, I)

€ 4,50

Potato pancakes

with applesauce (A)

€ 3,50

Milk rice

with cinnamon and sugar (G)

€ 3,50



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.

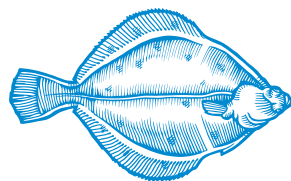
Whether it's fresh fish from the coast, a piece of top-quality meat or a delicious vegetarian experience, with us your culinary wishes will come true. One look at our menu and you will immediately notice what our heart beats for: specialities here from the region. We work closely with many suppliers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

DANIEL JOST
Chef



Menu of the day

Half board included

Potato cream cheese soup

€ 8,00

optionally:

Dorade fillet fried on the skin

on creamed cabbage with mashed potatoes

or

Beef fillet tips "Stroganoff"

with fried mushrooms and basmati rice

or

Falaffel balls

with chickpea puree and melted tomatoes

per main course € 20,00

Plum Roaster

with cinnamon crumble and walnut ice cream

€ 7,00

as 3-course menu € 35,00

For children:

Fried hake fillet

with carrots and mashed potatoes

For this we recommend:

2020 „Freistil“ Muskateller,

dry

QbA.

Weingut Kuhn

Pfalz

0,2l € 7,50

7,00

2016 Jauna Crianza, dry

Bodegas Aroa

DOC Navarra

0,2l € 7,00

Starters

- vegi** **Goat cheese au gratin** € 13,50
with pickled figs, rocket salad and seeds (G, J, H)
- Smoked duck breast** € 14,50
with pumpkin chutney, autumnal leaf salads and brioche (C, G, H, J, N, O)
- vegan** **Lamb's lettuce** € 12,50
with peanut chilli dressing, prunes pickled in tea and vegetable chips (B, C, D, F, I, K)

Salad

- „Deichperle“** € 17,00
with leaf lettuce, pointed cabbage, organic tomato, spring leek, cucumber,
French dressing, fried fish "catch of the day" and prawns (A, B, D, G, J)
- vegi** **Caesar Salad** € 11,00
with romaine lettuce, parmesan, anchovies, dried tomatoes, homemade croutons and
Caesar dressing
On request additionally with roasted corn chicken breast (A, C, D, G, J) +€ 5,50
On request additionally with four fried king prawns (B) +€ 8,50
- vegan** **Large autumnal salad plate** € 14,50
with lettuce, pumpkin, organic tomatoes, peppers, cucumber, house
dressing and roasted seeds
On request additionally with roasted corn chicken breast (A, C, D, G, J) +€ 5,50
On request additionally with four fried king prawns (B) +€ 8,50

Soups

- vegan** **Pumpkin-lime soup**..... € 9,50
with coconut milk, pumpkin seed and pumpkin oil ^(H)
On request additionally with a shrimp ^(B)..... € 11,50
- Büsum crab soup**..... € 12,50
with North Sea prawns, cream and chervil ^(B, D, G, I)

Vegan & vegetarian main courses

- vegan** **Dithmarscher vegetable curry**..... € 16,50
with cabbage and turnip vegetables, curry sauce and fragrant rice ^(F, K)
- vegan** **Pear-bean**..... € 16,00
with pearl barley, shallots and balmico sauce ^(A, F, I, J, O)
- vegi** **Wholemeal tagliatelle**..... € 19,50
with BIO tomatoes, wild mushrooms and young spinach ^(A, F, I, K)

Stew

- Homemade pea stew with mead ends**..... € 12,50
500g with baguette ^{((G, H, I, J, K, N))}

Meat

Braised beef roulade € 24,00
with red wine sauce, cranberry red cabbage and buttered potatoes (G, I, J, N, O)

Original Viennese veal escalope € 25,00
with fried potatoes and cranberries and cucumber salad (A, C, N)

Rump steak from Husum pasture-raised beef € 34,50
with pepper cream sauce, bacon beans and fried potatoes (G, I, J, N, O)

Fish

Fillet of cod roasted on the skin € 24,00
with white wine sauce, young spinach and pearl barley (A, D, G, I, O)

Büsum plaice fillets € 25,00
with bacon butter, North Sea prawns, boiled potatoes and side salad (A, B, G, N)

Three kinds of fried fish € 23,00
Three fried fish fillets according to the catch of the day with creamy mustard sauce, fried potatoes and side salad with house dressing (A, D, G, I, J, N)

On request additionally

with Büsum crabs (B) +€ 5,00

with two king prawns (B) +€ 4,00

Snacks

Deichperle Currywurst € 12,00
served with homemade curry sauce, crusty bread and steak house fries (A)

Choice of curry: Curry Mahimi - mild

Curry Grishma - spicy

Curry Harathi - very spicy

Desserts

Plum Roaster € 8,50
with crumble and walnut ice cream (A,C,G)

vegan **Variation of homemade sorbets** € 9,00
with seasonal fruit, puffed quinoa, soy yoghurt and fruit sauce (F)

Cocos-Crème-Brûlée € 9,00
with marinated pineapple ragout (A,C,G, H, O)

Coffee & Tea

Coffee from Seeberger

Cup of coffee	€ 3,00	Hot chocolate	€ 3,80
Mug of coffee	€ 3,80	Hot chocolate with cream	€ 4,20
Espresso	€ 2,60	Pharisee	€ 5,50
Double espresso	€ 4,20	Irish Coffee	€ 5,50
Espresso Macchiato	€ 3,00	Tote Tante	€ 5,50
Cappuccino	€ 3,80	Grog	€ 5,50
Kids-Cappuccino	€ 0,50	Hot lemon	€ 1,50
Latte Macchiato	€ 4,20	Iced coffee with vanilla ice cream & whipped cream	€ 5,00
Latte Macchiato with caramel.....	€ 4,50	Iced chocolate with vanilla ice cream & whipped cream	€ 5,00
White coffee	€ 4,00		

Tea from Samova

Can 0,4l..... € 4,50

We offer a variety of different teas. Feel free to ask our team or stop by our tea station at the buffet.

Water

Deichperle Table 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

Limo

Lemonaid

Lime organic

0,33 l / € 4,20

Blood Orange Organic....

0,33 l / € 4,20

Passion fruit organic

0,33 l / € 4,20

Organic ginger

0,33 l / € 4,20

Organic ginger

0,33 l / € 4,20

Organic ginger

0,33 l / € 4,20

Mischmasch..... 0,33 l / € 3,90

Apple-cherry-elder

0,33 l / € 3,90

Thomas Henry

Bitter Lemon ^(3,8)..... 0,3 l / € 3,90

Ginger Ale ⁽¹⁾..... 0,3 l / € 3,90

Lemonades from Fritz

Kola..... 0,33 l / € 3,90

Kola sugar-free..... 0,33 l / € 3,90

Orange Lemonade..... 0,33 l / € 3,90

Lemon Lemonade..... 0,33 l / € 3,90

Juices & Spritzers

Spritzers with juices from Klindworth

Apple spritzer clear 0,3 l / € 4,20

Apple spritzer cloudy 0,3 l / € 4,20

Currant spritzer 0,3 l / € 4,20

Passion fruit spritzer 0,3 l / € 4,20

Rhubarb spritzer 0,3 l / € 4,20

Juices from Klindworth

Apple juice 0,3 l / € 4,20

Apple juice cloudy 0,3 l / € 4,20

Orange juice 0,3 l / € 4,20

Grapefruit juice 0,3 l / € 4,20

Cherry nectar 0,3 l / € 4,20

Currant nectar 0,3 l / € 4,20

Rhubarb nectar 0,3 l / € 4,20

Maracuja nectar 0,3 l / € 4,20

Banana nectar 0,3 l / € 4,20

Tomato juice (0) 0,3 l / € 4,20

Cherry banana juice 0,3 l / € 4,20

Beer

on tap

Jever

Pilsener ^(A)..... 0,3 l / € 3,90

Pilsener ^(A)..... 0,4 l / € 4,90

Radeberger

Pilsner ^(A)..... 0,3 l / € 3,90

Pilsner ^(A)..... 0,4 l / € 4,90

Schneider Weisse

TAP 7 - Original ^(A)..... 0,5 l / € 5,90

Irish Beer

Kilkenny ^(A)..... 0,3 l / € 4,20

Kilkenny ^(A)..... 0,4 l / € 5,20

Bottled beers

Jever

Fun alcohol free..... 0,33 l / € 4,00

Lime 0,33 l / € 4,00

Schöffelhofer

Grapefruit 0,33 l / € 4,00

Tidenhub

Helles 0,33 l / € 4,80

Schneider Weisse

TAP 1 - Helle Weisse 0,5 l / € 5,90

TAP 2 - Kristall 0,5 l / € 5,90

TAP 3 - alcohol free..... 0,5 l / € 5,90

Braufactum - Craft Bier

Progusta India - Pale Ale 0,33 l / € 5,50

The Brale - Brown Ale..... 0,33 l / € 5,50

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

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

Kennzeichnungspflichtige Allergene

Allergenic Ingredients

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

Alle Angaben ohne Gewähr.
All information is supplied without guarantee.