



# *Zum Scheele*

„Eating is a need,  
enjoying is an art.“

Francois Duc de La Rochefoucauld

# Menu

## Soused herring tartar

Pickled onion | beetroot | sea buckthorn mayonnaise  
potato | fennel bread

15.0

## Carrot soup

Scallop | Cocos | ginger | chervil

12.0

## Nordish Beef Rumpsteak

Herb crust | pepper sauce | beans | stuffed potato

34.0

## Frisian cake

Vanilla | chocolate cream | pepper cherry 

13.0

3-course-menu 60.0 (without soup)

4-course-menu 70.0

(The dishes can also be ordered separately)

## Before

### Small Focaccia

Serrano ham | corn-salsa | garlic

12.0

### Chicory Salad

Walnut | chickpea | capers | beetroot



15.0

## Soup

### Potato Broth

Mushroom ravioli | oil | Fermented Garlic | chives



11.0

### Carrot soup

Scallop | Cocos | ginger | chervil

12.0

## Between

### Scallop

Apple | Pea | Caviar | salted Lemon | Spruce

18.5

### Baked Cauliflower

Hummus | yoghurt | spices | pomegranate



Small 14.0 big portion 16.5

### Cornfed-Chicken Involtini

Bacon | Carrot | baked onion | Chipotle Hollandaise | Apricot

16.0

## Main courses

### Veal

Chanterelles | Baked potatoes with bacon & spices | summer salad

32.5

### Lukewarm Tuna

Green asparagus | Risotto | Mint-Vinaigrette | Strawberry

33.0

### Nordish Beef Rumpsteak

Herb crust | pepper sauce | beans | stuffed potato

34.0

### Teriyaki Salmon

Wasabi | cooked cucumber | mashed potato | sesame  
dill | shrimp cracker

26.5

## Afterwards

Cheese from „Affineur Maison Kober“ 

Pumpkin-Apricot-Chutney | Fennel Bread


15.0

Sea buckthorn 

yoghurt | oats

13.0

### Frisian cake

Vanilla | chocolate cream | pepper cherry 

13.0

vegetarian 

vegan 