



Welcome to Pauls Hofküche

In December 2023 we opened our restaurant for you for the first time as part of the opening of the Seehotel Zarrentin.

With our new fresh restaurant concept centred around our head chef Dominik Holstein, we offer you a good selection of dishes whose composition and preparation we pay particular attention to. Seasonality, regionality and authentic products are our core value. Our dishes are interpreted in a modern way and are always of the highest quality.

We have many different partner companies from the region that supply us with their products on a daily basis. These include, for example, the organic farm "Gut Gallin" with its meat products, the Backensholzer Hof with the best organic cheese, the Ickert bakery from the Elbtalaue with its popular sourdough baked goods and, among many others, Block Menü, which prepares fresh menu components for us in portions and with consistently high quality.

Throughout the year, we regularly change the dishes on our menu and supplement them with daily or weekly specials in order to present you with a varied offer.

We have a good selection of wines to go with our delicious dishes, which you can see on our separate menu.

We are delighted that you are our guest today and wish you a pleasant stay in Pauls Hofküche!

Jens Niemann & the whole team from Seehotel Zarrentin

P.S. If you enjoyed your meal with us, we would be delighted to receive a nice review on the Internet. If you have any suggestions or ideas for improving our new restaurant concept, we are happy to hear them.



STARTERS

Cesar's farmhouse-style salad with roasted cauliflower Cauliflower, country bread croutons and dyke cheese gold	10.90
Creamy burrata with marinated, colorful tomatoes dried physalis and country bread croutons	14.90
Fine beef tartare with ratatouille, crispy bread chip herb mayonnaise and our chive oil	13.50
Home-pickled halibut with green sauce, herb salad and potato straw	14.20

SOUP

White tomato soup with croûtons and basil oil	7.90
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BURGER

in a crispy potato roll, served with French fries and fresh salad

Paul's Regional Burger with 160g beef from Uckermärcker cattle, hearty cheese from the region, homemade onion jam and mustard mayonnaise	22.50
Paul's veggie burger with pickled oyster mushroom, savory cheese from the region, homemade onion jam and mustard mayonnaise	21.90



MEAT

Schnitzel "Viennese style" with delicious fried potatoes, lemon mayonnaise and a small herb salad 23.50

Paul's chicken breast succulently cooked in butter, with sautéed colorful tomatoes, dyke cheese gold and our baked potato 23.90

Rump steak 200g, in BLOCK HOUSE quality medium grilled, with garlic butter, kohlrabi and our potato and herb puree 32.50

Ox cheeks braised butter tender in Merlot with peas, lettuce and Paul's baked potato 33.50

FISH

Fried trout fillet with capers, lemon and crustacean foam, our mashed potatoes and small salad 28.00

Pan-fried fish from the farmhouse kitchen with delicious fried potatoes, mustard sauce and small herb salad 27.50

VEGETARIAN

Paul's summer stew with lots of tomatoes and peppers poached egg, coriander and crispy toasted bread 13.00



DESSERTS

Selection of cheeses on a board 12.50
from regional farms with chutney and toasted country bread

Warm chocolate cake with wild berries, 9.20
1 scoop of vanilla ice cream and whipped cream

From "Opa Peters" ice cream manufactory in Schwarzenbek

Fresh blueberries marinated in elderberry syrup 8.90
with sour cream, lemon sorbet and butter crumble

Paul's ice cream sundae 9.20
3 scoops of ice cream with fresh whipped cream,
butter crumble and grated chocolate

Hazelnut sundae 8.50
2 scoops of ice cream with roasted hazelnuts,
whipped cream and spruce syrup

Ice cream per scoop 2.00
Vanilla, strawberry, chocolate, stracciatella,
lemon sorbet and hazelnut

Portion of whipped cream 1.50