



Welcome to Pauls Hofküche

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 and the Gülzer Geißen farm with the best organic cheese, and the cidery in Kneese am Schaalsee.

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

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

Creamy burrata on a crunchy autumn salad with honey dressing, cherry tomatoes and roasted pumpkin seeds	13.90
Beef tartare with ratatouille, crispy bread chip, herb mayonnaise and our chive oil	13.50
Smoked trout on roasted pumpnickel with beetroot, apple, crème fraîche and fresh horseradish	10.90
Crisp autumn salad with honey dressing, apple, roasted walnuts and toasted bread chips	8.90

SOUP

Creamy pumpkin soup with roasted seeds and chives	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 braised butternut squash and Backensholzer "Frisian Blu"	19.50



MEAT

Paul's meatball (homemade) with creamed sauerkraut, mashed potatoes, tarragon mustard and onion jus 19.50

Grilled wild boar steak (300g) from the neck, juicy marinated with Brussels sprouts, cranberries and mashed potatoes 27.90

Schnitzel "Viennese style" (veal) with delicious roast potatoes, cranberries, salted lemon and a small autumn salad 26.50

Tender rump steak (200g) with fried oyster mushrooms, pear chutney, garlic butter and roast potatoes 32,50

Braised ox cheeks tender in red wine sauce with celeriac butter vegetables and mashed potatoes 33,50

Paul's Pann (from 2 persons to share) per person 32.00
Grilled wild boar steak, tender ox cheeks and Paul's meatball, served with a strong sauce, mushrooms, Brussels sprouts, mashed potatoes and fried potatoes

FISH

Fried vendace fillet on honey cream cabbage with white wine sauce and roast potatoes 26.90

Farmhouse-style pan-fried redfish and trout 27.50
with mustard sauce, winter vegetables and delicious roast potatoes

VEGETARIAN

Pumpkin and spaetzle bowl with butter spaetzle 14.50
plucked pumpkin, goat's cheese and roasted pumpkin seeds



DESSERTS

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

Fine chocolate mousse with preserved white wine pear,
sour cream ice cream and oat crisp 9.50

Warm chocolate cake with cherry jelly,
1 scoop of vanilla ice cream and whipped cream 9.20

Homemade plum compote with semolina pudding,
whipped cream and nut butter crumble 7.50

From "Opa Peters" ice cream manufactory in Schwarzenbek

Paul's ice cream sundae 8.50
2 scoops of ice cream with warm cinnamon plums
and fresh whipped cream

Ice cream per scoop 2.00
Vanilla, strawberry, chocolate, walnut, speculoos

Portion of whipped cream 1.50