

Appetizer

CAESAR SALAD

Cherry tomatoes | Parmesan cheese | Caesar dressing
€ 11

... with chicken breast + € 8
or with 3 prawns + € 9

WILD HERB SALAD (V)

Tomatoes | hearty granola | fresh strawberries | house dressing
€ 12

... with chicken breast + € 8
or with 3 prawns + € 9

BEEF TATARE FROM FRISIAN BEEF

Onsen egg | cucumber | wild herb salad | Backensholzer dyke cheese
€ 18

BAO BUN WITH GRAVED SALMON

(optionally vegan with baked oyster mushrooms)

Onion cream | rucola | red beet
€ 17

(v) = Vegetarian (V)= Vegan

Soup

HOLSTEIN POTATO SOUP

North Sea crabs

€ 12

TOMATO SOUP (V)

Baked dumpling | basil oil

€ 11

BEEF BROTH

Homemade pulled beef ravioli | chives

€ 14

Entree

BEEF FILLET OF FRIESIAN BEEF (200g)

Coleslaw | fried potatoes | bacon jam

€ 38

... with 2 prawns + € 6

VIENNESE SCHNITZEL OF HOLSTEIN VEAL

Capers | beet confit | anchovy | potato and cucumber salad

€ 34

BLACK ANGUS BRIOCHE BURGER

200g beef | cheese | onion marmalade

BBQ sauce | Aalernhüs fries

€ 19

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STUFFED CHICKEN BREAST WITH WILD GARLIC

Lemon and cream cheese risotto | pickled roots | port wine jus
€ 27

BREAST AND LEG OF GUINEA FOWL

triplets' potatoes | snow peas | radishes | lemon port sauce
€ 32

WHOLE FRIED PLAICE "FINKENWERDER STYLE"

fried potatoes | bacon sauce
€ 30

TURBOT FILLET

Lemon polenta | Green asparagus
sea samphire | tomatoes | beurre blanc
€ 35

LINGUINE (V)

Wild mushrooms | truffles | soy
€ 19

VEGAN STUFFED POTATO POCKETS

Spinach | walnut | cream cheese | roasted vegetable ragout
Wild garlic pesto
€ 24

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HEDWIGS PIZZA

PIZZA TOMATO MOZZARELLA

€13

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PIZZA WITH COOKED HAM

Tomato | mushrooms | mozzarella | oregano

€16

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PIZZA SERANO HAM AND RUCCOLA

tomato | shaved parmesan | oregano

€18

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VEGAN PIZZA

tomato | grilled vegetables | olives

vegan mozzarella | fresh basil

€15

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PIZZA AALERNHÜS

Tomato | sour cream

peppers | onions | goat's cheese | smoked salmon | dill

€18

Boys and girls

Dear little guests and big companions,
with us you can put together your own meal.

First of all, choose one of the following ingredients ...

Homemade fish sticks from North Sea halibut	€ 16
Wiener schnitzel of veal	€ 12
Mini Nürnberger (vegan)	€ 13
Fillet steak of Frisian beef	€ 18
Scrambled eggs from North Friesland eggs	€ 11

... and two of the following side dishes:

Turnip vegetables
Sautéed spinach
Mixed salad with vinegar and oil
French fries
Mashed potatoes
Boiled potatoes

You are welcome to put together a vegetarian meal:

Choose your three favorite side dishes!	€ 11
Just a little hungry? Then go for a single side dish!	€ 5

... or would you prefer pasta?

... with parmesan € 11
... with bolognese € 11
... with fresh tomato sauce € 11
... with butter € 9

Dessert

Red fruit jelly with vanilla icecream	€ 6
Rice pudding with cinnamon and sugar	€ 4
A scoop of ice cream with fruit decoration (varieties on request)	€ 4
Fresh fruitsalad	€ 4

Dessert

STRAWBERRY MOUSE PIE (v)

Hazelnut sponge cake | yoghurt ice cream

€ 13

CHOCOLATE CAKE (v)

Vanilla ice cream | beery

€ 14

SELECTION OF BACKENSHOLZER ORGANIC CHEESES

Fruit bread | fruit mustard | truffle honey

€ 15

HOMEMADE SORBET (V)

with shot on recommendation

€ 9

Homemade ice cream (v)

Vanilla | white chocolate | seasonal ice cream

1 scoop of your choice € 4

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Welcome to Hedwigs Restaurant!

We are all about regionality and sustainability. We believe that enjoying fresh, seasonal ingredients not only pleases the palate, but also supports our region and the environment. That's why we work closely with regional partners to offer you the best products from our area.

We would like to introduce you to some of our partners!

Raw milk cheese dairy Backensholz



At the Backensholz farm, raw milk cheese is made by hand from the farm's own organic milk. The family business relies on traditional production methods and many of its cheeses regularly win top prizes at the World Cheese Awards.

Joldelunder Bakery



Joldelunder Bäckerei is a down-to-earth family-run bakery and is proud of its more than 90 years of baking tradition. Now in its fourth generation, the bakery consistently supplies its customers with high-quality baked products. The company places particular emphasis on its high-quality organic breads. Producing healthy, high-quality food in harmony with nature is what motivates and drives the company.

For this reason, regional producers are supported and attention is paid to sustainable business practices - every loaf of bread at the Joldelund bakery is unique!

Poultry Farm Bremer



We are the Keck family and have been successfully running the Bremer poultry farm since 1997. Our focus is on the marketing of fresh eggs from all types of farming, with particular emphasis on freshness and quality. We also offer a wide range of egg products. Our passion for poultry farming and our responsibility towards our animals are reflected in the high quality of our products.

Frisch Gefischt



At Frisch Gefischt, we attach great importance to sustainable fishing methods, healthy stocks and the best quality and freshness. Enjoy our seafood with a clear conscience!