



Welcome to Hedwigs Restaurant

We are all about regionality and sustainability.

We believe that enjoying fresh, seasonal ingredients not only delights 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.

Experience fine crossover cuisine with creative combinations of regional and international ingredients.

Our menu offers something for every taste, whether you are a lover of hearty delicacies or sweet temptations.

It's time to treat yourself. Bon appétit!

Your team at Hedwigs Restaurant!
Aalernhüs hotel & spa

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 CARPACCHIO OF FRIESIAN BEEF

Balsamic vinegar | Arugula | Jerusalem artichoke potato chips | Parmesan

€ 18

Soup

HOLSTEIN POTATO SOUP

North Sea crabs

€ 12

TOMATO SOUP (V)

Baked dumpling | basil oil

€ 11

CHANTERELLE CREAM SOUP (V)

Apricots

€ 13

(v) = Vegetarian (V)= Vegan

Intermediate courses

BAKED POTATO (v)

Herb quark | Salad

€14

...with smoked salmon + €5

...with shrimp + €8

MATJES "HAUSFRAUEN" STILE

New potatoes

€15

COLD ROAST BEEF

Fried potatoes | Remoulade sauce

€16

Entree

BEEF FILLET OF FRIESIAN BEEF (200g)

Truffled Dauphine potatoes | chanterelles with bacon

Port wine shallots | Small salad

€ 38

VIENNESE SCHNITZEL OF HOLSTEIN VEAL

Capers | beet confit | anchovy | potato and cucumber salad

€ 34

BLACK ANGUS BRIOCHE BURGER

200g beef | cheese | Onion confit | Cocktail sauce | Aalernhüs fries

€ 19,5

AALERNHÜS FRIED FISH

Pollock | Potato and cucumber salad | Remoulade sauce

€21

WHOLE FRIED PLAICE "FINKENWERDER STYLE"

fried potatoes | bacon sauce

€ 30

ZANDER FILLET

Apple and kohlrabi salad | fried chanterelles

Homemade mashed potatoes | horseradish sauce

€ 32

SPINACH - BREAD DUMPLINGS (v)

Creamy chanterelles

€ 18.5

LINGUINE (V)

Wild mushrooms | truffles | soy

€ 19

THREE VARIETIES OF CAULIFLOWER (V)

Baked cauliflower | Cauliflower puree | Cauliflower leaves

€ 24

(v) = Vegetarian (V)= Vegan

HEDWIGS PIZZA

PIZZA TOMATO MOZZARELLA

€13

PIZZA WITH COOKED HAM

Tomato | mushrooms | mozzarella | oregano

€16

PIZZA SERANO HAM AND RUCCOLA

tomato | shaved parmesan | oregano

€18

VEGAN PIZZA

tomato | grilled vegetables | olives

vegan mozzarella | fresh basil

€15

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 sauce 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

RED FRUIT JELLY WITH VANILLA ICE CREAM (v)

€ 6

ICE CREAM PANCAKES

marinated berries of the season

€ 12

CRÈME BRÛLÉE

Strawberries | Mango sorbet

€13

CHOCOLATE CAKE (v)

Vanilla ice cream | beery

€ 14

AALERNHÜS SELECTION OF CHEESES

Fruit bread | fruit mustard | truffle honey

€ 12

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 would like to introduce you to some of our partners!

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!

Dolleruper Distillery



We offer fine spirits from Germany's northernmost distillery for high-quality spirits.

Try Dolleruper Krete, an old variety of plum that grows in the garden and neighbourhood of the distillery, or Neptuns Edelbrand, a hazelnut spirit.

Magnus Water



Hello, we are MAGNUS,

an owner-managed mineral water company from northern Germany. As a regionally oriented family business, we remain committed to the careful use of resources, mindful cooperation and a focus on our region in a changing world.

MAGNUS tastes the way northern Germans like it: soft, without a strong mineral character.