

# Start of the season on June 19th..... the pickled herring (Matjes) is on



We are proudly present our homemade creations based on this very traditional fish dish with its history back into the times of Störtebecker, the legendary pirate of the 14<sup>th</sup> century.

**Bunter Matjessalat** € 10,00

Cuts of Matjes with apples, onions, spring onions, gherkin<sup>o</sup> & bell pepper with vinegar, oil and baguette

**Matjes- Tatar** € 16,60

Matjes- Tatar with mild spicy beetroot-avocado salad and dill flavored sourcream

**Matjesfilet „Classic“** -starter or main course-  
(Optional in 3 different marinades , naturell-, herbs- or sweet&sour)

1 (double-) filet (65g) with onion rings, dark bread & butter<sup>1</sup> € 6,50

2 (double-) filets (130g) with onion rings, dark bread & butter<sup>1</sup> € 9,90

**Matjes in Curry- Mango Dip** € 13,80

2 (double-) filets (130g) with Curry- Mango Dip, dark bread & butter

**Cranberry-Matjes Cuts** € 14,10

With salad and crusty fried potatoes

**Matjes „housewife style“** € 14,50

2 (double-) filets (130g) served with a famous relish from gherkin<sup>o</sup>, apple and onions served with crusty fried potatoes from the pan.

**Matjes, „sööt un suur“** € 14,50

2 (double-) filets (130g) in a homemade sweet & sour marinade served with crusty fried potatoes from the pan.

**Matjes with green beans** € 15,30

2 (double-) filets (130g) with panfried green sour beans, served with boiled potatoes and buttersauce.

The very young Matjes as of June every year are naturally much smaller than regular Matjes filets throughout the year. So we basically serve double filets as standard whereby subsequent supplies may also relate to 1 filet only. (1 double-filet extra € 3,60)