



DEAR GUEST,
WE BID YOU WELCOME
IN OUR RESTAURANT!

Regardless which of our venues you choose, be it "Bülow's Steak Restaurant", the front terrace, the south-side courtyard, or "Bülow's GartenLounge", you will find delicious cuisine, select beverages and German "Gemuetlichkeit" wherever you may decide to settle.

Here at "Polar-Stern" hotel we have 3 tenets. To always provide only the best quality. To provide an atmosphere of "savoir vivre" in its purest form and to delight you with innovative specialities time after time. For instance with:

- a relaxed, friendly atmosphere in tune with the time-honoured traditions and elegance of Mecklenburg's largest seaside resort, Kühlungsborn.
- the most tender and juicy cuts of Argentinian and U.S. beef
- Cypriot "halloumi". One of the most interesting cheese specialities you'll find anywhere. Comprised of three different kinds of milk, cow's milk, sheep's milk and goat's milk, fried golden brown like a steak in stone-pressed olive oil!
- a broad selection of crisp fresh salads as hors d'oeuvres or a light main course. For instance either with cheese (for vegetarians) or a variety of other delicacies (for those who enjoy meat or seafood).
- Exquisite seafood-specialities which one would not normally anticipate in a steak restaurant!
- A broad selection of Scots single malt whiskies (over 40 brands!) So that, regardless of the time of day or year, regardless of before or after dinner and regardless of sunshine or rain – we're sure to stock the right whisky for you!
- Excellent foreign and domestic wines to go perfectly with any dish that takes your fancy.

Should you have any suggestions for us to add to our range of delicacies please don't hesitate to let us know! We will do everything we can to make your stay with us as pleasurable as possible.

Kurbjuhn family and entire staff of "Polar-Stern" hotel wish you "bon appetit, savoir vivre and a grand old time"!

SOUPS

Cream of Potato Soup Mecklenburg Style^{2,3}

with smoked salmon strips

€ 3.90



Pommeranian Poultry Broth

with prunes

€ 3.90



STARTERS

(Halloumi description see page 4)

Breaded Halloumi

with cranberries and Mecklenburg whole meal bread

€ 7.50



Grilled Giant Prawn

with 2 slices fried Halloumi,
salad bouquet, garlic sauce² and French bread

€ 8.50



"Graved Lox"

Scandinavian salmon cured in a marinade of limes

€ 8.90



Carpaccio "Polar-Stern"

from Argentinian Aberdeen Angus filet.

Served with lamb's lettuce and fresh champignons,
grated Parmesan, red onions and toasted french bread

€ 9.50



SALADS

Small Mixed Salad

4.50 €



Fresh Lamb's Lettuce
with diced roast bacon^{2,3}
red onions and balsamico dressing

5.90 €



Large Mixed Salad
crisp and fresh
served with roast pumpkin seeds and strips of grilled chicken breast

9.90 €



SALAD VARIATIONS

Cypriot Halloumi

Halloumi slices on a crispy fresh iceberg salad
with tomatoes, red onions, balsamico
and French garlic bread

€ 8.50



Salad and Shrimps

Deep-sea shrimps in a glacé of lime olive oil,
served on crunchy lettuce with tomato, cucumber, paprika
and French garlic bread

€ 11.90



Salad and Fish

colourful mixed salad
served with baked filet of Baltic Sea Cod
and a tasty crème fraîche dip of cucumber, onions and apple

€ 11.90



Salad and Steak

Various types of salad served with
grilled Argentinian filet steak (approx. 180g or 6 ½ oz.)
parsley-and-dill butter, French garlic bread²

€ 18.50



All salads served with Italien vinaigrette dressing.
You can also choose from a variety of other dressings such as
American- and yoghurt dressing or cold-pressed olive oil & herbal vinegar.

HALLOUMI; CHEESE DELICACY FROM THE ISLAND OF CYPRUS

a specialty of the house

Halloumi is a medium-consistency cheese made from cow's milk, goat's milk and sheep's milk. It is known as a speciality from the island of Cyprus in the Eastern Mediterranean, where it has been produced for over 2000 years.

Originally produced mainly from sheep's milk, it resembles mozzarella but is somewhat firmer and spicier.

Contrary to most cheeses, halloumi maintains its shape when heated.



Fried Halloumi

with almond broccoli, sauce hollandaise
and fresh French bread

€ 8.90



Medallions of Pork

with 2 slices fried halloumi

on creamed spinach, sauce bearnaise,
and croquette potatoes

€ 13.50



Argentinian Rumpsteak (approx. 6½ oz.)

with 2 slices fried halloumi

homemade parsley-and-dill butter
salad bouquet and French garlic bread

€ 15.50



Grilled Filet of Norwegian Salmon

on a bed of champignons and leeks with roast diced bacon^{2,3}

with 2 slices fried Halloumi,

homemade Parsley-and-Dill Butter and mixed natural wild rice

€ 14.90



Extra slice halloumi

€ 1.60



JUICY STEAKS FROM THE LAVA-GRILL

- BEEF, PORK AND POULTRY -

Argentinian Rumpsteak

with parsley-dill-butter

salad bouquet and potato wedges with dip^{2,3} on the side

approx. 180 g (6 ½ oz.) € 15.50 250 g (9 oz.) € 17.90

ⓑ

Argentinian Filet of Beef

on Madagascar-pepper-cream-sauce

with vegetables from the pan and croquette potatoes

approx. 180 g (6 ½ oz.) € 18.90 250 g (9 oz.) € 22.50

„Chateaubriand“

Double Argentinian filet steak for the hearty appetite.

Sauce bearnaise, fine string beans^{2,3} and souffled potatoes

approx. 350 g (12 ½ oz.) € 29.50

Argentinian Super-Rib-Eye-Steak

with parsley-dill butter

approx. 250 g (9 oz.) € 14.90

approx. 400 g (14 oz.) € 21.90

approx. 600 g (1 lb. 5 oz.) € 29.90

we suggest crunchy fresh salad and baked potato with sour cream¹

to go with your Super Rib-Eye Steak!

€ 5.90

Grill Platter “Bülow's Steak Restaurant”

Argentinian filet of beef, pork loin and chicken breast with
barbecue-sauce¹, grilled corn on the cob with parsley & dill butter,

baked potato with sour cream¹

approx. 300 g (10 ½ oz.) € 19.90

ⓑ

Chicken Breast with Cranberries,

almond broccoli and mixed natural wild rice¹

€ 10.90

ⓑ

Pork Loin Steak

with onion-pepper-cream-sauce and sauteed potatoes

€ 11.90

ⓑ

Pork Loin Schnitzel “Viennese Style“

with buttered peas and parsley potatoes

€ 12.90

ⓑ

Filet of Pork Medallions

with fresh champignons in creme and tagliatelle verde

€ 13.90

FISH AND SEAFOOD

Fried **Filet of Baltic Sea Cod**

on creamed spinach with sauce bearnaise
and parsley potatoes

€ 12.90



Grilled **Filet of Norwegian Salmon**

with parsley-and-dill Butter
on a bed of roast diced bacon^{2,3}, champignons, leeks,
and mixed natural wild rice

€ 13.90



Fried **Filet of Turbot**

on a bed of cherry tomatoes and zucchini in foamed lime
and green ribbon noodles

€ 13.90



"Bülow's Fish Platter"

fried filet of salmon, cod and turbot
garnished with 2 grilled giant prawns on a salad bouquet
with cream of lime sauce and parsley potatoes

€ 19.50



„Surf & Turf“

Prawns and Steak

2 giant shrimps and Argentinian filet steak (approx. 180g. or 6 ½ Oz.)
with fresh crunchy salad and French garlic bread

€ 20.90

A Composition of our Finest Specialities

Steak & Fish & Halloumi & Salad

Argentinian Filet Steak (approx. 150g or 5 ½ oz.) &
Filet of Mecklenburg Turbot (150g)
with 2 slices fried Halloumi
served with salad bouquet & French garlic bread

€ 21.90

DESERT

Warm Apple Strudel

(from our partner confectionary)

with vanilla ice cream or vanilla sauce and whipped cream

€ 4.20



Compote of Wild Berries²

with vanilla ice cream or vanilla sauce with whipped cream

€ 3.90



“Baileys Sundaes”

2 scoops vanilla ice cream, “Baileys Irish Cream” liqueur and
whipped cream topping

€ 4.50



“Crème brûlée”

Orange and lemon flavoured Bourbon vanilla cream
in a caramel crust

€ 4.30



Iced Coffee⁵ or Iced Cocoa⁵

with whipped cream topping

€ 3.20



Connoisseurs' Extra Special:

scoop of vanilla ice cream with a touch of 10-year-old
„Glenmorangie“ Scotch single malt whisky

€ 3.50



Not available anywhere else: “Icpresso”

scoop of vanilla ice cream with a shot of Espresso

€ 3.10

APERITIFS

Martini Bianco / Dry / Rosso	€ 3.50	5cl
Sandeman Sherry Rich Cream / Dry / Medium	€ 3.50	5cl
Campari ⁵ -Orange or -Soda	€ 4.90	
Gruene Wiese "Green Meadow" (Blue Curacao ⁵ w/ orange juice)	€ 4.50	
Gin and Tonic ⁶	€ 5.00	
Vodka-Orange or -Lemon ⁶	€ 5.00	
Bacardi Cola ^{4,5,7}	€ 5.00	
Whisky Cola ^{4,5,7}	€ 5.00	
Havana Club Cola ^{4,5,7}	€ 5.00	
Southern Comfort ⁵ Ginger Ale ⁵	€ 5.90	
Pernod ⁵ -Cola ^{4,5,7} or -Orange Juice	€ 5.50	
Batida de Coco / Cherry	€ 5.00	

(all mixed drinks served with 4cl spirits)



BEER

Draught Rostocker Pilsner 4.9% vol. alc.	€ 2.00	0.25 l
	€ 3.00	0.4 l
Alsterwasser ^{2,3,5} (Mix of Rostocker Pilsner & Sprite)	€ 2.00	0.25 l
	€ 3.00	0.4 l
Draught Krušovice (dark ale) 3.8% vol. alc.	€ 2.50	0.3 l
	€ 3.50	0.5 l
Draught Schöfferhofer Hefeweizen 5.0% vol. (top-fermented wheat beer, cloudy)	€ 2.50	0.3 l
	€ 3.50	0.5 l
Schöfferhofer Kristallweizen 5.0% vol. alc. (top-fermented wheat beer, clear)	€ 3.50	0.5 l
Jever Fun alcohol-free <0.01% vol. alc.	€ 2.50	0.33 l
"Berliner Weisse" 3.0% vol. alc. with woodruff ⁵ or raspberry flavouring ⁵	€ 3.00	0.33 l



KLINDWORTH® FRUIT JUICE AND NEKTAR

Orange juice	€ 2.20	0.2 l
Apple juice	€ 2.20	0.2 l
Tomato juice	€ 2.20	0.2 l
Grapefruit juice	€ 2.20	0.2 l
Cherry nectar	€ 2.20	0.2 l
Banana nectar	€ 2.20	0.2 l

SOFT DRINKS

	0,2 l	0,3 l	0,5 l
Coca-Cola ^{4,5,7} , Fanta ^{2,3,5} , Sprite ^{2,3,5}	€ 1.90	€ 2.40	€ 3.20
Spezi ^{2,3,4,5,7} (Cola with Fanta)	€ 1.90	€ 2.40	€ 3.20
Apfelschorle (50/50 apple juice w/soda)		€ 2.40	€ 3.20
Selters classic, light or still mineral water	€ 1.90 / 0.25 l		€ 4.40 / 0.75 l
Glashäger Tonic Water ⁶	€ 1.90	0.25 l	
Glashäger Bitter Lemon ⁶	€ 1.90	0.25 l	
Glashäger Ginger Ale ⁵	€ 1.90	0.25 l	
Vitamalz ⁵ (malt beer, sweet, dark, no alcohol)	€ 2.30	0.33 l	
Coca-Cola light	€ 1.90	0.2 l	

DIGESTIFS

Brandy / Grappa	2cl	4cl
Cieu Lustros de Jerez Solera Gran Reserva	€ 5.50	€ 10.90
Italiano di Poli	€ 3.90	€ 7.70
Nonino Grappa Optima	€ 2.80	€ 5.50

Regional specialities

Rostocker Lehment Doppelkümmel 38% „Man & Fru" (double-distilled caraway spirits)		€ 1,90
Swatter Haase (herbal bitters) 35%		€ 2,00
<i>Premier Mecklenburg fruit spirits from Schwechow Estate:</i>		
pear, apple or plum brandy 40%		€ 3,00

Spirits / bitters / liqueurs		2cl	4cl
Aalborg Jubiläums Akvavit 42%		€ 2.50	€ 4.90
Malteserkreuz Aquavit 40%		€ 2.50	€ 4.90
Moskovskaya Vodka 40%		€ 2.50	€ 4.90
Jägermeister Kräuter (herbal liqueur) 35%		€ 2.00	€ 3.90
Underberg 44%		€ 2.50	€ 4.90
Fernet Branca 42%		€ 2.00	€ 3.90
Amaretto (Italian almond liqueur) 28%		€ 2.00	€ 3.90
Sambuca (Italian aniseed liqueur) 38%		€ 1.90	€ 3.70
Ramazotti (with ice and lemon) 30%		€ 2.50	€ 4.90
Baileys Irish Cream 17%		€ 2.50	€ 4.90

Tea, the sensual experience:

Assam	Camomile	Darjeeling	Earl Grey	Fruit	Garden Herbs
Green Tee	Peppermint	Rooibos	Vanilla		

Glass / can of tea⁷ € 1.80 / € 3.30

Glas of tea mit 2cl Rum⁷ € 2.80

Selection of fine coffees:

Coffee crème
 cup / can € 1.90 / € 3.50

Milchkaffee (white coffee) € 2.90

Cappuccino € 2.60
With foamed milk or whipped cream

Espresso € 2.00
 Double Espresso € 3.50

Latte Macchiato (coffee melange) € 3.00

Irish Coffee € 4.80
4cl Irish Whiskey, Demerara sugar, coffee & cream

Baileys Coffee € 4.30
4cl Baileys Irish Cream liqueur, coffee & cream



YOU WILL FIND AN EVEN GREATER VARIETY IN OUR

HOT BEVERAGES

Warm milk with honey € 1,60

Hot lemon € 1,80
(prepared with freshly-squeezed lemons)

Hot chocolate € 2,50 / € 2,10
(with / without whipped cream topping)

Toddy (contains 4cl Rum) € 3.00

Glühwein (mulled claret) € 2.00
 Glühwein with 2cl Amaretto or 2cl Rum € 3.00

Choc Baileys € 4.50
Hot chocolate with 4cl Bailey's and whipped cream