

SOUPS

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

with smoked salmon strips

€ 4.50

⌘

Ukrainian "Solyanka"

"à la Maison"

spicy tomatoed soup with
baloney^{a,c,d,g,i,j} strips, onions and sour gherkins^g
served with a slice of lemon and sour cream^c

€ 4.50

⌘

STARTERS

Grilled "Black Tiger" Giant Prawn

with 2 slices fried Halloumi,

(Halloumi description see page 4)

salad^a bouquet, garlic^{a,c,d,g,h} sauce^{2,d,g} and French bread^{a,c,d}

€ 8.90

⌘

"Graved Lox"

Scandinavian salmon cured in a marinade of limes

on Mecklenburg whole meal bread

with home-made dill-mustard sauce^{a,c}

€ 9.50

⌘

SALAD^a

Small Mixed Salad^a

4.50 €



Large Mixed Salad^a

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

12.90 €



SALAD^a VARIATIONS

Salad^a and „Black Tiger“ Giant Prawns

served on crunchy lettuce with
tomato, cucumber, paprika
and French garlic bread^{5,a,c}

€ 17.90



Salad^a and Fish

colourful mixed salad
served with baked^{a,c,d} filet of Baltic Sea Cod
and tasty sour cream^{1,c,d,g}

€ 14.90



Salad^a and Steak

Various types of salad^a served with
grilled Argentinian filet steak (approx. 180g or 6 ½ oz.)
herbal^{a,c,j} butter and French garlic bread^{5,a,c}

€ 19.90



All salads served with Italian vinaigrette dressing^{a,c,g,j}.
You can also choose from a variety of other dressings such as
American^{c,g}- and yoghurt^{c,g} 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.



4 slices **Fried Halloumi**^c
with Mediterranean⁷ pan-fried vegetables,
sauce Hollandaise
and fresh French bread^{a,c,d}
€ 9,50



Medallions of Pork
with 2 slices Fried Halloumi^c
on creamed spinach, sauce bearnaise^{a,c,d,j},
and hash browns
€ 14.90



Argentinian Rumpsteak (approx. 6½ oz.)
with 2 slices Fried Halloumi^c
herbal butter^{a,c,j}, salad bouquet^a
and French garlic bread^{5,a,c}
€ 18.50



Extra slice halloumi^c
€ 1.60



JUICY STEAKS FROM THE LAVA-GRILL

- BEEF, PORK AND POULTRY -

Argentinian Rumpsteak

with herbal butter^{a,c,j}, salad bouquet
and potato wedges^a with fine sour creme^{1,c,d,g}

approx. 180 g (6 ½ oz.) € 17.90 250 g (9 oz.) € 20.50 350g (12 ½ oz.) € 24.90



Argentinian Filet of Beef

on Madagaskar-pepper-cream-sauce^{a,c,g,j,l}
with vegetables from the pan and hash browns

approx. 180 g (6 ½ oz.) € 20.90 250 g (9 oz.) € 24.50 350g (12 ½ oz.) € 29.90



Argentinian Super-Rib-Eye-Steak

with herbal butter^{a,c,j}

approx. 250 g (9 oz.) € 17.90 400 g (14 oz.) € 24.50 600 g (1 lb. 5 oz.) € 31.90

We recommend crunchy fresh salad and baked potato with sour cream^{1,c,d,g}
to go with your Super Rib-Eye Steak!

€ 5.90



Strips of Argentinian Angus beef

with crunchy fresh vegetables from the pan
and French garlic bread^{5,a,c}

€ 14.90



Grill Platter "Bülow's Steak Restaurant"

Argentinian filet of beef, pork medaillons and chicken breast with
barbecue-sauce^g pan-fried vegetables,
baked potato with sour cream^{1,c,d,g}

approx. 300 g (10 ½ oz.) € 21.50



note: Why not give our especially tasty **US-beef** a try?
Please enquire with our service personnel.

Chicken Breast with Cranberries,

glazed pea and maize vegetables^c
and hash browns

€ 12.90



Filet of Pork Medaillons

with onion-pepper-cream-sauce^{a,c,g,j,l} and sauteed potatoes^{2,3}

€ 14.90



Filet of Pork Medaillons

with fresh champignons in creme^{a,c,g,j,l} and tagliatelle verde^{a,d}

€ 14.90



FISH AND SEAFOOD

Fried **Filet of Baltic Sea Cod**^a

on creamed^c spinach with sauce bearnaise^{a,c,d,j}
and parsley potatoes

€ 15.90



Fried **Filet of Mecklenburg Pike Perch**^a

on a bed of cherry tomatoes and zucchini
in cream of lime^{a,c,d,j,l} and white wine sauce
and green ribbon noodles^{a,d}

€ 16.90



“Bülow’s Fish Platter”

fried filet of cod and pike perch
garnished with 2 grilled giant prawns on a salad bouquet^a
with cream of lime and white wine sauce^{a,c,d,j,l} and parsley potatoes

€ 22.90



„Surf & Turf“

Prawns and Steak
2 giant shrimps and Argentinian filet steak (approx. 180g. or 6 ½ Oz.)
with fresh crunchy salad^a and French garlic bread^{5,a,c}

€ 22.90



DESSERT

Warm Apple Strudel^{a,c,d}

(from our partner confectionary)

with vanilla ice cream^{5,c} or vanilla sauce^{5,a,c} and whipped cream

€ 4.90

⌘

“Baileys Sundae”

2 scoops vanilla ice cream^{5,c}, “Baileys Irish Cream”^{5,11,c} liqueur and
whipped cream topping

€ 4.90

⌘

“Crème brûlée”^{c,d},

Orange and lemon flavoured Bourbon vanilla cream
in a caramel crust

€ 4.50

⌘

Connoisseurs´ Extra Special:

scoop of vanilla ice cream^{5,c} with a touch of 10-year-old
„Glenmorangie“ Scotch single malt whisky⁵

€ 4.10

⌘

Not available anywhere else: “Icepreso”

scoop of vanilla ice cream^{5,c} with a shot of Espresso¹¹

€ 3.50

⌘