



MENU

WELCOME TO VLET IN DER SPEICHERSTADT*,

The only gourmet restaurant in the historical warehouse district of Hamburg. Our venue and our interior design contrast tradition and modernity, which is also perfected in our kitchen.

As our guest you will enjoy Hamburg cuisine cooked and displayed in a modern way. We focus on regional and sustainable products from longstanding regional suppliers.

We purchase our meat from selected farms near Hamburg. It comes from grass-fed livestock to ensure a delicious flavour. Our shrimps are freshly caught and delivered straight from the boat to our restaurant. Other ingredients like cheese, fruit, vegetables and potatoes are produced in a traditional way. We ensure the freshness and quality of all our ingredients through our close personal contact with the farms.

If you have any questions according to our products or allergens, please feel free to ask us at anytime! We are happy to adapt our dishes to your wishes.

We wish you a wonderful culinary evening,

Yours,
The VLET Team

*Vlet
is Old High German for "Fleet", meaning a canal in a coastal city (e.g. Hamburg)

VLET - FIENSMECKER MENU

COAST

1

Eel from Baade, two times apple, blackberry vinegar,
preserved parsnip and anise foam

2

Prawn from Förde, sour kohlrabi, smoked cream cheese,
salted hazelnut, sorrel and char caviar

-SELECTABLE COURSE-

3

Colourful algae, fish dumpling, crustacean pebbles,
celery salt and lemon

4

Sheatfish and pork belly from the salt crust, cherry jelly,
mangel and liquorice

-SELECTABLE COURSE-

5

Two times dyke meadow lamb, camomile sauce, parsley semolina,
sheep's cheese and yoghurt

6

Puff pastry, plum jam, jelly of Friesland tea,
sweetened cream and candy

SIX COURSE MENU 89

Corresponding beverages 48

FOUR COURSE MENU 69

without "prawn from Förde"
and "sheatfish and pork belly"
Corresponding beverages 36

Please also have a look in our regular wine list.

VÖRDEEM

- STARTERS -

CHILLED CARROT SOUP 13

Chilled soup of yellow carrots, hemp seeds oil, dried turnip,
fennel sorbet, seabuckthorn and sour cream crunch
-VEGETARIAN-

"RUNDSTÜCK" 15,5

Ribs of apple fed pork, bread roll, marinated cabbage,
red onion jam and mustard pickled gherkins

SMOKED EEL 16

Eel from Baade, two times apple, blackberry vinegar,
preserved parsnip and anise foam

PRAWN FROM FÖRDE 17

Prawn from Förde, sour kohlrabi, smoked cream cheese,
salted hazelnut, sorrel and char caviar

BUFFALO MOZZARELLA 16,5

Buffalo mozzarella from Brandenburg, colourful tomatoes,
radishes and two times linseed
-VEGETARIAN-

MIDDENINNE

- MAIN COURSES -

BEEF TATAR PREPARED AT THE TABLE 28

180 gramm tatar, roast potatoes, anchovies, VLET granary mustard, organic egg and spicy Mimita paste from Marge

PREPARED IN THE KITCHEN 23,5

"SCHNÜSCH" VLET STYLE 23

Potato dough slices, chervil-milk sauce, glazed vegetables, chanterelles and lukewarm herb salad

-VEGETARIAN-

PLAICE "FINKENWERDER" STYLE 27,5

Slice of plaice from "Finkenwerder", crab crackling, bacon gravy, cucumber salad & jelly and mashed potatoes with dill

"PANNFISCH" 26,5

Sea char, mustard sauce with black mustard seeds, hay potatoes, colourful turnips and port wine shallots

"LABSKAUS 3.0" 28

Braised and dried beef brisket, layered potatoes with yellow beet, preserved herring, gherkins caviar and quail egg

LAMB 39

Two times dyke meadow lamb, camomile sauce, parsley semolina, sheep's cheese and yoghurt

DORNACH

- DESSERT -

BERRY STRONG 12

Marinated berries, curd cream, vanilla, rum,
two times almond and caramel

PLATE OF FRIESLAND 12,5

Puff pastry, plum jam, jelly of Friesland tea,
sweetened cream and candy

FROSTIG (HUDELIG) 10,5

Blackberry and sour cherry sorbet, coffee and chocolate ice cream

CHILLED SOUP 11,5

Chilled buttermilk soup, elderberry,
three times apricot and honey cress

SAISONAL NORTH GERMAN CHEESE SELECTION 15

Apple jelly and homemade raspberry-fig, pear and apple mustard,
on request we serve spelt malt bread and brioche with dried fruits

NORTH GERMAN CHEESE SELECTION

PER PERSON 15

Served with Marge´s fruit jelly, our homemade mustard and on request we serve spelt malt bread and brioche with dried fruits.

Our North German cheese selection is depending on the season. We also offer high-quality cheeses from other regions of Germany. Make your own decision.

We would be pleased to advise you.

The cheeses we offer are from selected manufactures, produced in craftsmanship and without additives.

MAKE AN IMPRESSION OF SOME OF THE CHEESE DAIRIES:

DAIRY DANNWISCH

In the dairy in Horst near Elmshorn, award-winning organic cheeses are produced, prepared from untreated milk from the farm's cows. In addition to salt, lactic acid bacteria, calf rennet and herbs, there are no other ingredients.

KUNST UND KÄSE FROM SCHALSEE

Near the lake "Schalsee" in Mecklenburg-Vorpommern, the goat cheese dairy "Kunst und Käse" has settled. Only organic raw milk is used for the production and the cheeses are skimmed off by hand. Over 20 types of cheeses mature in the rock stone cellar for natural climate.

DAIRY GRUMMERSORT

The milk of the farm community Grummersort, near Oldenburg/Bremen is processed into distinctive cheeses. Each cheese matures until the best structure and flavour is completely developed. The varieties are awarded several times.

OSTENFELDER DAIRY

The 125 year old dairy in North Frisia is also the smallest dairy in Schleswig-Holstein. They produce soft cheese, Tilsit and goat cheese. During the mature process in the cheese cellar, there is no draft and ventilation so that the cheese can develop its full flavour.

SALITZER SHEEP MILK DAIRY

The Saalitzer dairy is characterized by its hand-made organic sheep's cheeses. The Mecklenburg dairy has even been recommended in the German specialist magazine "Feinschmecker" as one of the best cheese producers in Germany.

FÖHRER ISLAND DAIRY

Since 1993, the family Hartmann produces 7 varieties of hard cheese. Special feature: The raw milk cheese Föhrer island cheese. The milk is not ultraheat-treated prior to processing. This process makes the high-quality of the cheese compared to ordinary cheeses.