



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 CLASSICS

VÖRDEEM

- STARTERS -

MARINATED LETTUCE 12,5

Goat cheese from Kruse, berry-vinegar-jelly
and candied walnuts

SOUR CREAM-BLACK SALSIFY-SOUP 12,5

Brie from Pirschbach, cranberries
and ashed oil

"EEL" SOUP "HAMBURG STYLE" 15,5

Pickled vegetables, dried fruit cream and
eel from fisherman Jensen

RISOTTO OF MUSCAT & HOKKAIDO PUMPKIN 15,5

Homemade buttermilk curd, radicchio,
seeds and oil

72 HOURS SOUS-VIDE TOPSIDE OF MILK FED VEAL 17,5

Fermented radish, pickled beech mushrooms
and pearl onions

VLET BEEF TARTAR 17,9

120 gram with beer bread, VLET whole grain mustard, gherkins,
spicy mimita paste from Marge and organic egg

FJORD TROUT DONE TWO WAYS 19,5

Cauliflower, pickled apple and
young horseradish

CRISPY BAKED PRAWNS 21,5

Black truffle, two variations of Jerusalem artichoke
and egg yolk cream

VLET CLASSICS

MIDDENINNE

- MAIN COURSES -

NOODLES 23

Homemade noodle plate, colorful heritage carrots, oven shallots, green sauce and wild herbs from "Sannmann"

-VEGETARIAN-

PANNFISCH VLET-STYLE 26,5

Cod, spinach crust, lemon caviar, mustard foam, potato parve and grilled butter leek

FINKENWERDER 27,5

Crispy fried North Sea plaice, crabs from "Urthel", bacon, cucumber salad and dill potatoes

VLET BEEF TARTAR

180 gram with pan fried potatoes, VLET whole grain mustard, gherkins, spicy mimita paste from Marge and organic egg

PREPARED IN THE KITCHEN 27,9

PREPARED AT THE TABLE 29,9

PAN FRIED SEA BASS 30,5

Parsley root puree and salad, salt-lemon-sauce and crunch

DEER FILLET AND HAUNCH 32,5

Pumpkin puree, purple sweetheart cabbage, dauphine potatoes and Gin Sul jus

BEEF FILLET OF GALLOWAY 200 GRAM 38,5

Portwine-shallot-butter, grandma's mash and spinach

gratinated with "Friesisch Blue" cheese at the table

DORNACH

- DESSERT -

GRANDMA'S APPLE CAKE (BUT NOT) 10,5

Historic apple varieties, rum raisins, vanilla cream, caramel crumble, salty almond ice cream and honey from the VLET bee sponsorship #savethebees

PHARISEE COFFEE DELUXE 11,5

White coffee ice cream, rum panacotta and milk crunch

NOUGAT AND WALNUT 12,5

Parfait, macaron, ice cream, crumble and gooseberry

NORTHERN CHEESE OF THE CHEF'S CHOICE 17

Berry chutney, fruit mustard and nut & fruit bread

NORTH GERMAN CHEESE SELECTION

Served with mustard and chutneys from our manufactory.

The cheeses we offer are from selected manufactures, produced in craftsmanship and without additives. Enjoy high-quality products made of cow's and goat's milk from our long-term dairy-partners from Schleswig-Holstein, Bremen and the North Sea island Föhr.