



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)

GOOSE MENU

1

Goose essence, baked goose-praline, spice bread and two times parsnip

2

Smoked goose breast, liver cream, marinated Brussel sprout leaves, grain crunch and cranberry
(SELECTABLE COURSE)

3

Preserved goose leg, long pepper sauce, filled potato dumpling, red apple-cabbage and quince compote

4

Three times almond, bake dapple cream, cinnamon ice cream and mullet wine brew

FOUR COURSE MENU 69

Corresponding beverages 36

THREE COURSE MENU 59

without "goose breast"
Corresponding beverages 27

Please also have a look in our regular wine list.

VÖRDEEM

- STARTERS -

CRUSTACEAN SOUP 17

Crustacean soup, Davidis fishball, whey
and two times tarragon

MUSSELS 19,5

Fried scallop, marinated razor clam, mussel stock,
onion puree and saffron fennel

CHAR 16,5

Plucked char filet, colorful potatoes,
Remoulade "VLET style" and dill oil

GOOSE BREAST 17,5

Smoked goose breast, liver cream, marinated Brussel sprout leaves,
grain crunch and cranberry

"RIEVKOKEN" 14,5

Potato pancake, sour cream from Kruse,
apple-celery-salad and chive

OPTIONALLY WITH

10 g caviar fom Prunier 18

smoked salmon trout 8,50

cottage ham from Basedahl 9,50

MIDDENINNE

- MAIN COURSES -

BEEF TATAR PREPARED AT THE TABLE 31

200 gramm tatar, fried potatoes, truffle paste, VLET granary mustard,
green organic egg and spicy Mimita paste from Marge

PREPARED IN THE KITCHEN 26

(without truffle paste)

HAUNCH 27

Preserved goose leg, long pepper sauce, filled potato dumpling,
red apple-cabbage and quince compote

GREEN CABBAGE 23

Vegetarian green cabbage, mushroom foam, oat dumpling, boiled vegetable,
grilled cheese from Bornwiesehof
(vegetarian)

HALIBUT 35

Black halibut filet, caviar brew, stockfish mousse,
mashed turnip and winter radish

BALTIC SEA BEEF 31

Beef sirloin, truffle crust, shallots gravy, smoked meat dumpling,
preserved black salsify and pumpkin from the oven

RED DEER 37

Saddle and cheek of venison, yeast dumpling, savoy cabbage roulade
and parsnip puree

DORNACH

- DESSERTS -

HAZELNUT 12,5

Nougat mousse, waffle, dark chocolate, vanilla gel
and sour cream ice cream

HOT & COLD 11

Plums compote, sweetened yeast dumpling,
rice pudding ice cream and honey cress

FROST 10,5

Pear parfait, apricot cake & pearls and aerated chocolate

BAKED APPLE 12,5

Three times almond, baked apple cream, cinnamon ice cream
and mullet wine brew

CHEESE 15

Seasonal cheese variation, fruit mustard and
fruit & malt loaf

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.

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.

SAALITZER 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.