



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)

FIENSMECKER MENU

Last order for menus: Monday to Thursday 8.30 pm | Friday and Saturday 9.00 pm

...Cabbage and Turnips...

1

Pumpkin casserole, pumpkin seeds, crunch & oil, hazelnut loaf,
frozen sour cream

2

Filled onions, prawn from "Foerde", smoked cream, roasted shallots and brew ,
pickled red robelja onion

3

Fried pike perch fillet, unripe grape, juice, VLET Sauerkraut,
white beetroot and celery
-SELECTABLE COURSE-

4

Dry-Aged beef brisket from "Rico Schlegel", green bacon, stewed white cabbage,
parsley potatoes , two times caraway
-SELECTABLE COURSE-

5

Hare roulade, light stewed leg of hare, field pea and leaf,
three times carrots, cardamom salt

6

Chocolate beetroot slice, marinated ringlet beetroot ,
whey ice cream

FOUR COURSE MENU 69

without "pike perch fillet" and "Dry-Aged beef brisket"
Corresponding beverages 36

SIX COURSE MENU 89

Corresponding beverages 48

Please also have a look in our regular wine list.

VÖRDEEM

- STARTERS -

SHELL SOUP 16,5

Mussel soup, pickled celery, roasted dill dumpling, seasoned carrot, apple pig chips and bronze fennel

SANDWICH 17

Roasted poultry liver, confected heart, beer-lye-sandwich, king oyster mushroom, sour lens, cress

EEL FROM "BAADE" 19

Smoked eel from Baade, VLET black bread, poached quail egg, pickled kohlrabi, chives cream and peaks

CALF 18

Saddle of veal from "Linum", gravy potatoes, parsnip, caper butter, parsley cress

PUMPKIN 16,5

Pumkin casserole, pumpkin seed crunch and oil, hazelnut loaf, frozen sour cream (vegetarian)

MIDDENINNE

- MAIN COURSES -

BEEF TATAR PREPARED AT THE TABLE 31

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

PREPARED IN THE KITCHEN 26

(without truffle paste)

NOODLES 23

Filled noodle, smoked 60°C egg yolk, watercress sauce, vegetables from "Vierlaender", roasted brussels sprout and milkchip
(vegetarian)

TURBOT 39

Turbot cutlet, Riesling butter sauce, salted lemon, egg pearl barley, spinach with black garlic

HEAVEN AND EARTH 26

Pork belly from Havelland, homemade blood sausage, jerusalem artichokes, pressed apples and japanese artichokes

PANNFISCH 27

Winter codfish fillet, parsley sauce, roasted potato salad, rocket salad, steamed pearl onion

HARE 35

Hare roulade, light stewed leg of hare, field pea and leaf, three times carrot and cardamom salt

DORNACH

- DESSERTS -

BEE STING CAKE 11

Honey mousse, almond brittle, nut butter ice cream,
cream toffee, yeast

HEMISPHERE 12

White chocolate mousse, walnut kernel cream,
cranberry, cocoa biscuit

FROST 10,5

Pear parfait, apricot cake & pearls, aniseed cress

BEETROOT CHOCOLATE 12,5

Chocolate-beetroot-slice, marinated ringlet beetroot,
whey ice cream

CHEESE 15

Seasonal cheese variation, fruit mustard,
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.