

# WELCOME

MOIN and welcome! We are delighted to have you here with us.

Our kitchen serves fresh dishes inspired by the recipes of international sailors, using ingredients from our region, lovingly prepared by our kitchen team. We select all the products you find on your plates and in the glasses at our hotel with the utmost care. Quality and regionality are our focus, as is the close relationship with the producers who are passionate about these products. Together with our local partners, we share this special enthusiasm for good food and drink! If you have any questions about the food or allergens, please do not hesitate to contact us.

Another highlight of our hotel is the café in the BOATHOUSE. Feel free to stop by, find out about the opening hours, and enjoy homemade cakes, pies, and other delicacies. With a magnificent view of the water, we serve fresh coffee, coffee specialties, and a selection of exquisite teas.

If you have something to celebrate, you've come to the right place. We offer the perfect setting for almost any occasion. Let us show you around our hotel and don't hesitate to contact us for individual and personal advice. With us, every event becomes something special. Our greatest wish is that you leave our hotel happier than when you arrived. Enjoy

your stay with us to the fullest—you are very welcome!

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Best regards from the

RIVER LOFT Hotel & Spa









## AT THE START

"Straight from the field to the kitchen" - we love this motto! Whether it's crisp, fresh vegetables, homemade bread, or other culinary delicacies, we use the best ingredients from suppliers in our region. Our eggs, for example, come from the Fliegel farm in Kattrepel, less than 6 miles from the hotel.

#### Antipasti "Outer Roads"

with garlic bread, olive oil, and sea salt <sub>v+</sub>	12,00€
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#### Arugula marinated in walnut dressing

with cured egg yolk & two types of pancetta, pickled kohlrabi <sub>SC, FL, SW</sub> 16,50	a, pickled kohlrabi <sub>sc. 51,500</sub> 16,50 €
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#### "Caesar Salad" Romaine lettuce

with Parmesan and croutons MI, GL	12,00€
optional	
with chicken breast strips	16,50 €
four shrimp <sub>kR</sub>	17,50 €

#### Buffalo mozzarella

with basil pesto, grand croutons, wild herbs M.C.	17,50€
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# SPOON AND SLURP

Dithmarschen is Europe's largest producer of cabbage, leaving even Chinese cabbage in awe. With a contiguous area of 4,200 soccer fields and over 80 million heads of cabbage annually, these dimensions are so astonishing that there is even a museum dedicated to Dithmarschen cabbage in Wesselburen.

#### Mustard cucumber soup

with dill (vegan) <sub>v+</sub>	9,50€
Pumpkin coconut soup	
with pumpkin seed oil, caramelized seeds <sub>V+, SC</sub>	8,00€









# EVERYTHING FROM THE SHORE LEAVE

We also pay attention to the best husbandry conditions and regionality when it comes to our meat. One of our meat suppliers is the Meyn butcher's shop in Wesseln near Heide – where quality is a top priority!

Of course, we cannot do without a large supplier. That is why we are happy and proud to have Chefs Culinar as a forward-looking partner who values regionality just as much as we do and works with local farmers.

#### Tender braised ox cheeks

with gravy, mashed potatoes, field vegetables <sub>MI</sub>	24,50€
Beef spare ribs glazed with BBQ sauce, rosemary potatoes, side salad se	26,50€
Wiener schnitzel	
with roasted potatoes, cucumber salad GL FL	27,00€

# GRILLED

Our lava stone grill ensures an optimal grilling experience. It reaches very high temperatures, which are needed to quickly seal the meat on the outside and keep the juices inside.

Cooking levels: rare, medium rare, medium, medium well, well done Our grilled dishes are served with herb butter and a side salad.

Fjord salmon steak (approx. 200 g)	24,00€
<b>Whole sea bream</b> with lemon and herbs <sub>FI</sub>	29,00€
Kikok chicken (approx. 200 g)	24,00€
Duroc pork tomahawk (approx. 400 g) <sub>sw</sub>	32,00€
Rump steak (approx. 250 g)	31,00€









# FROM THE SEA

"Krabben und Fischhandel Tönning" is our regional supplier for everything that comes from the water. Close by, they have everything you could possibly want! Tradition meets wholesale: with over 50 years of experience and a passion for quality, "KFT" is successful throughout Germany and one of the most important suppliers of fish specialties in our region.

#### Confit cod

with fennel, orange, potato gnocchi <sub>FI,GL</sub> 25,00 €

#### Fried pikeperch

with dill sauce, roasted leek, pearl barley risotto <sub>FI,MI</sub> 24,00 €

## VEGGIE

#### Goat cheese and apple burger

with pear mustard, sweet potato fries, salad <sub>FR MI V</sub> 12,50 €

#### **Tagliatelle**

with vegan cream sauce, baby spinach, vegan feta vegan feta 17,00 €

## THE AGONY OF CHOICE

Roasted potatoes with bacon and onions	5,50€
Baked potato with sour cream	6,00€
French fries	4,50€
Seasonal field vegetables	5,00€
Side salad	5,00€
Two shrimp	5,00€

 $\label{eq:All prices} All \ prices \ are incl. \ VAT \ and \ service.$  Information on allergens and ingredients is available from the crew at any time upon request.









# FOR THE KIDS

Potato pancakes with applesauce	6,90€
Pasta with tomato sauce	6,90€
Mini fried fish with fries, peas, and carrots	8,50€

## DUNK AND DIP

Truffle mayonnaise	3,50€
Chili cheese sauce	2,50€
Herb butter	2,00€
BBQ sauce	2,00€
Avocado salsa	2,00€
Remoulade	2,00€
Heinz Ketchup	1,00€
Heinz Mayonnaise	1,00€

## DESSERT

Desserts are the sweet finale to a good meal, a little moment of pleasure that simply makes you happy. Whether creamy, fruity, or chocolatey, a dessert is always welcome and crowns every menu with a touch of happiness.

#### Chocolate crème brûlée

with gooseberry sorbet <sub>MI, FR</sub>	9,50€
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#### Cinnamon Bavarian cream

with stewed plums <sub>MLFR</sub>	8,00€
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#### Selection of three sorbets $_{_{V+}}$

with fruit (daily selection/vegan) <sub>v+</sub>	12,00€
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Coca-Cola <sub>1,9,11</sub> , Diet Coke, Coke Zero, Fanta <sub>1,3</sub>	0,21	3,90€
House water double filtered, "Ebbe" or "Flut"	0,5 l 1 l	2,90 € 5,40 €
Mistelhain-Tonics		
Desert <sub>2,11</sub> Trend <sub>2,11</sub> Ambition <sub>2,11</sub> Navy (Ginger-Beer) <sub>2,10,11</sub>	0,2 l 0,2 l 0,2 l 0,2 l	3,80 € 3,70 € 3,70 € 3,90 €
Granini Fruit Juices	0,2 l 0,4 l	3,60 € 5,90 €
Rhabar Bert, rhubarb lemonade <sub>1,2,4,11</sub>	Bottle 0,33 l	3,50€

# DRAFT BEER

Dithmarscher Pils on tap	0,3 l 0,4 l	4,00 € 5,00 €
Dithmarscher Naturtrüb	0,3 l 0,4 l	4,00 € 5,00 €
Dithmarscher Dunkel	0,3 l 0,4 l	4,00 € 5,00 €
Alsterwasser (Radler)	0,3 l 0,4 l	4,00 € 5,00 €

# BOTTLE FROM THE FRIDGE

Dithmarscher Alcohol-Free Bottle	0,331	3,90€
Vitamalz Bottle	0,331	4,10€
Maisel`s Weizen Original Bottle	0,51	5,20€
Maisel`s Weizen Alcohol-Free Bottle	0.51	5.00€









# WINE Menu

# SPARKLING

Germany		
Schlosskellereich Affaltrach from Württemberg RIVER LOFT Sparkling wine dry Classically dry, sparkling in the glass – refreshingly elegant.	0,11 0,751	5,50 € 22,00 €
Italy		
Vinivola Serena from the Veneto Prosecco Spumante Brut Bella Italia in a glass, refreshing and fruity.	0,1 l 0,75 l	6,00 € 32,00 €
La Petit Maison, Millesimato, Brut 2021er Prosecco, Gold Edition	0,1 l 0,75 l	6,80 € 48,00 €
La Petite Maison, Millesimato, Brut 2021er Prosecco, Pink Edition	0,1 l 0,75 l	6,00 € 42,00 €
France		
Aimery Grande Cuvée Rosé Cremant A fresh, elegant crémant with lively notes of white flowers, peach and light fruit, rounded off with a hint of cherry, combined with a balanced, long-lasting taste experience.	0,11 0,751	8,00 € 36,00 €
Moët & Chandon from the Champagne region Champagner Brut Impérial Crisp green apple, lemon, white flowers, and stony minerality. The refreshing perlage hints at citrus fruits and gooseberry.	0,1 l 0,75 l	19,00 € 99,00 €
Ruinart Champagne Rosé A lively bouquet of wild strawberries and raspberries. Dry on th	0,75   e palate,	159,00€

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with lovely fruit flavors of currant, peach and a hint of eucalyptus.



## WHITE WINE

| Germany |

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Pfalz	
Bauer Winery	0,21

Bauer Winery 0,2 l 6,00 € RIVER LOFT Pinot Gris, dry 0,75 l 21,00 €

An elegant, lively estate wine - perfect for social gatherings or as an accompaniment to food.

 Winery von Winning
 0,2 l
 6,50 €

 Pinot Blanc, dry
 0,75 l
 23,00 €

As an aperitif, on the terrace with friends, or excellent with fish and poultry. A clear, fresh Pinot Blanc characterized by aromas of melon, peach, apricot, and fresh herbs.

Bühler Winery 0,75 l 29,00 €

Chardonnay "Fumé", dry

The nose offers aromas of ripe pear, lychee and caramel. The palate is delicately fruity, multifaceted, and structured. Salty mineral notes with a long finish on the palate.

Rheinhessen

 Manz Winery
 0,2 l
 6,50 €

 Riesling "Mineralgestein", dry
 0,75 l
 23,00 €

From the best soils: limestone, loess, clay marl, and red slate.

A dense, juicy Riesling with outstanding minerality, notes of vineyard peach and apricot fruit.

Württemberg

Affaltrach Castle Winery 0,2 l 5,50 € Riesling, sweet 0,75 l 19,00 €

A wine for those with a sweet tooth - ice cold, it's a knockout!









## WHITE WINE

#### | Austria |

#### Weinviertel

Gmeinböck Winery0,2 l5,50 €Grüner Veltliner "Muschelkalk"0,75 l19,00 €

A fresh, easy-drinking Grüner Veltliner with fruity aromas of white currants and citrus fruits, light floral notes, and a pleasant Veltliner pepperiness that intensifies on the palate and finishes with a picture-perfect aftertaste. The vines grow on soil covered with fossilized shells and a layer of limestone.

#### | Italy |

#### Veneto

Vinicola Sartori 0,75 l 32,00 €

Lugana "La Musina"

Absolutely on trend – we found our Lugana at the Sartori winery. A complex white wine with a fruity bouquet and a pleasing finish.

#### | France |

#### Loire

Domaine de Fontenille 0,75 l 44,00 €

Pouilly Fumé AOC

If you are looking for a high-quality white wine made from Sauvignon Blanc, you should stick to the Pouilly-Fumé from Fontenille.

Its fresh citrus fruit is accompanied by delicate nutty and spicy aromas.

The mouthfeel is pleasantly soft, and the flintiness typical of this top region shines through in the finish. A true classic.

#### | Argentina |

#### Mendoza

Bodega Salentein 0,75 l 39,00 €

Chardonnay Reserve

A spicy Chardonnay with a pleasant creaminess. The light wood spice will be welcomed and appreciated by all fans. The tropical fruits on the palate underscore this fully ripe wine, and the finish has a nice length.









# ROSÉ WINE

#### | Germany |

#### Pfalz

 Bauer Winery
 0,2 l
 6,50 €

 Greta Rose, off-dry
 0,75 l
 23,00 €

Named after the daughter - a fine Pinot Noir with a pleasant residual sweetness.

But be careful - this wine is highly addictive in the best possible way.

#### Württemberg

Affaltrach Castle Winery 0,2 l 5,50 € Pinot Noir Rosé, sweet 0,75 l 19,00 €

A rosé wine for those with a sweet tooth - ice cold, it's a knockout!

#### | Italy |

#### Toskana

Tenuta Ammiraglia

Alie 0,75 l 36,00 €

An elegant, refined wine – "period." With this successful rosé wine cuvée made from Syrah and Vermentino, the Frescobaldi family has clearly risen to the league of the best rosés in the world. An absolutely great wine to start the evening with, as well as an accompaniment to fish dishes.









## RED WINE

#### | Germany |

#### Pfalz

 Bauer Winery
 0,2 l
 6,50 €

 RIVER LOFT Merlot
 0,75 l
 23,00 €

Merlot from Germany? Is it any good? Yes, it is, and how! The Merlot was aged in wood and has a really nice, full-bodied bouquet. A true all-rounder. It goes well with social gatherings, is not too heavy, and can also shine at the barbecue.

#### Bühler wine house

Syrah | Seele, dry 0,75 | 36,00 €

After 20 days of maceration, the Syrah is aged in barriques for 15 months. Violet red with brilliant reflections. A scent of blackcurrant, prunes, vanilla, and caramel. Opulent and smooth on the palate.

#### Winery von Winning VDP

Pinot Noir Royal 0,75 l 42,00 €

According to the winery, this is where the qualities of Pinot Noir really come into their own.

After natural fermentation, the Pinot Noir is aged for another 18 months (1/3 of which is in barrique barrels). Full-bodied and elegantly fruity, this wine is an excellent accompaniment to food.

#### Rheinhessen

Mainz Winery 0,75 | 23,00 €

Herzallerliebst, off-dry

Deep dark in the glass - this cuvée of Dornfelder and Merlot is a beautiful cuvée for creating a fruity wine. The residual fruit sweetness helps to make this wine a convivial aperitif to enjoy throughout the evening.

#### Württemberg

Affaltrach Castle Winery 0,2 l 5,50 €
Lemberger, süß 0,75 l 19,00 €

A wine for those with a sweet tooth - this red also likes to be served slightly chilled!

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## RED WINE

| Italy |

**Piemont** 

Villa Pani 0,75 l 29,00 €

Barbera | Appassimento

100% Barbera - This wine has a deep ruby red color. Its bouquet is rich with notes of blackberry, violet, vanilla, fig, and almond. When young, it is full-bodied, fresh, and elegant on the palate.

With age, it becomes rounder and more complex, but retains its unique velvety character.

**Apulia** 

Vinicola Camivini 0,75 l 25,00 €

Primitivo "Anatroccolo"

Our duckling. Primitivo is a dense and fruity red wine. It goes great with our poultry dishes, especially with a dark sauce, but also has potential when it comes to a nice evening where it's all about enjoyment.

| France |

Côtes du Rhône

M. Chapoutier 0,75 l 35,00 €

Belleruche

This red wine, made from Grenache and Syrah, reflects the southern Rhône with all its dark berry aromas and slightly spicy notes. A wonderful accompaniment to any meal.

Languedoc

La Grange | Edition 2018 0,75 | 66,00 €

Castalides

A great wine from the south of France – profound, elegant, and with an overwhelming sensuality. This wine takes us into the world of refined enjoyment and constantly reveals exciting facets.









# RED WINE

|Spain|

Rioja

Bodega Vina Real 0,75 l 29,00 €

Tempranillo | Crianza

A full-bodied Spanish wine that lives up to its origins. The wood aging makes the wine full-bodied, straightforward, and a really strong wine to accompany grilled dishes with roasted flavors.

Mallorca

Can Axartell 0,75 l 24,00 €

Callet, Syrah, Mantonegro | Velomar

Cherry red in color, with lively, youthful nuances. Good shine and medium intensity.

A fresh, light red wine that invites uncomplicated enjoyment.

| Argentina |

Mendoza

Bodega Salentein 0,75 l 42,00 €

Malbec Barrel Selection

A wine for Malbec fans. Lots of smoothness and a striking wood character.









# COFFEE SPECIALTIES

Cafè crema <sub>9</sub>	3,40€
Cappuccino <sub>9</sub>	3,90€
Latte Macchiato <sub>9</sub>	4,90€
Latte Macchiato with Flavor <sub>9</sub> Caramel or Vanilla	5,40€
Espresso <sub>9</sub>	3,10€
Double Espresso <sub>9</sub>	4,50€
Espresso Macchiato <sub>9</sub>	3,60€
Mulled wine	4,50€
Pharisäer	6,50€
Irish Coffee <sub>9</sub>	7,50€
Tote Tante	6,50€
Hot Chocolate, with Amaretto or Baileys	6,50€
Grog	5,50€
Drinking Chocolate	4,50€
TEA Served in a large 0.44 l cup	
Japan Sencha / Green Tea	4,10€
Rooibos Vanilla / Herbal Tea	4,10€
Darjeeling First Flush / Black Tea	4,00€
Chamomile / Herbal Tea	3,90€
Peppermint / Herbal Tea	3,90€
Passion Fruit Orange / Fruit Tea	4,10€









# INFORMATION

#### Dear guests,

We are obliged to highlight ingredients which may provoke food intolerances. Therefore, all food items are labelled accordingly:

#### Additives subject to mandatory labeling:

1	Colorants
2	Preservatives
3	Antioxidants
4	Flavour enhancers
5	Sulphurized
6	Blackened
7	Phosphate
8	Milk protein
9	Caffeine
10	Quinine / Taurine
11	Sweeteners
12	Waxed
13	Genetically modified
14	Taurine

Nitrite curing salt

15

#### Allergens:

ER	Traces of peanuts
SC	Traces of nuts
SE	Sesame
GL	Gluten
MI	Milk
FR	Fructose
KR	Crustaceans
FI	Fish
SW	Pork
EI	Egg
SF	Mustard
V+	Vegan
V	Vegetarian
SJ	Soy





