

# Brodersen

DIE GENUSSGEMEINSCHAFT.

We cook everything fresh, with high-quality food, preferably from small producers here in the area!  
**#Sharingiscaring**

We serve our homemade breads with butter and dip p.P. 3

To accompany the bread

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Taggiasca **Olives** 6

Thinly cut **coppa stagionata** 8

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Appetizers

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Homemade **duck liver parfait** 19,5  
with chocolate jelly, quince compote and cocoa brioche fried in butter  
served with 0.1l glass of **Riesling Spätlese** from Nahe 10.5

Flamed **goat's cream cheese** 18.5  
with pickled mandarins, marinated lamb's lettuce and walnut crunch

**Tataki of fjord trout** fried in coffee and chili 22  
on a Sicilian citrus fruit salad with fresh mint and beurre blanc

**Brussels sprout** crispy salad 19  
with smoked goose breast, herb crème, pickled "Finkenwerder Herbstprinz" and bacon soil

Mild **potato and mussel soup** 16.5  
with mussels, roasted garlic, croutons and fennel

Slightly smaller main courses

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**Musselpot!** 28  
Mussels from Föhr in a tomato white wine broth, fries and saffron aioli

**Broccolini** fried in garlic & ginger 22  
on sweetpotato cream with feta, pomegranate chutney, brown butter crunch and fresh coriander

**Crispy veal „schnitzel“** 27  
With grandma's potato salad, dill cucumbers, lemon and cranberries

**Cod fillet** fried with grapes & almonds 29  
in verjus sauce on sauerkraut with dill and fine mashed potatoes

**Pink breast & crispy leg of farmyard duck** 32  
with cumquat compote, spiced jus, ginger red cabbage and fried potato mash

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Sides

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**French Fries** from the red Laura potato with house mayonnaise 6,5

Portion of roasted **broccolini** in garlic & ginger 8

Small **herb salad** in PX vinaigrette 4,5

**Cucumber salad** with sour cream 4