

# OUTER ROADS

## RESTAURANT

### [ 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, made with ingredients from our region and lovingly prepared by our culinary team. Every product you find on your plates and in your glasses at our hotel is selected 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 ask a member of our crew.

Another highlight of our hotel is the café in the BOATHOUSE. It has become an absolute hotspot – a place with café culture and homemade delicacies, beach club vibes with delicious snacks and sundowner drinks in comfortable beach chairs. Here you can enjoy yourself, relax, unwind, and let your mind wander. Every Wednesday to Sunday, 12:00 PM to 6:00 PM. Hot meals are served until 5:00 PM.



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!

Best regards from the  
RIVER LOFT Hotel

*Crew*



All dishes marked with the "Culinary Inclusion" logo can be prepared in such a way that they are suitable for people with swallowing difficulties.



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### LOCAL HEROES

Local products inspired by recipes from international sailors and freshly cooked by our kitchen crew. All our products that find their way onto the plates and into the glasses of our hotel are carefully selected. Quality, regionality, and the relationship with the people behind these products are crucial to our choice. Together with our local heroes, we share a special passion for food and drink!



#### KRABBen- & FISCHHANDEL FROM TÖNNING

Fresh North Sea products with tradition: Krabben- & Fischhandel Tönning delivers high-quality fish and crabs directly from the coast.



#### KLAUS MEYN METZGEREI FROM WESSELN

The Klaus Meyn Metzgerei stands for high-quality responsibly processed meat and a long tradition of butchery.



#### BRÜNING GEMÜSEBAU FROM NORTORF

The family-run company Brüning supplies fresh, locally grown vegetables – short distances, top quality!



#### MARCUS FLIEGEL EIERHANDEL FROM BRUNSBÜTTEL

Fliegel's country eggs stand for fresh eggs from regional agriculture – and you can taste it!



#### BÄCKEREI BALZER FROM MARNE

The Balzer bakery combines traditional baking craftsmanship with high-quality ingredients from the region.



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### [ 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 Brunsbüttel.

#### **Beef Tartare**

with capers, tomato and parsley <sub>Fr</sub>

18,00 €

#### **Bruschetta**

with heirloom tomatoes and arugula <sub>GL, FR, V</sub>

12,00 €

#### **"Caesar Salad" Romaine lettuce**

with Parmesan and croutons <sub>MI, GL</sub>

12,00 €

optional

with chicken breast strips

16,50 €

with four shrimp <sub>KR</sub>

17,50 €

#### **Grilled green asparagus**

with burrata and a caper-lemon vinaigrette <sub>MI, FR, V</sub>

16,50 €

### [ SPOON AND SLURP ]

Freshly prepared and refined with selected ingredients, our soups offer a perfect balance of flavor and tradition. Whether classic or modern in interpretation, each soup is a delight that warms the senses and stimulates the appetite.

#### **Carrot and Ginger Soup**

with carrot chips <sub>v+</sub>

9,50 €

#### **Wild Garlic Cream Soup**

with Pesto Crostini <sub>MI</sub>

10,50 €

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[ RIVER LOFT ]  
HOTEL

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### 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 jus, Parmesan polenta and roasted carrots MI

24,50 €

#### Lamb loin with a wild garlic crust

with port wine jus, potato rissoles and spring vegetables GL, MI, SE

32,00 €

#### Veal Cordon Bleu or Wiener Schnitzel

with cranberries, roasted potatoes and cucumber salad GL, EI, MI, SW

29,00 €

### 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.

#### Whole trout FI

24,00 €

#### Kikok chicken (approx. 200 g)

24,00 €

#### Lamb rack

32,00 €

#### Rump steak (approx. 250 g)

31,00 €

#### Fillet steak (approx. 400 g)

35,00 €

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**RIVER LOFT**  
HOTEL

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### [ 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.

#### Cod

with saffron sauce, pommes dauphine and romanesco FI, MI, SE, GL 26,00 €

#### Pan-seared char

with white wine caper sauce, beluga lentils, sweet potato purée and snow peas FI, MI 28,00 €

#### Pan-seared salmon fillet

with horseradish mashed potatoes, pak choi and pesto FI 27,00 €

### [ VEGGIE ]

#### Vegan burger

with sweet potato fries and salad GL, V+ 14,50 €

#### Udon

with stir-fried vegetables, vegan chicken strips, black sesame seeds and soy sauce SJ, V+, GL 18,00 €

### [ 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 €

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### [ FOR THE KIDS ]



Potato pancakes with applesauce <sub>FR</sub>	6,90 €
Pasta with tomato sauce <sub>FR, GL, EI</sub>	6,90 €
Mini fried fish with fries, peas, and carrots	8,50 €

### [ DUNK AND DIP ]

Truffle mayonnaise <sub>GL, EI</sub>	3,50 €
Chili cheese sauce <sub>MI</sub>	2,50 €
Herb butter <sub>MI</sub>	2,00 €
BBQ sauce <sub>SE, FR</sub>	2,00 €
Avocado salsa	2,00 €
Remoulade <sub>EI, SJ, SE</sub>	2,00 €
Heinz Ketchup <sub>FR, SE</sub>	1,00 €
Heinz Mayonnaise <sub>GL, EI</sub>	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.*

<b>Chocolate Cake</b> with Coffee Caramel and Crème Anglaise <sub>MI, EI</sub>	9,50 €
<b>Elderflower Mousse</b>  with Strawberry-Rhubarb Sorbet <sub>FR, MI</sub>	8,00 €
<b>Selection of three sorbets</b>  with fruit (daily selection/vegan) <sub>V+</sub>	12,00 €

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### [ SOFTDRINKS ]

Coca-Cola <sup>1,9,11</sup> , Diet Coke, Coke Zero, Fanta <sup>1,3</sup>	0,2 l	3,90 €
House water double filtered, „Ebbe“ or „Flut“	0,7 l	5,40 €
<b>Mistelhain-Tonics</b>		
Desert <sup>2,11</sup>	0,2 l	3,80 €
Trend <sup>2,11</sup>	0,2 l	3,70 €
Ambition <sup>2,11</sup>	0,2 l	3,70 €
Navy (Ginger-Beer) <sup>2,10,11</sup>	0,2 l	3,90 €
Granini Fruit Juices	0,2 l 0,4 l	3,60 € 5,90 €
Rhabar Bert, rhubarb lemonade <sup>1,2,4,11</sup>	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	0,33 l	3,90 €
Vitamalz Bottle	0,33 l	4,10 €
Maisel`s Weizen Original Bottle	0,5 l	5,20 €
Maisel`s Weizen Alcohol-Free Bottle	0,5 l	5,00 €

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## RESTAURANT

# WINE Menu

### [ SPARKLING ]

#### | Germany |

Schlosskellereich Affaltrach from Württemberg	0,1 l	5,50 €
RIVER LOFT Sparkling wine dry	0,75 l	22,00 €

*Classically dry, sparkling in the glass - refreshingly elegant.*

#### | Italy |

Vinivola Serena from the Veneto	0,1 l	6,00 €
Prosecco Spumante Brut	0,75 l	32,00 €

*Bella Italia in a glass, refreshing and fruity.*

La Petit Maison, Millesimato, Brut 2021er	0,1 l	6,80 €
Prosecco, Gold Edition	0,75 l	48,00 €

La Petite Maison, Millesimato, Brut 2021er	0,1 l	6,00 €
Prosecco, Pink Edition	0,75 l	42,00 €

#### | France |

Aimery Grande Cuvée	0,1 l	8,00 €
Rosé Cremant	0,75 l	36,00 €

*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.*

Moët & Chandon from the Champagne region	0,1 l	19,00 €
Champagner Brut Impérial	0,75 l	99,00 €

*Crisp green apple, lemon, white flowers, and stony minerality. The refreshing perlage hints at citrus fruits and gooseberry.*

Ruinart Champagne	0,75 l	159,00 €
Rosé		

*A lively bouquet of wild strawberries and raspberries. Dry on the palate, with lovely fruit flavors of currant, peach and a hint of eucalyptus.*

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## RESTAURANT

### [ WHITE WINE ]

#### | Germany |

##### **Pfalz**

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!*

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## RESTAURANT

### [ WHITE WINE ]

#### | Austria |

##### Weinviertel

Gmeinböck Winery	0,2 l	5,50 €
Grüner Veltliner „Muschelkalk“	0,75 l	19,00 €

*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.*

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## RESTAURANT

### [ 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 |

##### **Toscana**

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.*

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## RESTAURANT

### [ 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 l	36,00 €
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*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 €
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*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 l	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 l 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.*

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### [ 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.*

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RESTAURANT

## REFRESHING & *alcohol-free*

### | White |

Allendorf Family	0,2l	6,00 €
Save Water "Riesling" alcohol-free (0.5% vol.)	0,75l	24,00 €

*A fresh, fruity Riesling that pairs well with salads, fish dishes and poultry*

### | Rosé |

Allendorf Family	0,2l	6,00 €
Rosé alcohol-free (0.5% vol.)	0,75l	24,00 €

*A fruity, slightly dry rosé that pairs well with salads, fish dishes, poultry and pork*

### | Secco |

Tobias Rickes	0,2l	7,00 €
"Zero Secco" alcohol-free Secco (0.5% vol.)	0,75l	25,00 €

*A crisp, fruity Secco*

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**RIVER LOFT**  
HOTEL

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## RESTAURANT

### [ 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 €

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### 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
- 15 Nitrite curing salt

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               |



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