entspannte Achtsamkeit

OKELMANN'S

bewusster Lifestyle

Welcome

TO OUR RESTAURANT

THE TASTE OF NORTHERN GERMANY

That's what's all about when we talk about slow food:

Herbs and fruits from our own garden, asparagus and blueberries from the neighboring farms, organic goat's cheese from local produce,...
We also source our meat from the surrounding villages - from happy animals raised in a species-appropriate manner. Traditional family recipes meet clean eating - the best of both worlds, we think.

Our heart beats for the region and wherever possible, we source our products from here and in organic quality. Always lovingly selected and really well prepared.

At Okelmann's, we have always lived our love of indulgence and the best products.

That's why we support the idea of Slow Food: good, clean, fair for all.

SO NICE THAT YOU ARE HERE & SHARE YOUR LOVE OF GOOD WITH US.

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Menu

STARTERS

PUMPKIN CREAM SOUP
Vegan · GLUTEN FREE

with pumpkin crunch | pomegranate parsley // 8,90 €

BEETROOT CARPACCIO
GLUTEN FREE

with rocket | caramelized walnuts Honey-Rosemary-Vinaigrette // 9,90 €

+ organic goat cream cheese (local produce) // + 3 €

PUMPKIN QUICHE

with leek | fennel | wild herb salad // 12,90€

MAIN DISHES

AUTUMN BOWL
Vegan · GLUTEN FREE

with wild herb salad | grilled hokkaido pumpkin | cranberries | Honey-Rosemary-Vinaigrette | caramelized pumpkin seeds | potatoes | hummus // 16,50 €

+ local free-range chicken // +7,00 €

+ organic goat cream cheese // +6,00 €

+ Falafel Vegan // +5,00 €

+ crispy shrimps // +7,00 €

BEEF ROULADE

with cranberry sauce | goat cheese-thyme-plum-tartes | wild herb salad // 25,90 €

CLASSICS

CHICKEN FRICASSEE

chicken fricassee (traditional Okelmann's family recipe) | pea-mint-hummus | pomegranate | rice | fresh cucumber salad // 18,50 €

ESCALOPE FROM LOCAL PORK

with fries | salad // 16,90€

+ organic mushrooms (local produce) in cream sauce // +7,00 €

CURRYWURST FROM LOCAL PORK

with homemade curry sauce and fries // 13,50€

DESSERTS

PUMPKIN SPICE-PANNACOTTA

with apple sauce | honey-caramel-pumpkin seed-popcorn // 8,90€

MALLORCAN ALMOND CAKE

with caramel sauce | vanilla ice cream GLUTEN FREE // 8,90€

AFFOGATO // 4,20€

Espresso with vanilla ice cream (vegan option)

ORGANIC ICE CREAM // 4 € PER CUP

mango (vegan) | strawberry (vegan) vanilla | chocolate | stracciatella | tiramisu pistachio

FANCY AN ESPRESSO?...

PLEASE CONTACT US FOR INFORMATION ABOUT ALLERGENS AND POSSIBLE ADDITIVES, AS WELL AS IF YOU WOULD PREFER TO ORDER A SMALL PORTION OF THE MAIN COURSE.