

Dinner menu

5:00 - 9:00 p.m.



GUTES AUS

DER REGION

DEICHPERLE

Restaurant & Café

Moin moin and welcome to the **DEICHPERLE**,
we are delighted that you are here and would like you to feel completely at
home.

Whether it's fresh fish from the coast, a piece of top-quality meat or a
delicious vegetarian experience, with us your culinary wishes will come true.
One look at our menu and you will immediately notice what our heart beats
for: specialities here from the region. We work closely with many suppliers
from Dithmarschen and Schleswig-Holstein.

Whether fresh organic vegetables from the Westhof farm just outside Büsum,
bread and rolls from the Nordseebäcker Kruse bakery in Büsum or fresh fish
from Tönning - regionality is our top priority. It also has to be fresh, seasonal
and organic! Because our credo is: our dishes are honest and down-to-earth
and always prepared with exciting taste components - often from other
countries. In short: signed with modern handwriting.

My team and I wish you a good time at the Deichperle!

Bon appetit!

GIO MURGIA
Chef



Game menu

Turnip stew

Venison Viennese sausage / Mie de pain

(A, G, I, J)

€ 12,00

Main course

„Short and long 2.0“

Pink venison saddle in herb crust / roast wild boar / blackberry jus / sautéed Brussels sprouts / potato soufflé sautéed Brussels sprouts / potato soufflé

(A, C, G, I, O)

€ 28,00

Venison goulash

cocoa chilli ice cream / cream savoy cabbage / nut butter spaetzle

(A, C, G, I, O)

€ 29,00

Savoy cabbage game roulade

bacon jus / parsnip duet 'glazed & pureed'

(A, C, G, I, J)

€ 25,00

Starters

Goat cheese au gratin € 17,00
pickled figs / rocket salad / seeds (G, H, I, J)

Pear carpaccio - marinated in honey saffron stock € 17,50
Gezupfter Parmaschinken / Pinienkerne / Birnen-Vanille-Essenz / Zupfsalat /
Provolone (G, H)

Beetroot hummus € 19,00
vegan Falafel balls / pickled vegetables / quinoa / pane carasau (Sardinian shepherd's bread) /
extra virgin olive oil (A, E, H)

Salads

„Deichperle“ € 22,00
leaf lettuce / pointed cabbage / tomato / spring leek / cucumber / french dressing /
fried fish „catch of the day“ / king prawns (A, B, D, G, J)

Caesar Salad (main course) € 15,00
veggie romaine lettuce / parmesan / anchovies / dried tomatoes / homemade croutons /
Caesar dressing (A, B, C, D, G, J)
as a starter € 10,50

on request additionally with
roasted chicken breast +€ 7,00
three fried king prawns (B) +€ 8,50
falafel balls (A) +€ 4,00

Waldorf salad € 15,00
as a starter € 10,50
Sliced tubers / apple / beetroot / crème fraîche / citrus flavour / frisée (A, B, D, G, I, J, N)

on request additionally with
roasted free-range chicken breast +€ 7,00
three fried king prawns (B) +€ 8,50
Büsum crabs +€ 8,50
falafel balls (A) +€ 4,00

Snacks

- Deichperle Currywurst** € 14,00
homemade currysauces / crusty bread / steak house fries (A, I, N)
choice of curry: curry Mahimi – mild
 curry Grishma – spicy
 curry Harathi – hot

Soups & stews

- Büsum shrimp soup** € 16,00
Northsea shrimps / whipped cream / chervil (A, B, D, G, I, O)

- vegan** **Pumpkin-coconut-ginger** € 10,00
Velvet soup / coconut flakes / shiso (E, H, J)

- Cullen Skink (smoked fish soup)** € 17,00
Smoked fish / cod / fish stock / béchamel / vegetable garnish (A, D, G, J)

Vegetarian & vegan main courses

Dithmarscher coastal curry € 18,00

vegan

Red curry sauce / cabbage & turnip vegetables / basmati rice (F, I, K)

We recommend

Vermentino, IGP, dry

0,2 l / 0,75 l



San Marzano, Apulia, Italy (N) € 6,50 / € 26,50

Red pappardelle € 22,50

veggie

Sautéed pointed cabbage / cherry tomatoes / shallots / nutmeg butter / provolone cheese (A, C, G, H, I)

On request additionally with

Büsum crab +€ 8,50

We recommend

White Burgundy, VDP, dry

0,2 l / 0,75 l



Winery Bischel, Rheinhessen (N) € 8,00 / € 28,00

Dumplings filled with nutmeg pumpkin € 17,00

veggie

Sweet and sour pumpkin / roasted seeds / cranberries / purple curry foam (A, E, H, I)

We recommend

Chardonnay, QbA, dry

0,2 l / 0,75 l



Winery Markus Schneider, Ellerstadt, Pfalz (N) € 10,50 / € 38,00

Pomegranate risotto € 17,00

vegan

Arborio rice / pomegranate seeds / leek / citrus oil / wild herbs /
vegan cream cheese (F)

On request additionally with

three fried king prawns (B) +€ 8,50

We recommend

Vermentino, IGP, trocken

0,2 l / 0,75 l



San Marzano, Apulia, Italy (N) € 6,00 / € 26,50

Meat

German entrecôte (180g) € 33,00

Port wine jus / sautéed pointed cabbage / pommés carrée (I, J, O)

as **Surf & Turf** (with two fried prawns) (B) € 38,80

We recommend

„Kaleidoscope“, dry

0,2 l / 0,75 l 

Kaapzicht Estate, Stellenbosch, South Africa (N) € 8,50 / € 30,00 

Original Viennese veal escalope € 26,00

Fried potatoes / cranberries / cucumber salad (A, C, N)

We recommend

„Gemischter Satz“ Cuvée, QbA dry

0,2 l / 0,75 l 

Winery Pfaffl, Austria (N) € 6,50 / € 26,00 

Plucked guinea fowl leg € 28,00

Port wine jus / market vegetables / mashed potatoes / shiso (A, G, J, O)

We recommend

„Merlot is white“, Merlot, dry

0,2 l / 0,75 l 

Winery Christian Bamberger, Nahe, Rheinland-Pfalz (N) € 8,00 / € 28,00 

Slices of beef cheek € 28,00

Vegetable and potato cassoulet / fried onions / sea salt (A, G, I, J, O)

We recommend

Nero d'Avola, DOC, dry

0,2 l / 0,75 l 

Donnafugata, Sicily, Italy (N) € 9,00 / € 31,00 

Fish

Open fish lasagne € 29,00

Monkfish / cod / lobster bisque / market vegetables / sea salt (A, B, C, D, G, I)

We recommend

Grauburgunder, QbA, dry

0,2 l  TIPP


Winery Pfannebecker, Rheinhessen (N) € 6,00

Grilled scallops € 32,00

Pomegranate risotto / leek / citrus oil / wild herbs / foamed velouté (A, B, J, M)

We recommend

Saint Roch le Rosé, Cuvée Grenache Gris & Mourvèdre

0,2 l / 0,75 l  TIPP


Château Saint Roch, Languedoc-Roussillon, France (N) € 8,00 / € 28,00

Plaice fillets 'Büsumer style' € 29,90

North Sea prawns / bacon butter / boiled potatoes / side salad with house dressing (A, B, D, G, N)

We recommend

„Merlot is white“, Merlot, dry

0,2 l / 0,75 l  TIPP

Winery Christian Bamberger, Rheinland-Pfalz, Nahe (N) € 8,00 / € 28,00

Grilled butter mackerel € 24,00

Sautéed pointed cabbage / cherry tomatoes / shallots / nutmeg butter / mashed potatoes (A, D, G, H, I)

We recommend

Riesling, QbA, off-dry

0,2 l  TIPP

Winery Crass, Rheingau (N) € 5,50

Three kinds of fried fish € 27,00

Three fried fish fillets 'catch of the day' / creamy mustard sauce / fried potatoes / fried potatoes / side salad with house dressing (A, D, G, I, J, N)

On request additionally with

Büsum crabs (B) +€ 8,50

two fried king prawns (B) +€ 5,80

We recommend

Chardonnay, QbA, dry

0,2 l / 0,75 l  TIPP

Winery Markus Schneider, Ellerstadt, Pfalz (N) € 10,50 / € 38,00

Dessert

Tarte Tatin (caramelised apple tart) € 13,00

Clotted cream / apple crisp / buttermilk ice cream / crumble (A, C, G)

Crème Brûlée € 10,00

Plum compote / pop (C, E, G)

Pumpkin muffin € 10,00

Coconut frosting / pumpkin and pear chutney / calamansisorbet (A, F, H)

vegan

Variation of the Valrhona chocolate € 13,00

Cake / mousse / earth / dust / wild berry domino stone / flamed marshmallow (A, C, G)

Coffee & Tea

Coffee from Seeberger

Cup of coffee	€ 3,00	Hot chocolate	€ 3,80
Coffee mug	€ 3,80	Hot chocolate with cream	€ 4,20
Espresso	€ 2,60	Pharisees	€ 5,50
Double Espresso	€ 4,20	Irish Coffee	€ 5,50
Espresso Macchiato	€ 3,00	Tote Tante	€ 5,50
Cappuccino	€ 3,80	Grog	€ 5,50
Kids-Cappuccino	€ 0,50	Hot lemon	€ 1,50
Latte Macchiato	€ 4,20	Ice coffee with vanilla ice cream	
Latte Macchiato with caramell.....	€ 4,50	& whipped cream.....	€ 5,00
Milk coffee	€ 4,00	Ice chocolate with vanilla ice cream	
		& whipped cream.....	€ 5,00

Tea from Samova

Jug 0,4 l € 4,50

We offer you a wide range of different types of tea. Talk to our team or stop by our tea station at the buffet.

Water

Deichperle bottled water

Sparkling or still 0,5 l / € 3,20

Sparkling or still..... 1,0 l / € 4,70

Selters Culinaria

Classic..... 0,25 l / € 3,20

Classic..... 0,75 l / € 6,50

Naturell..... 0,25 l / € 3,20

Naturell..... 0,75 l / € 6,50

Lemonade

Lemonades from Fritz

Kola..... 0,33 l / € 4,00

Kola Superzero..... 0,33 l / € 4,00

Orange lemonade..... 0,33 l / € 4,00

Lemonade..... 0,33 l / € 4,00

Mischmasch..... 0,33 l / € 4,00

Apple-Cherry-

Elderflower 0,33 l / € 4,00

Housemade lemonades

(also available as frozen lemonade)

ORGANIC Ginger-Lemon-

Lime 0,3 l / € 6,50

ORGANIC Elderflower &

Lemon balm..... 0,3 l / € 6,50

ORGANIC Raspberry-

Lemon 0,3 l / € 6,50

ORGANIC Peach 0,3 l / € 6,50

Thomas Henry

Bitter Lemon ^(3,8)..... 0,3 l / € 4,50

Ginger Ale ⁽¹⁾..... 0,3 l / € 4,50

Juices & spritzers

Spritzers with juices from Klindworth

Apple spritzer clear 0,3 l / € 4,50

**Apple spritzer clear
naturally cloudy** 0,3 l / € 4,50

Redcurrant spritzer 0,3 l / € 4,50

Maracuja spritzer 0,3 l / € 4,50

Rhubarb spritzer 0,3 l / € 4,50

Juices from Klindworth

Apple juice 0,3 l / € 4,50

**Apple juice
naturally cloudy** 0,3 l / € 4,50

Orange juice 0,3 l / € 4,50

Grapefruit juice 0,3 l / € 4,50

Cherry nectar 0,3 l / € 4,50

Redcurrant nectar 0,3 l / € 4,50

Rhubarb nectar clear 0,3 l / € 4,50

Maracuja nectar 0,3 l / € 4,50

Banana nectar 0,3 l / € 4,50

Tomato juice (0) 0,3 l / € 4,50

Cherry banana 0,3 l / € 4,50

Beer

from the barrel

Jever

Pilsener ^(A)..... 0.3 l / € 3,90

Pilsener ^(A)..... 0.5 l / € 4,90

Radeberger

Pilsner ^(A)..... 0.3 l / € 3,90

Pilsner ^(A)..... 0.4 l / € 4,90

Stowford Press Cider 0.4 l / € 5,80

Stowford Press Cider 0.3 l / € 4,90

Obersdorfer Bright ^(A) 0.5 l / € 6,20

Obersdorfer Bright ^(A) 0.3 l / € 3,90

Bottled beers

Jever

Fun non-alcoholic 0.33 l / € 4,00

Lime 0.33 l / € 4,00

Schöfferhofer

Grapefruit 0.33 l / € 4,00

Schneider Weisse

TAP 1 - Bright white 0.5 l / € 5,90

TAP 2 - Crystal 0.5 l / € 5,90

TAP 3 - non-alcoholic 0.5 l / € 5,90

Aperitif

Aperol Spritz 0.3 l / € 10,00

Déjà-Vu Tonic 0.3 l / € 10,00

Déjà-Vu Wild Berry 0.3 l / € 8,50

Lillet Wild Berry 0.3 l / € 8,50

Black Hugo 0.3 l / € 10,00

Strawberry-Rhubarb-Spritz 0.3 l / € 10,00

Sehr geehrte Gäste,
wir sind dazu verpflichtet, Zutaten, die Lebensmittelunverträglichkeiten auslösen können, besonders hervorzuheben.
Aus diesem Grund finden Sie an den Speisen und Getränken folgende Kennzeichnungen:

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

Kennzeichnungspflichtige Zusatzstoffe

Additives

- ¹ mit Farbstoffen / with food colours
- ² mit Konservierungsstoffen / with preservatives
- ³ mit Antioxidationsmitteln / with antioxidants
- ⁴ mit Geschmacksverstärkern / with flavor enhancer
- ⁵ mit Schwärzungsmitteln / blackened
- ⁶ mit Phosphat / with phosphate
- ⁷ koffeinhaltig / caffeinated
- ⁸ chininhaltig / chitinous
- ⁹ gewachst (Oberfläche von Frischobst) / waxed surface of fresh fruits
- ¹⁰ mit Taurin / with taurine
- ¹¹ enthält eine Phenylalaninquelle (Bsp. Süßungsmittel Aspartam) / contains a phenylalanine source
- ¹² mit Süßungsmitteln / with sweeteners

Kennzeichnungspflichtige Allergene

Allergenic Ingredients

- ^A Glutenhaltiges Getreide / cereals containing gluten
- ^B Krebstiere / crustaceans
- ^C Eier / eggs
- ^D Fisch / fish
- ^E Erdnüsse / peanuts
- ^F Soja / soybeans
- ^G Milch / milk
- ^H Schalenfrüchte / nuts
- ^I Sellerie / celery
- ^J Senf / mustard
- ^K Sesamsamen / sesame seeds
- ^L Lupine / lupine
- ^M Weichtiere / molluscs
- ^N Schwefeldioxid und Sulfit / sulphur dioxide
- ^O Alkohol / alcohol

Alle Angaben ohne Gewähr.
All information is supplied without guarantee.