

## WELCOME AT WILKENS ANNO 1835!

Within the meaning of „tradition meets future“ we present here the new WILKENS generation. Have a look around – you will find a place that remembers of old times and will tell new stories as well.

It is a pleasure for us that you are here now and will write these new stories together with us. Because every visit here will be a very special experience.



### WE LOVE BREAD!


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*Our bread is freshly baked every day – try it with our homemade dips!!*

#### **WILKENS bread basket**

original WILKENS freshly baked bread, served with 2 dips (I) 4,90 €

#### **WILKENS homemade dips:**

tomato-sugo  - only tomatoes & fresh herbs, garlic butter (D), WILKENS Sour Cream (D), 1,80 €  
basil-peanut-pesto (H)



### STARTERS

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#### **deep-fried cauliflower in panko**

with truffles-mayonnaise & spicy soy-sauce (A,I,L) 12,90 €

#### **carpaccio of colorful beetroot & matured goat cheese**

on salad bouquet in balsamic-dressing (D,L) 13,90 €

#### **tartare from norwegian salmon**

in profiterole with cucumber and chives on bitter lettuce (A,B,I,L) 14,90 €

#### **french onion soup**

with gratinated cheese-croûton (A,D,I) 6,90 €

#### **hokkaido pumpkin cream soup “oriental”**

with baked shrimp in breadcrumbs (C,D,I) 7,40 €

## DIE WILKENS ANNO 1835 QUALITÄTS-PRINZIPIEN

Alle WILKENS-Gerichte stellen wir für Sie immer frisch und aus hochwertigen Zutaten her.

Wir kennen unsere Lieferanten und pflegen ein vertrauensvolles Verhältnis mit Ihnen.

Beim Einkauf achten wir stets auf Frische & Qualität. Immer wenn es uns möglich ist, greifen wir auf Zutaten aus der Region zurück. Das schont auch die Umwelt, durch kürzere Transportwege.

Unsere Rezepte beinhalten ebenso viel Tradition, wie neue Ideen. Alle Gerichte werden mit viel Leidenschaft gekocht – so entstehen kulinarische Highlights, die für unsere Gäste zum Geschmackserlebnis werden.

**Ihr WILKENS Anno 1835-Team**



### SALAD

**side salad** – leaf salad with tomato, cucumber & carrots (L) 

4,50 €

(side salad can be only ordered with a main course – served without bread)

**„fried-chicken-salad“** – large mixed salad with baked corn-fed chicken breast (A,I)

16,90 €

**“steak salad”** – with grilled strips of argentinian beefsteak & homemade bbq-sauces (A,L)

19,90 €

choose between homemade balsamico- or joghurt-dressing (D)

To all salad dishes we serve our freshly baked WILKENS bread!!! (I)

**„Schlemmer-Schnitte“**

freshly baked focaccia with ricotta, two types of pumpkin, grilled shrimp, bell pepper,  
leek & cheese gratinated (C,D,I)

14,90 €



### VEGGIE SPECIAL

**" veggie bowl"** – white wine risotto with artichokes, peppers & Parmigiano  (D)

18,90 €



## WILKENS ORIGINALS

**WILKENS originals you will only find once in the world – here!!!**

### **WILKENS Currywurst – our own recipe**

with french fries (I)

8,90 €

### **breaded & baked camembert**

with cranberries on salad with pumpkin-vinaigrette (A,D,I,L)

12,90 €

### **pork escalope „Wiener Art“ with french fries & mixed salad (A,D,I,L)**

14,90 €

(choose optionally between “Jägerschnitzel” with fresh champignons in cream **16,90€**


or “Sauerrahm-Schnitzel” with parmesan, leek, tomatoes & cashews (K) gratinated **17,90€**)

### **WILKENS „Beef-Burger“**

with homemade bbq-sauces, cheese & french fries (D,I)

16,90 €

### **WILKENS „Dicke Dinger“ – baked potato with sour cream (D) and**

- sautéed vegetables & homemade tomato sugo (D)  10,90 €
- hokkaido- & butternut pumpkin, leek and minced meat 15,90 €
- hokkaido- & butternut pumpkin, leek, shallots & grilled scallops (N) 18,90 €



## MEAT DISHES

### **WILKENS “pepper-griller”**

steaks from the bbq with homemade green-pepper-sauce  
coleslaw salad & pommes croquettes (D)

19,90 €

**argentinian beefsteak** with “café de Paris-butter”,  
baked potato with WILKENS sour cream & coleslaw salad (D,L)

200g 22,90 €

300g 27,90 €

### **Currywurst “Royal”**

with truffled tagliatelle & grilled prawns (C,D)

18,90 €

### **grilled veal liver with red onion sauce**

and apple-potato mash (D)

23,90 €

### **pot roast of venison**

with homemade red cabbage & traditional bread dumplings (A,D)

24,90 €

### **roasted iberico-pork cheeks in madeira-sauce**

with tomato-spinach-vegetable & pommes dauphine (D,I,L)

27,90 €

### **deer medaillons from the bbq**

with mussels-sauce, leaf spinach and potato-celery mash (D,E,N)

29,90 €



## FISH AND MORE

### grilled pike perch fillet


on a hash brown with white wine-sauce and brussels sprouts (B,D)

25,90 €



## PASTA? BASTA!

### Rigatoni (I) & freshly grated parmesan cheese „Grana Padano“ (D) with

- sautèed vegetables & homemade tomato sugo (D)  10,90 €
- hokkaido- & butternut pumpkin, leek and minced meat 16,90 €
- hokkaido- & butternut pumpkin, leek, shallots & grilled scallops (N) 19,90 €



## DESSERT

### *...WILKENS dessert, guaranteed homemade!*

**orange parfait** on marinated berry salad (A,D) 8,90 €

**crème brûlée** with caramelized cane sugar (A,D,K) 7,90 €

**WILKENS “mokka mousse”** – with toffee-sauce (A,D,I,K) 8,90 €

**speculoos tiramisu** (A,D,I,K) 8,50 €

**dessert variation** – a colorful mix of homemade desserts (A,D,I,K) 9,50 €

**please note the following allergens to prevent allergic reactions!**  
(letters are listed beside each dish, cross-contacts cannot be ruled out!)

#### BITTE BEACHTEN SIE FOLGENDE ALLERGENE:

**A = Eier**

**B = Fisch**

**C = Krebstiere**

**D = Milch (einschließlich Laktose)**

**E = Sellerie**

**F = Sesamsamen**

**G = Schwefeldioxid und Sulphite**  
(Konzentrationen > 10 mg/kg oder 10 mg/l)

**H = Erdnüsse**

**I = Glutenhaltiges Getreide**

**J = Lupine**

**K = Schalenfrüchte (Nüsse)**

**L = Senf**

**M = Sojabohnen**

**N = Weichtiere**