

## Home Made Soups

### Opitz

### Menu

Tomato soup  
with cream topping<sup>(c,h)</sup> € 7,50

Pea soup with cooked sausage  
and bacon<sup>(h)(4)</sup> € 7,50

Potato soup  
with smoked meat<sup>(a)(4)</sup> € 7,50

Hamburg shrimp soup  
with cream topping<sup>(c,e,f,g,h) (1)</sup> € 10,50

During the summer months you  
can enjoy our outdoor patio

### Salads

Side Salad<sup>(d)</sup> € 6,00

Seasonal Salad<sup>(d)</sup> € 9,00

Cucumber in cream dressing<sup>(c)</sup> € 5,50

Lettuce in cream dressing<sup>(c)</sup> € 5,50

Salad with roasted chicken breast<sup>(d)</sup>  
€ 18,50

Salad with  
fresh North Sea shrimps<sup>(d,c)</sup> € 22,90

### Opening Hours

Monday - Friday 17:00 – 22:00

Saturday, Sunday 16:00 – 22:00

Kitchen closes at 21:45

## Specials

Labskaus (typical Hamburg sailor's dish) made with salted beef, fried eggs and a matjes (pickled herring), beetroot and gherkins<sup>(a,b,f,h,i,l)(4)</sup> € 23,50

Ewerscholle „Finkenwerder Style“ Plaice fried with bacon, served with lettuce in cream dressing and fried potatoes<sup>(a,c,f)</sup> € 26,50

Slow cooked beef goulash with a side of green pepper corns, salad and fried potatoes<sup>(d)(2)</sup> € 22,50

Home made beef roulade stuffed with bacon, onions and gherkins, served with red cabbage and fried potatoes<sup>(2,4)</sup> € 22,50

Hamburger Pannfisch (pan fried ocean perch and rock salmon fillets) served with dijon-mustard sauce and fried potatoes<sup>(a,c,d)</sup> € 26,50

## Mains

„Farmers's Breakfast“ eggs and fried potatoes with diced ham and gherkins<sup>(b)(4)</sup> € 16,50

Pan-fried vegetables with bell pepper, mushrooms, zucchini, onions and fried potatoes<sup>(h)</sup> € 17,50

Home made sour pork aspic served with mustard-pickled gherkins and fried potatoes<sup>(d,h,i)</sup> € 18,50

Mild brawn served with home made remoulade and fried potatoes<sup>(1,2,4)</sup> € 18,50

Stir-fried chicken breast with bell peppers, onions, tomatoes and fried potatoes<sup>(4)</sup> € 20,50

Roast chicken pasta with a tomato and cream sauce<sup>(a,c)</sup> € 17,50

Pan-fried cured pork („Kasseler“) with fried egg, side salad and fried potatoes<sup>(b,d)</sup> € 18,50

Wiener Schnitzel with cucumber salad in cream dressing and fried potatoes<sup>(a,b,c)</sup> € 28,50

„Opitz-Topf“ pork medallions, mixed vegetables „Leipziger Allerlei“ and fried potatoes<sup>(c)</sup> € 23,50

Pork medallions with fresh button mushrooms à la crème and fried potatoes<sup>(c)</sup> € 23,50

Homemade regionally sourced roast beef (cold) with remoulade and fried potatoes<sup>(b,c,d,h,j,l)</sup> € 28,50

Rumpsteak with onions, fresh button mushrooms, herbed butter and fried potatoes<sup>(c,d,h)</sup> € 29,50

## Herring and Matjes Specials

Three fresh herrings fried in butter,  
served with fried potatoes<sup>(c,f)</sup> € 17,50

Two home made pickled fried herrings,  
with pickled onion rings  
and fried potatoes<sup>(d,f)</sup> € 16,50

Two „Bismarckheringe“  
marinated herrings with red onions,  
dill and beetroot  
served with fried potatoes<sup>(f)(1)</sup> € 16,50

Matjes platter „Hausfrauenart“  
with three dutch marinated herring  
fillets, apples, onions, dill  
and fried potatoes<sup>(c,f)(1)</sup> € 19,50

Three dutch marinated herring fillets  
„Matjes“ with beans with bacon  
and fried potatoes<sup>(f,i)(1)</sup> € 19,50

Herring Platter with

- one pickled herring
- one herring fillet- „Matjes“ style
- one marinated herring „Bismarck“
- fresh North Sea prawns
- fried potatoes<sup>(b,c,d,e,f)(1)</sup>

€ 23,50

## Extra Fried Potatoes

Small Serving € 1,50  
Large Serving € 3,50

Our fried potatoes are pan-fried  
with bacon and onions

## North Sea Prawns from Büsum

Prawns „Sailor-Style“ with sour dough  
bread, fried egg and salad<sup>(b,e)(1)</sup> € 24,50

„Fisherman’s Breakfast“  
Prawns, scrambled eggs with salad and  
fried potatoes<sup>(b,d,e)(1)</sup> € 26,50

Pan-fried prawns with fresh button  
mushrooms, bell peppers, tomatoes, dill  
and fried potatoes, on request with  
fresh onions or garlic<sup>(e)(1)</sup> € 26,50

## Pancake<sup>(a,b,c)</sup>

with cinnamon and sugar	€ 8,50
with apple sauce <sup>(1)</sup>	€ 9,50
with cranberries	€ 9,50
with vanilla ice cream <sup>(b,c)(1,3)</sup>	€ 12,50

## Desserts

Home made red fruit jelly with vanilla cream sauce <sup>(c)(2)</sup>	€ 8,50
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Scoop of vanilla ice cream with hot raspberries <sup>(c)(2)</sup>	€ 6,50
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Scoop of vanilla ice cream with hot chocolate sauce <sup>(c,k)(2)</sup>	€ 6,50
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Scoop of walnut ice cream with advocaat <sup>(c,k,m)(2)</sup>	€ 6,50
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Whipped cream topping <sup>(c)</sup>	€ 0,40
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Scoop of vanilla ice cream <sup>(c)(2)</sup>	€ 2,50
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Scoop of walnut ice cream <sup>(c,m)(2)</sup>	€ 2,50
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## Beer on Tap

Jever Pilsener	0,3 l	€ 4,20
Jever Pilsener	0,4 l	€ 5,50
Hövels	0,3 l	€ 5,20
Beer with lemonade	0,3 l	€ 3,80
Beer with lemonade	0,4 l	€ 4,80

## Bottled Beers

Wheat beer	0,5 l	€ 5,90
Wheat beer dark	0,5 l	€ 5,90
Jever Fun (non-alc.)	0,33 l	€ 3,90
Wheat beer non alc.	0,5 l	€ 5,90
Beer with lemonade (non-alc.)	0,5 l	€ 5,50

## Soft Drinks and Juices

Lemonade	0,2 l	€ 3,30
Orange Lemonade <sup>(2,3)</sup>	0,2 l	€ 3,30
Coca Cola <sup>(1,2)</sup>	0,2 l	€ 3,30
Coca Cola <sup>(1,2)</sup>	0,33 l	€ 4,30
Coca Cola Light <sup>(1,2,3)</sup>	0,2 l	€ 3,30
Coca Cola Light <sup>(1,2,3)</sup>	0,33 l	€ 4,30
Spezi <sup>(1,2,3)</sup>	0,4 l	€ 4,80
Mineral Water		
natural/carbonated	0,25 l	€ 3,30
	0,75 l	€ 8,50
Bitter Lemon <sup>(3)</sup>	0,2 l	€ 3,50
Tonic Water <sup>(3)</sup>	0,2 l	€ 3,50
Ginger Ale <sup>(6)</sup>	0,2 l	€ 3,50
Apple spritzer	0,4 l	€ 4,80
Cherry-Banana Juicemix	0,4 l	€ 4,80
Cherry juice	0,2 l	€ 3,50
Passion fruit juice	0,2 l	€ 3,50
Orange juice	0,2 l	€ 3,50
Apple juice	0,2 l	€ 3,30
Rhubarb spritzer	0,4 l	€ 4,80
VIO Currant spritzer	0,3 l	€ 4,80

## Hot Drinks

Espresso	€ 2,40
Double Espresso	€ 4,20
Cappuccino <sup>(c)</sup>	€ 3,50
White coffee <sup>(c)</sup>	€ 4,50
Cup of coffee	€ 2,00
Glass of tea with rock sugar	€ 3,50
Glass of chocolate	€ 3,60
with whipped cream <sup>(c)</sup>	€ 4,00
Mulled red wine	€ 4,00
Grog	€ 4,00

## Clear Liqueurs 2 cl

Oldesloer Korn	€ 3,00
Fürst Bismarck	€ 3,00
Helbing-Kümmel (caraway)	€ 3,00
Jubilaeums Akvavit	€ 3,90
Linie Aquavit	€ 3,90
Ouzo	€ 3,00
Friesengeist	€ 4,90

## Aperitifs

Campari <sup>(2)</sup>	4cl	€ 5,50
Martini dry	5cl	€ 5,50
Martini Bianco	5cl	€ 5,50
Martini Rosso	5cl	€ 5,50
Sherry Dry	5cl	€ 4,90
Sherry Medium	5cl	€ 4,90
Sherry Cream	5cl	€ 4,90

## Cognac, Brandy

2 cl

Osborne Veterano 2 cl	€ 4,50
Hennessy V.S.O.P.	€ 7,50

## Bitter

Underberg <sup>(2)</sup>	2cl	€ 3,50
Gammel Dansk <sup>(2)</sup>	2cl	€ 3,50
Averna <sup>(2)</sup>	4cl	€ 5,50
Ramazotti <sup>(2)</sup>	4cl	€ 5,50

## Spirits 2 cl

Fränkisches Zwetschgenwasser Plum Eau de Vie	€ 4,50
Calvados	€ 4,50
Grappa	€ 4,50
Bombay Sapphire Gin	€ 4,50

## Whisky

### Scotch 2 cl

Ballantines <sup>(2)</sup>	€ 5,50
Johnny Walker <sup>(2)</sup>	€ 5,50
Jack Daniels <sup>(2)</sup>	€ 5,50

### Irish 2 cl

Jameson <sup>(2)</sup>	€ 6,50
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### Bourbon 2 cl

Jim Beam <sup>(2)</sup>	€ 5,50
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### Vodka 2 cl

Absolut Vodka	€ 4,50
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### Rum 2 cl

Hansen Blau	€ 3,00
Bacardi	€ 4,00

### Liquers 2 cl

Jägermeister <sup>(2)</sup>	€ 3,50
Egg liquer (advocaat)	€ 3,00
Baileys <sup>(1,2)</sup>	€ 4,00
Sambuca	€ 4,00
Amaretto <sup>(2)</sup>	€ 3,50

## White Wines

### Grauburgunder "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l	€ 8,50
Bottle 0,75 l	€ 32,00

### Weißburgunder "vom Löss"

Weingut Fogt, Rheinhessen, Germany

0,2 l	€ 9,50
Bottle 0,75 l	€ 35,50

### Grüner Veltliner "Ried Reipersberg"

Weingut Maurer, Austria

0,2 l	€ 8,50
Bottle 0,75 l	€ 32,00

## Riesling "Schiefer"

Jakob Schneider, Nahe, Germany

0,2 l € 9,00  
Bottle 0,75 l € 33,50

## Sauvignon Blanc "Signature"

Spier, Western Cape, South Africa

0,2 l € 8,50  
Bottle 0,75 l € 32,00

## Rosé

### Rosé "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l € 8,00  
Bottle 0,75 l € 30,00

Winespritzer 0,2 l € 6,00

## Red Wines

### Zweigelt "Sandstein"

Weingut Pfaffl, Weinviertel, Austria

0,2 l € 9,50  
Bottle 0,75 l € 35,50

### Nero d'Avola "Paccamora"

Curatolo Arini, Sicily, Italy

0,2 l € 8,50  
Bottle 0,75 l € 32,00

### Merlot "Collevento 921"

Antonutti, Veneto, Italy

0,2 l € 8,00  
Bottle 0,75 l € 30,00

## Tempranillo Crianza "Camparrón"

Bodegas Francisco Casas, Toro, Spain

0,2 l € 8,00

Flasche 0,75 l € 30,00

## Primitivo del Salento, IGP "Rudiae"

Vigneti Reale, Apulien

0,2 l € 9,50

Bottle 0,75 l € 35,50

## Sparkling Wines - Sekt

### Prosecco "Maurizio B Martino"

Mabis, Venetien, Italy 0,2 l € 11,00

### Rindchen's Sekt Extra Trocken

Schloss Wachenheim, Germany

Piccolo 0,2 l € 10,00

Flasche 0,75 l € 28,00

Many thanks for your visit

If you are satisfied with the kitchen and the service it is customary to tip.

No idea for a gift ?

How about a

Coupon

for an enjoyable evening dinner at Opitz !

All prices include service and VAT

#### Allergenes

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|-----------------------|---------------|
| (a) Gluten            | (h) Celery    |
| (b) Eggs              | (i) Sulphites |
| (c) Milk/Milkproducts | (j) Sesame    |
| (d) Mustard           | (k) Nuts      |
| (e) Crab              | (l) Soy       |
| (f) Fish              | (m) Peanuts   |
| (g) Molluscs          |               |

#### Food additives

- |                   |                         |
|-------------------|-------------------------|
| (1) Preservatives | (3) Anti-oxidiser       |
| (2) Colouring     | (4) Nitrite curing salt |

All wine offerings contain sulphites<sup>(i)</sup>

Ver. 09.2024