



We are delighted to welcome you here.

OUR STARTERS

DELICIOUSNESS FOR SHARING (FOR 2 PERSONS OR MORE) p.P. 12.50

tomato-mozzarella, crispy shrimps, onion rings
and marinated feta with a variety of dips and crunchy salad

TENDER BEEF CARPACCIO 13.50

wafer-thin slices of beef marinated with pesto,
Grana Padano cheese and rocket salad

SMALL CRISPY PRAWNS 10.90

with chili dip and garlic bread

OVEN-BAKED CHEESE 9.80

with a home-made basil pesto, tomato and onion topping,
served with garlic bread

SMALL CRUNCHY SALAD 5.90

with mushrooms, peppers, onions, croûtons and house dressing

CUCUMBER SALAD 5.90

with honey and dill

SEASONED MEAT 9.80

gratinated with cheese, Worcestershire sauce and bread

FROM THE SOUP KITCHEN

MARITIME FISH SOUP 9.20

vegetable and fish garnish with a hint of tomato

SOLYANKA SOUP "MECKLENBURG STYLE" 8.90

spicy, based on a traditional recipe

TOMATO SOUP  7.80

garnished with croûtons

VEGETARIAN ENJOYMENT

HOMEMADE HASH BROWNS  18.50

with fresh leaf spinach and scrambled eggs

CHEF'S VEGAN BURGER  19.50

vegan vegetable patty in a brioche bun with crispy lettuce,
tomato, onions and our chef's burger sauce, served with French fries

SPAGHETTI BOLOGNESE  19.50

Spaghetti with vegetarian vegetable Bolognese and
grated Parmesan on request

ROSEMARY POTATOES WITH HERB DIP  18.50

served with sautéed mushrooms and a fresh salad



OUR ZARRENTIN FISH SPECIALITIES

FISHERMAN'S PLATTER 30.50

tender fillets of trout, redfish and hake, served with our fried potatoes, cucumber salad and mustard sauce

FRIED FILLET OF RED PERCH 24.90

served on a bed of apples and onions with buttered mashed potatoes

FRIED PIKE-PERCH FILLET 27.00

served on a bed of beetroot with buttered mashed potatoes and saffron sauce

FRESH WHOLE PLAICE (500 G) 29.90

with bacon sauce, served with our fried potatoes and cucumber salad

FRIED FILLET OF CHAR 28.40

served on a bed of fresh spinach leaves, with buttered mashed potatoes and saffron sauce

WHOLE PAN-FRIED TROUT 27.50

with our fried potatoes and fresh cucumber salad

OPTIONAL EXTRAS

Cucumber salad bowl	3.90	Leaf spinach	5.00
Beetroot vegetables	5.00	Mustard sauce/ saffron sauce	3.00

HOME-FRIED REDFISH 23.50

fried in crispy beer batter, served with homemade remoulade sauce, our fried potatoes and cucumber salad

TENDER MATJES FILLET 21.50

traditionally served with fresh onions, creamy apple and onion sauce and our fried potatoes

SHRIMPS PASTA 22.00

spaghetti with fried prawns, basil pesto and cherry tomatoes



VEGETARIAN



VEGAN

For persons suffering from allergies, please ask for our allergen information.





BURGER CORNER

BEEF-BURGER	21.00
100 % beef from the BLOCK HOUSE butcher's (200 g) in a brioche bun with crisp lettuce, tomatoes, onions and our burger sauce, served with French fries	
CHEF'S-BURGER	26.00
100 % beef from the BLOCK HOUSE butcher's (2 x 200 g) in a brioche bun with crisp lettuce, tomatoes, onions, Cheddar, bacon and our burger sauce, served with French fries	
CHEESE-BACON-BURGER	21.50
Juicy grilled chicken breast in a brioche bun with crisp lettuce, tomatoes, onions, Cheddar, bacon and our burger sauce, served with French fries	

OPTIONAL EXTRAS			
Steak sauce	1.50	Salad bowl	3.50
Aioli dip	1.20	Sweet potato fries (extra charge)	2.00

COUNTRY HOUSE KITCHEN

200 G RUMPSTEAK	31.00
served with steak sauce, rosemary potatoes with a herb dip and sautéed mushrooms	
250 G PORK MEDALLIONS	24.20
served with sautéed mushrooms and rosemary potatoes with a herb dip	
PORK SCHNITZEL "VIENNESE STYLE"	22.40
with herb butter, lemon, our fried potatoes with cucumber salad	
PORK SCHNITZEL "AU FOUR"	25.90
for those who are really hungry. Schnitzel with seasoned meat and gratinated cheese with our fried potatoes, cucumber salad and worcestershiresauce	
FRIED BEEF LIVER "BERLIN STYLE"	23.00
from pasture-raised beef, traditionally served with apples, onions and buttery mashed potatoes	
ZARRENTIN-STYLE SOUSED MEAT	22.50
prepared according to a traditional recipe with homemade remoulade sauce, served with our fried potatoes	
FISCHHAUS SALAD	
large colourful mixed salad with French dressing, served with:	
Hake fillet and fried prawns	23.80
or	
Grilled chicken breast	21.50

GARLIC BREAD AS SIDE DISH	5.00
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DRINKS

DRAUGHT BEERS

LÜBZER PILS	0.3 l	4.20
	0.5 l	6.20
SHANDY	0.3 l	4.10
	0.5 l	6.10
GRIMBERGEN	0.25 l	4.20
	0.5 l	7.20
CARLSBERG UNFILTERED	0.25 l	4.00
	0.5 l	6.90
CARLSBERG 0,0 %	0.25 l	4.00
	0.5 l	6.90
ERDINGER HEFEWEIZEN	0.3 l	4.20
"ORIGINAL SEIT 1886"	0.5 l	6.20
ERDINGER NON-ALCOHOLIC (BOTTLED)	0.5 l	6.20

NON-ALCOHOLIC DRINKS

HOMEMADE ICED TEA (daily special)	0.4 l	5.50
HOMEMADE LEMONADE (daily special)	0.4 l	5.50
GÜSTROWER	0.25 l	3.00
mineral water sparkling/still	0.75 l	6.00
COCA-COLA ^{2,3} , SPRITE, FANTA	0.3 l	4.00
MEZZO MIX ^{2,3}	0.5 l	6.10
COCA-COLA ZERO ^{2,3,4}	0.33 l	4.00
JUICES		
orange, apple, cherry, banana	0.3 l	4.50
Apple Spritzer, Cherry & Banana (KiBa)	0.5 l	6.20
SPRITZERS from the bottle	0.33 l	4.50
black currant, rhubarb, passionfruit		
GÜSTROWER LEMON	0.25 l	3.80
GÜSTROWER GINGER ALE	0.25 l	3.80
GÜSTROWER TONIC	0.25 l	3.80

APERITIVES

LILLET „Wild Berry“	0.2 l	8.50
APEROL SPRITZ	0.2 l	8.50
SARTI SPRITZ	0.2 l	8.90
LIMONCELLO SPRITZ	0.2 l	8.90
PROSECCO SAN SIMONE	0.1 l	5.00
ROTKÄPPCHEN SEKT	0.1 l	4.60
	0.7 l	26.00

SPECIALITIES FROM GUT SCHWECHOW

RASPBERRY SPIRIT	2 cl	6.50
SEA BUCKTHORN SPIRIT	2 cl	6.50
PEAR BRANDY	2 cl	6.50
CHERRY BRANDY	2 cl	6.50
PLUM BRANDY	2 cl	6.50
WILD PLUM (liqueur)	2 cl	6.50

WHITE WINE

RIVANER	0.2 l	7.10
Weingut Kiefer, Baden, off dry	0.5 l	16.90
	0.75 l	25.00
MÜLLER-THURGAU	0.2 l	7.30
Winzergenossenschaft Königsschaffhausen,	0.5 l	18.20
medium dry	0.75 l	27.00
PINOT GRIS	0.2 l	7.30
Weingut Kiefer, Baden, dry	0.5 l	18.20
	1 l	34.00
RIESLING	0.2 l	8.30
Weingut Schloss Vollrads, Rheingau, dry	0.5 l	20.60
	0.75 l	31.00
CUVÉE WEISS PFALZ	0.2 l	7.30
Oliver Zeter, dry	0.5 l	17.60
	0.75 l	26.80
WHITE WINE SPRITZER	0.2 l	6.00
Rivaner white wine & mineral water	0.5 l	13.00

ROSÉ

TANZ AUF DEM VULKAN	0.2 l	7.30
Weingut Kiefer, Baden, off dry	0.5 l	17.30
	0.75 l	26.00
SALWEY PINOT NOIR ROSÉ	0.2 l	7.90
Weingut Salwey, Baden, dry	0.5 l	18.90
	0.75 l	28.00

RED WINE

PINOT NOIR	0.2 l	7.30
Weingut Kiefer, Baden, off dry	0.5 l	18.20
	1 l	34.00
ÜBER GRENZEN GEHEN		
Cuvée of Dornfelder & Pinot Noir	0.2 l	7.50
Weingut Kiefer, Baden, dry	0.5 l	18.70
	0.75 l	26.90
MERLOT-CORVINA	0.2 l	8.50
Veneto, Italy, dry	0.5 l	20.50
	0.75 l	29.50
CABERNET SAUVIGNON	0.2 l	9.50
Terra Noble, Chile, dry	0.5 l	22.90
	0.75 l	34.00

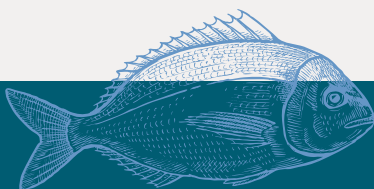
SPIRITS

FISCHHAUS „NUSSERL“	2 cl	3.30
GRAPPA MARZADRO	2 cl	8.00
SAURE PFLAUME (sour plum liqueur)	2 cl	2.80
SAURER APFEL (sour apple liqueur)	2 cl	2.80
KORN	2 cl	2.80
VODKA	2 cl	2.80
MALTESER	2 cl	3.50
JUBILÄUMS-AQUAVIT	2 cl	3.50
LINIE AQUAVIT	2 cl	3.50
JÄGERMEISTER	2 cl	3.50
RAMAZZOTTI	4 cl	5.50
BAILEYS	2 cl	3.50
JACK DANIEL'S	4 cl	5.50
OUZO	2 cl	3.00

All prices are in € and include VAT.

²With colourings. ³Contains caffeine. ⁴With sweeteners, contains a source of phenylalanine.

⁵Contains quinine. ⁶With antioxidants.





OUR SPECIALTY: HIGHEST QUALITY AND CARE

The Schaalsee Biosphere Reserve captivates those seeking tranquility, nature enthusiasts, and wildlife observers alike. Over years of relative isolation, the region has transformed into a vibrant habitat with rich flora and fauna along its shores.

Here, unique animal species thrive in a paradise that is partially man-made.

Nestled in this idyllic setting, the Fischhaus offers breathtaking, unobstructed views of the lake. Housed in a historic half-timbered building that once served as a parish school, the Fischhaus has been lovingly restored with traditional red brickwork. Ten elegantly and comfortably furnished double rooms, each with spacious bathrooms, are available for your overnight stay.

We are also delighted to host your private event. Our banquet hall accommodates up to 100 guests, making it ideal for celebrations, seminars, or workshops. The Fischhaus provides a stylish setting and offers a range of activities around the lake. Additionally, our experienced catering service is available to deliver culinary delights directly to your home, office, or any other chosen location

Your host, Jens Niemann

From kale and asparagus to our festive Christmas buffet:

Discover the seasonal delicacies waiting for you at the Fischhaus throughout the year while your meal is being prepared.

Simply scan the QR code!



Fischhaus am Schaalsee Hotel & Restaurant · Amtsstraße 11 · 19246 Zarrentin am Schaalsee
Monday – Saturday 11:30 am – 9:00 pm · Sunday & public holidays 11:30 am – 8:00 pm
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