



We are delighted to welcome you here.

OUR STARTERS

DELICIOUSNESS FOR SHARING (FOR 2 PERSONS OR MORE) p.P. 10.90

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

TENDER BEEF CARPACCIO 12.70

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

SMALL CRISPY PRAWNS 9.90

with chili dip and garlic bread

OVEN-BAKED CHEESE 9.60

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

SMALL CRUNCHY SALAD 5.70

with mushrooms, peppers, onions, croûtons and house dressing

CUCUMBER SALAD 5.70

with honey and dill

SEASONED MEAT 9.20

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  garnished with croûtons 7.80


VEGETARIAN ENJOYMENT

HOMEMADE HASH BROWNS  16.30

with fresh leaf spinach and scrambled eggs

CHEF'S VEGAN BURGER  18.30

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

VEGETABLE CURRY  18.30

creamy sauce with lots of fresh vegetables and coconut milk,
mildly fruity tasting, served with long grain wild rice

ROSEMARY POTATOES WITH HERB DIP  17.50

served with sautéed mushrooms and a fresh salad



OUR ZARRENTIN FISH SPECIALITIES

FISHERMAN'S PLATTER 28.50

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

FRIED FILLET OF RED PERCH 22.70

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

FRIED PIKEPERCH FILLET 25.00

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

FRESH WHOLE PLAICE (500g) 28.90

with bacon dip, our fried potatoes and a small cucumber salad

FRIED FILLET OF CHAR 26.40

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

BAKED FILLET OF TROUT 25.00

garnished with basil, dill and lemon, served with cucumber salad, our fried potatoes and mustard sauce

OPTIONAL EXTRAS

Cucumber salad bowl	3.90	Leaf spinach	5.00
Beetroot vegetables	5.00		

HOME-FRIED REDFISH 22.10

in a crispy beer batter, served with home-made tartar sauce, our home-made fried potatoes and cucumber salad

TENDER MATJES FILLET 19.90

traditional-style served with fresh onions, sour cream and our home-made fried potatoes

SHRIMPS PASTA 21.00

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	19.50
100 % beef from our BLOCK HOUSE butcher (200 g) in a homemade bun with fresh lettuce, tomatoes, onions and our burger sauce, served with French fries	
CHEF'S-BURGER	25.00
100 % beef from our BLOCK HOUSE butcher (2 x 200 g) in a homemade bun with fresh lettuce, tomatoes, onions, cheddar cheese, bacon and our burger sauce, served with French fries	
CHEESE-BACON-BURGER	19.50
juicy fried chicken breast in a homemade bun with fresh lettuce, tomatoes, onions, cheddar cheese, bacon and our burger sauce, served with French fries	

OPTIONAL EXTRAS			
Avocado dip	1.20	Salat bowl	3.50
Aioli dip	1.20	Sweet potato fries (extra charge)	2.00

COUNTRY HOUSE KITCHEN

200 G RUMPSTEAK	29.50
served with steak sauce, rosemary potatoes with a herb dip and sautéed mushrooms	
250G PORK MEDALLIONS	21.70
served with sautéed mushrooms and rosemary potatoes with a herb dip	
PORK SCHNITZEL "VIENNESE STYLE"	20.40
with herb butter, lemon, our fried potatoes with cucumber salad	
PORK SCHNITZEL "AU FOUR"	23.90
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"	20.20
with apples, onions and buttered mashed potatoes	
ZARRENTIN FARMHOUSE BRAWN IN BIO-QUALITY	21.70
with homemade tartar sauce and our fried potatoes	
CHEF'S SALAD	
large variegated mixed salad with French dressing, served with:	
Hake fillet and sautéed prawns	22.40
or	
sautéed chicken breast	19.50

GARLIC BREAD AS SIDE DISH	5.00
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DRINKS

BEER

DRAFT LÜBZER PILS	0.3 l	3.90
	0.5 l	5.90
SHANDY	0.3 l	3.90
	0.5 l	5.90
GRIMBERGEN	0.25 l	4.20
	0.5 l	6.90
BROOKLYN IPA	0.25 l	4.10
	0.5 l	6.80
CARLSBERG UNFILTERED	0.25 l	3.80
	0.5 l	6.60
CARLSBERG 0,0 %	0.25 l	3.80
	0.5 l	6.60
ERDINGER HEFEWEIZEN “ORIGINAL SINCE 1886”	0.3 l	3.90
	0.5 l	5.90
ERDINGER NON-ALCOHOLIC	0.5 l	5.90

NON-ALCOHOLIC DRINKS

Homemade iced tea, peach	0.4 l	5.50
Homemade lemonade (daily special)	0.4 l	5.50
GÜSTROWER mineral water sparkling/still	0.25 l	3.00
	0.75 l	5.60
COCA-COLA ^{2, 3} , SPRITE, MEZZO MIX ^{2, 3}	0.3 l	3.80
	0.5 l	5.80
COCA-COLA ZERO ^{2, 3, 4}	0.33 l	3.80
JUICES orange, apple, cherry, banana Apple Spritzer, Cherry & Banana (KiBa)	0.3 l	4.00
	0.5 l	5.80
	0.33 l	4.10
SPRITZERS from the bottle black currant, rhubarb, passionfruit-grape	0.33 l	4.10
GÜSTROWER LEMON	0.25 l	3.30
GÜSTROWER GINGER ALE	0.25 l	3.30

APERITIVES

LLILLET “Wild Berry”		7.00
SPRIZZIONE Scavi & Ray		7.00
Prosecco Scavi & Ray	0.1 l	4.80
SPARKLING WINE “ROTKÄPPCHEN”	0.1 l	4.60
	0.7 l	26.00
KUKKI COCKTAILS		7.50
Caipi, Pina Colada, Berry, Pink Grapefruit		

SPECIALITIES FROM GUT SCHWECHOW

RASPBERRY SPIRIT	2 cl	5.90
SEA BUCKTHORN SPIRIT	2 cl	5.90
PEAR BRANDY	2 cl	5.90
CHERRY BRANDY	2 cl	5.90
PLUM BRANDY	2 cl	5.90
WILD PLUM (liqueur)	2 cl	5.90

WHITE WINES

RIVANER Vineyard Kiefer, Baden, off dry	0.2 l	6.90
	0.5 l	16.50
	0.75 l	23.20
MÜLLER THURGAU Vintner’s cooperative Königschaffhausen, medium dry	0.2 l	7.10
	0.5 l	17.20
	0.75 l	26.00
PINOT GRIS Vineyard Kiefer, Baden, dry	0.2 l	7.10
	0.5 l	17.20
	1 l	32.00
RIESLING Vineyard Schloss Vollrads Rheingau, dry	0.2 l	7.90
	0.5 l	19.00
	0.75 l	28.00
CUVÉE WHITE PFALZ Oliver Zeter, dry	0.2 l	7.10
	0.5 l	17.20
	0.75 l	26.00
WHITE WINE SPRITZER Rivaner white wine & mineral water	0.2 l	5.50
	0.5 l	12.00

ROSÉ

TANZ AUF DEM VULKAN Vineyard Kiefer, Baden, off dry	0.2 l	6.90
	0.5 l	16.50
	0.75 l	23.20
SALWEY ROSÉ Vineyard Salwey, Baden, dry	0.2 l	7.30
	0.5 l	17.50
	0.75 l	27.00

RED WINES

PINOT NOIR Vineyard Kiefer, Baden, medium dry	0.2 l	6.90
	0.5 l	16.50
	1 l	30.90
ÜBER GRENZEN GEHEN Cuvée of Dornfelder and Pinot Noir grapes Vineyard Kiefer, Baden, dry	0.2 l	6.90
	0.5 l	16.50
	0.75 l	23.20
MERLOT-CORVINA Veneto, Italy, dry	0.2 l	7.10
	0.5 l	17.20
	0.75	26.00
Cabernet Sauvignon Terra Noble, Chile, dry	0.2 l	7.90
	0.5 l	19.00
	0.75 l	28.00

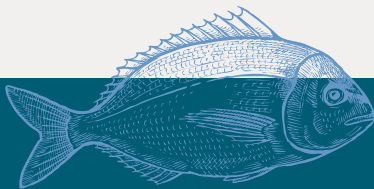
SPIRITS

FISCHHAUS “NUSSERI”	2 cl	3.30
GRAPPA	2 cl	4.30
SAURE PFLAUME (sour plum liqueur)	2 cl	2.60
Saurer Apfel (sour apple liqueur)	2 cl	2.60
KORN	2 cl	2.60
VODKA	2 cl	2.60
MALTESER	2 cl	3.10
JUBILÄUMS-AKVAVIT	2 cl	3.10
LINIE AQUAVIT	2 cl	3.10
JÄGERMEISTER	2 cl	3.10
RAMAZZOTTI	4 cl	4.80
BAILEYS	2 cl	3.10
JACK DANIEELS	4 cl	5.30
OUZO	2 cl	2.60

All prices are in € and include VAT.

²With colorant. ³Caffeinated. ⁴With sweeteners, contains a source of phenylalanine.

⁵Contains quinine. ⁶With antioxidant.





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.

Jens Niemann

Your Host: Jens Niemann

From kale to asparagus to festive Christmas buffets:
Discover the seasonal delicacies awaiting you at
the Fischhaus throughout the year. Simply scan the
QR code to explore our menu while your meal
is being prepared!



Fischhaus am Schaalsee Hotel & Restaurant · Amtsstraße 11 · 19246 Zarrentin am Schaalsee
Monday - Saturday: 11:30 AM - 9:00 PM · Sunday & Holidays: 11:30 AM - 8:00 PM
Tel. 0388 51-55 99-0 · Email: info@fischhaus-schaalsee.de · Website: www.fischhaus-schaalsee.de/en

