Opitz

Menu

During the summer months you can enjoy our outdoor patio

Opening Hours

Monday - Friday	**17:00 – 22:00**
Saturday	**16:00 – 22:00**

Business invoice?
Please provide the correct company address when placing the order.

Home Made Starters

Labskaus (typical Hamburg sailor's dish) made with salted beef, matjes, beetroot and gherkin (a,b,f,h,i,l)(4) **€ 11,50**

Potato soup with smoked meat(a)(4) **€ 7,50**

Hamburg shrimp soup with cream topping(c,e,f,g,h) (1) **€ 10,50**

Salads

Side Salad(d) **€ 6,00**

Cucumber in cream dressing(c) **€ 5,50**

Lettuce in cream dressing(c) **€ 5,50**

Salad with roasted chicken breast(d) **€ 18,50**

Salad with fresh North Sea shrimps(d,c) **€ 23,50**

Specials

Labskaus (typical Hamburg sailor's dish) made with salted beef, fried eggs and a matjes (pickled herring), beetroot and gherkins[a,b,f,h,i,l)(4] **€ 24,50**

Ewerscholle „Finkenwerder Style“ Plaice fried with bacon, served with lettuce in cream dressing and fried potatoes[a,c,f] **€ 28,50**

Slow cooked beef goulash with a side of green pepper corns, salad and fried potatoes[d)(2] **€ 25,50**

Home made beef roulade stuffed with bacon, onions and gherkins, served with red cabbage and fried potatoes[2,4] **€ 24,50**

Hamburger Pannfisch (pan fried ocean perch and rock salmon fillets) served with dijon-mustard sauce and fried potatoes[a,c,d] **€ 27,50**

Mains

„Farmers's Breakfast“ eggs and fried potatoes with ham and gherkins[b)(4] **€ 16,50**

Pan-fried vegetables with bell pepper, mushrooms, zucchini, onions and fried potatoes[h] **€ 18,50**

Homemade sour pork aspic served with mustard-pickled gherkins and fried potatoes[d,h,i] **€ 19,00**

Mild brawn served with home made remoulade and fried potatoes[1,2,4] **€ 18,50**

Stir-fried chicken breast with bell peppers, onions, tomatoes, mushrooms and fried potatoes[4] **€ 21,50**

Roasted chicken breast with fresh button mushrooms à la crème and fried potatoes[4] **€ 18,50**

Pan-fried cured pork („Kasseler“) with fried egg, side salad and fried potatoes[b,d] **€ 18,50**

Wiener Schnitzel with cucumber salad in cream dressing and fried potatoes[a,b,c] **€ 29,50**

„Opitz-Topf“ pork medallions, mixed vegetables „Leipziger Allerlei“ and fried potatoes[c] **€ 24,50**

Pork medallions with fresh button mushrooms à la crème and fried potatoes[c] **€ 24,50**

Homemade regionally sourced roast beef (cold) with remoulade and fried potatoes[b,c,d,h,j,l] **€ 30,50**

Herring and Matjes Specials

Three fresh herrings fried in butter, served with fried potatoes(c,f)
€ 18,50

Two pickled fried herrings, with pickled onion rings and fried potatoes(d,f)
€ 17,50

Three „Bismarckheringe“ marinated herrings with red onions, dill and beetroot served with fried potatoes(f)(1) **€ 18,50**

Matjes platter „Hausfrauenart“ with three dutch marinated herring fillets, apples, onions, dill and fried potatoes(c,f)(1) **€ 21,50**

Three dutch marinated herring fillets „Matjes“ with green beans with bacon and fried potatoes(f,i)(1) **€ 21,50**

Herring Platter with
- **one pickled herring**
- **one herring fillet- „Matjes“ style**
- **one marinated herring „Bismarck“**
- **fresh North Sea prawns**
- **fried potatoes**(b,c,d,e,f)(1)

€ 26,50

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(b,e)(1)
€ 25,50

„Fisherman’s Breakfast“
Prawns, scrambled eggs with salad and fried potatoes(b,d,e)(1) **€ 27,50**

Pan-fried prawns with fresh button mushrooms, bell peppers, tomatoes, dill and fried potatoes, on request with fresh onions or garlic(e)(1)
€ 27,50

Pancake[a,b,c]

with cinnamon and sugar	€ 8,50
with apple sauce[1]	€ 9,50
with cranberries	€ 9,50
with vanilla ice cream[b,c](1,3)	€ 12,50

Desserts

Home made red fruit jelly with vanilla cream sauce[c](2)	€ 8,50
Scoop of vanilla ice cream with hot raspberries[c](2)	€ 6,50
Scoop of vanilla ice cream with hot chocolate sauce[c,k](2)	€ 6,50
Scoop of walnut ice cream with advocaat[c,k,m](2)	€ 6,50
Whipped cream topping[c]	€ 0,40
Scoop of vanilla ice cream[c](2)	€ 3,00
Scoop of walnut ice cream[c,m](2)	€ 3,00

Beer on Tap

Jever Pilsener	0,3 l	€ 4,80
Jever Pilsener	0,4 l	€ 6,00
Beer with lemonade	0,3 l	€ 4,00
Beer with lemonade	0,4 l	€ 5,00
Oberdorfer Helles	0,3l	€4,50

Bottled Beers

Hövels Original	0,5 l	€ 5,90
Schöfferhoffer Wheat	0,5 l	€ 5,90
Jever Fun (non-alc.)	0,33 l	€ 4,50
Schöfferhoffer Wheat 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[2,3]	0,2 l	€ 3,30
Coca Cola[1,2]	0,2 l	€ 3,50
Coca Cola[1,2]	0,33 l	€ 4,80
Coca Cola Light[1,2,3]	0,2 l	€ 3,50
Coca Cola Light[1,2,3]	0,33 l	€ 4,80
Spezi[1,2,3]	0,4 l	€ 4,80
Mineral Water natural/carbonated	0,25 l	€ 3,50
	0,75 l	€ 9,50
Bitter Lemon[3]	0,2 l	€ 3,60
Tonic Water[3)]	0,2 l	€ 3,60
Ginger Ale[6]	0,2 l	€ 3,60
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 spritz	0,4 l	€ 4,80
VIO Black Currant spritz	0,25 l	€ 3,80

Hot Drinks

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

Clear Liquers
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[(2)]	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

Calvados

2 cl

Calvados DARON Fine	€ 5,50

Bitter

Underberg[(2)]	2cl	€ 3,50
Gammel Dansk[(2)]	2cl	€ 3,50
Averna[(2)]	4cl	€ 5,50
Ramazzotti[(2)]	4cl	€ 5,50

Spirits
2 cl

Fränkisches Zwetschgenwasser Plum Eau de Vie, Frankonia	€ 4,50
Grappa Trentina Riserva 24 month Liquid Gold	€ 6,50
Grappa di Prosecco	€ 4,50

Gin
2 cl

Bombay Sapphire Gin	€ 4,50

Whisky

Scotch
2 cl

Johnny Walker Black[2]	€ 5,50

Irish
2 cl

Jameson[2]	€ 6,50

Bourbon
2 cl

Jim Beam[2]	€ 5,50
Jack Daniels[2]	€ 5,50

Vodka
2 cl

Absolut Vodka	€ 4,50

Rum
2 cl

Hansen Blau	€ 3,00
Bacardi	€ 4,00

Liquers

Jägermeister[2]	2cl	€ 3,50
Egg liquer (advocaat)	2cl	€ 3,00
Sambuca	2cl	€ 4,00
Amaretto[2]	2cl	€ 3,50
Baileys[1,2]	4cl	€ 6,00

RINDCHEN'S WEINKONTOR

White Wines

Grauburgunder "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l	€ 9,00
Bottle 0,75 l	€ 33,50

Weißburgunder "vom Löss"

Weingut Fogt, Rheinhessen, Germany

0,2 l	€ 10,50
Bottle 0,75 l	€ 39,00

Riesling "Schiefer"

Jakob Schneider, Nahe, Germany

0,2 l	€ 10,50
Bottle 0,75 l	€ 39,00

All wine offerings contain sulphites[i]

RINDCHEN'S
WEINKONTOR

Sauvignon Blanc "Signature"

Spier, Western Cape, South Africa

0,2 l	€ 9,00
Bottle 0,75 l	€ 33,50

Rosé

Rosé "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l	€ 8,50
Bottle 0,75 l	€ 32,00

Winespritzer 0,2 l € 7,50

All wine offerings contain sulphites[(i)]

Red Wines

Steinriegel Blaufränkisch

Tinhof, Burgenland, Austria

0,2 l	€ 10,50
Bottle 0,75 l	€ 39,00

Nero d'Avola "Paccamora"

Curatolo Arini, Sicily, Italy

0,2 l	€ 9,00
Bottle 0,75 l	€ 33,50

"Aus einem Guss"

Cabernet Sauvignon & Merlot
Lukas Kesselring, Palatinate, Germany

0,2 l	€ 9,50
Bottle 0,75 l	€ 35,50

All wine offerings contain sulphites[(i)]

Tempranillo Crianza "Camparrón"

Bodegas Francisco Casas, Toro, Spain

0,2 l	**€ 8,50**
Flasche 0,75 l	**€ 32,00**

Primitivo del Salento, IGP "Rudiae"

Vigneti Reale, Apulien

0,2 l	**€ 11,50**
Bottle 0,75 l	**€ 43,00**

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**
Bottle 0,75 l	**€ 28,00**

All wine offerings contain sulphites(i)

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

(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

Ver. 10.2026