

Home Made Soups

Opitz

Menu

Tomato soup
with cream topping^(c,h) € 6,50

Pea soup with cooked sausage
and bacon^{(h)(4)} € 6,50

Potato soup
with smoked meat^{(a)(4)} € 6,50

Hamburg shrimp soup
with cream topping^{(c,e,f,g,h) (1)} € 9,50

During the summer months you
can enjoy our outdoor patio

Salads

Side Salad^(d) € 5,50

Seasonal Salad^(d) € 8,50

Cucumber in cream dressing^(e) € 5,00

Lettuce in cream dressing^(e) € 5,00

Salad with roasted chicken breast^(d)
€ 16,50

Salad with
fresh North Sea shrimps^(d,e) € 20,50

Opening Hours

Tuesday - Friday 17:00 – 22:00

Saturday 16:00 – 22:00

Sunday and Monday Closed

Our Offers are also available as
Take-Away

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)} € 18,50

Ewerscholle „Finkenwerder Style“ Plaice fried with bacon, served with lettuce in cream dressing and fried potatoes^(a,c,f) € 23,50

Slow cooked beef goulash with a side of green pepper corns, salad and fried potatoes^{(d)(2)} € 19,50

Home made beef roulade stuffed with bacon, onions and gherkins, served with red cabbage and fried potatoes^(2,4) € 18,50

Hamburger Pannfisch (pan fried ocean perch and rock salmon fillets) served with dijon-mustard sauce and fried potatoes^(a,c,d) € 23,50

Mains

„Farmers's Breakfast“ eggs and fried potatoes with diced ham and gherkins^{(b)(4)} € 13,50

Spinach gratiné with cheese and cream served with fried potatoes^(c) € 14,50

Home made sour pork aspic served with mustard-pickled gherkins and fried potatoes^(d,h,i) € 16,50

Mild brawn served with home made remoulade and fried potatoes^(1,2,4) € 16,50

Stir-fried chicken breast with bell peppers, onions, tomatoes and fried potatoes⁽⁴⁾ € 18,50

Pasta with fried chicken breast and cheese creams sauce^(a,c) € 15,50

„Kasseler“, cured pork (cold) with remoulade, side salad and fried potatoes^{(b,c)(1,4)} € 16,50

Pan-fried cured pork („Kasseler“) with fried egg, side salad and fried potatoes^(b,d) € 16,50

Wiener Schnitzel with cucumber salad in cream dressing and fried potatoes^(a,b,c) € 25,50

„Opitz-Topf“ pork medallions, mixed vegetables „Leipziger Allerlei“ and fried potatoes^(c) € 20,50

Pork medallions with fresh button mushrooms à la crème and fried potatoes^(c) € 20,50

Cold meats platter with pork aspic, brawn, roast beef, cured pork, remoulade, horseradish sauce and fried potatoes^{(b,c)(1,4)} € 20,50

Homemade regionally sourced roast beef (cold) with remoulade and fried potatoes^(b,c,d,h,i,l) € 25,50

Rumpsteak with onions, fresh button mushrooms, herbed butter and fried potatoes^(c,d,h) € 25,50

Herring and Matjes Specials

Three fresh herrings fried in butter,
served with fried potatoes^(c,f) € 15,50

Two home made pickled fried herrings,
with pickled onion rings
and fried potatoes^(d,f) € 14,50

Two „Bismarckheringe“
marinated herrings with red onions,
dill and beetroot
served with fried potatoes^{(g)(1)} € 14,50

Matjes platter „Hausfrauenart“
with three dutch marinated herring
fillets, apples, onions, dill
and fried potatoes^{(c,f)(1)} € 17,50

Three dutch marinated herring fillets
„Matjes“ with beans with bacon
and fried potatoes^{(f)(1)} € 17,50

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)}

€ 20,50

We serve as much fried potatoes as
you like with all our main courses

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)} € 20,50

„Fisherman’s Breakfast“
Prawns, scrambled eggs with salad and
fried potatoes^{(b,d,e)(1)} € 22,50

Pan-fried prawns with fresh button
mushrooms, bell peppers, dill
and fried potatoes, on request with
fresh onions or garlic^{(e)(1)} € 23,50

Pancakes^(a,b,c)

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| with cinnamon and sugar | € 7,50 |
| with apple sauce ⁽¹⁾ | € 8,50 |
| with cranberries | € 8,50 |
| with vanilla ice cream ^{(b,c)(1,3)} | € 10,50 |

Desserts

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| Home made red fruit jelly with vanilla cream sauce ^{(c)(2)} | € 7,50 |
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| Scoop of vanilla ice cream with hot raspberries ^{(c)(2)} | € 6,50 |
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| Scoop of vanilla ice cream with hot chocolate sauce ^{(c,k)(2)} | € 6,50 |
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| Scoop of walnut ice cream with advocaat ^{(c,k,m)(2)} | € 6,50 |
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| Whipped cream topping ^(c) | € 0,40 |
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| Scoop of vanilla ice cream ^{(c)(2)} | € 2,50 |
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| Scoop of walnut ice cream ^{(c,m)(2)} | € 2,50 |
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Beer on Tap

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|--------------------|-------|--------|
| 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

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|-------------------------------------|--------|--------|
| 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 |
| Vitamalz „Malt Beer“ ⁽²⁾ | 0,33 l | € 4,50 |
| Beer with lemonade (non-alc.) | 0,5 l | € 5,50 |

Soft Drinks and Juices

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|-------------------------------------|--------|--------|
| Lemonade | 0,2 l | € 3,30 |
| Orange Lemonade ^(2,3) | 0,2 l | € 3,30 |
| Coca Cola ^(1,2) | 0,2 l | € 3,30 |
| Coca Cola ^(1,2) | 0,33 l | € 4,30 |
| Coca Cola Light ^(1,2,3) | 0,2 l | € 3,30 |
| Coca Cola Light ^(1,2,3) | 0,33 l | € 4,30 |
| Spezi ^(1,2,3) | 0,4 l | € 4,80 |
| Mineral Water natural/carbonated | 0,25 l | € 3,30 |
| | 0,75 l | € 7,50 |
| Bitter Lemon ⁽³⁾ | 0,2 l | € 3,50 |
| Tonic Water ⁽³⁾ | 0,2 l | € 3,50 |
| Ginger Ale ⁽⁶⁾ | 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 |
| Grape 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

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| 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 Liqueurs 2 cl

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| Oldesloer Korn | € 2,50 |
| Fürst Bismarck | € 3,00 |
| Helbing-Kümmel (caraway) | € 3,00 |
| Jubilaeums Akvavit | € 3,50 |
| Linie Aquavit | € 3,50 |
| Ouzo | € 3,00 |
| Friesengeist | € 4,90 |

Aperitifs

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| Campari ^(c) | 4cl | € 4,50 |
| Martini dry | 5cl | € 5,00 |
| Martini Bianco | 5cl | € 5,00 |
| Martini Rosso | 5cl | € 5,00 |
| Sherry Dry | 5cl | € 4,50 |
| Sherry Medium | 5cl | € 4,50 |
| Sherry Cream | 5cl | € 4,50 |

Cognac, Brandy

2 cl

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| Osborne Veterano 2 cl | € 3,80 |
| Hennessy V.S.O.P. | € 6,50 |

Bitter

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| Underberg ⁽²⁾ | 2cl | € 3,30 |
| Gammel Dansk ⁽²⁾ | 2cl | € 3,30 |
| Averna ⁽²⁾ | 4cl | € 4,90 |
| Ramazotti ⁽²⁾ | 4cl | € 4,90 |

Spirits 2 cl

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| Fränkisches Zwetschgenwasser Plum Eau de Vie | € 3,80 |
| Calvados | € 4,50 |
| Grappa | € 4,50 |
| Bombay Sapphire Gin | € 3,50 |

Whisky

Scotch 2 cl

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| Ballantines ⁽²⁾ | € 4,50 |
| Johnny Walker ⁽²⁾ | € 4,50 |
| Jack Daniels ⁽²⁾ | € 4,80 |

Irish 2 cl

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| Jameson ⁽²⁾ | € 5,50 |
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Bourbon 2 cl

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| Jim Beam ⁽²⁾ | € 4,50 |
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Vodka 2 cl

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| Absolut Vodka | € 3,00 |
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Rum 2 cl

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| Hansen Blau | € 2,50 |
| Bacardi | € 3,50 |

Liquers 2 cl

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| Jägermeister ⁽²⁾ | € 3,50 |
| Egg liquer (advocaat) | € 2,50 |
| Baileys ^(1,2) | € 3,50 |
| Sambuca | € 3,50 |
| Amaretto ⁽²⁾ | € 3,50 |

White Wines

Grauburgunder "Edenbusch"

Jana Hauck, Rheinhessen, Germany

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| 0,2 l | € 7,00 |
| Bottle 0,75 l | € 26,00 |

Weißburgunder "vom Löss"

Weingut Fogt, Rheinhessen, Germany

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| 0,2 l | € 9,00 |
| Bottle 0,75 l | € 33,50 |

Grüner Veltliner "Ried Reipersberg"

Weingut Maurer, Austria

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| 0,2 l | € 7,00 |
| Bottle 0,75 l | € 26,00 |

Riesling "Schiefer"

Jakob Schneider, Nahe, Germany

0,2 l € 8,50
Bottle 0,75 l € 31,50

Sauvignon Blanc "Signature"

Spier, Western Cape, South Africa

0,2 l € 7,50
Bottle 0,75 l € 28,00

Rosé

Rosé "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l € 7,50
Bottle 0,75 l € 28,00

Winespritzer 0,2 l € 6,00

Red Wines

Zweigelt "Sandstein"

Weingut Pfaffl, Weinviertel, Austria

0,2 l € 9,00
Bottle 0,75 l € 33,50

Nero d'Avola "Paccamora"

Curatolo Arini, Sicily, Italy

0,2 l € 7,50
Bottle 0,75 l € 28,00

Merlot "Collevento 921"

Antonutti, Veneto, Italy

0,2 l € 6,50
Bottle 0,75 l € 24,00

Tempranillo Crianza "Camparrón"

Bodegas Francisco Casas, Toro, Spain

0,2 l € 7,50
Flasche 0,75 l € 28,00

Primitivo del Salento, IGP "Rudiae"

Vigneti Reale, Apulien

0,2 l € 9,00
Bottle 0,75 l € 33,50

Sparkling Wines - Sekt

Prosecco "Maurizio B Martino"

Mabis, Venetien, Italy 0,2 l € 10,50

Rindchen's Sekt Extra Trocken

Schloss Wachenheim, Germany

Piccolo 0,2 l € 9,50
Flasche 0,75 l € 26,50

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

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