

Home Made Soups

Opitz

Menu

Tomato soup
with cream topping^(c,h) € 7,20

Pea soup with cooked sausage
and bacon^{(h)(4)} € 7,20

Potato soup
with smoked meat^{(a)(4)} € 7,20

Hamburg shrimp soup
with cream topping^{(c,e,f,g,h) (1)} € 10,20

During the summer months you
can enjoy our outdoor patio

Salads

Side Salad^(d) € 5,90

Seasonal Salad^(d) € 8,90

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) € 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^{(a,b,f,h,i,l)(4)} € 22,50

Ewerscholle „Finkenwerder Style“ Plaice fried with bacon, served with lettuce in cream dressing and fried potatoes^(a,c,f) € 26,20

Slow cooked beef goulash with a side of green pepper corns, salad and fried potatoes^{(d)(2)} € 22,50

Home made beef roulade stuffed with bacon, onions and gherkins, served with red cabbage and fried potatoes^(2,4) € 21,50

Hamburger Pannfisch (pan fried ocean perch and rock salmon fillets) served with dijon-mustard sauce and fried potatoes^(a,c,d) € 26,20

Mains

„Farmers's Breakfast“ eggs and fried potatoes with diced ham and gherkins^{(b)(4)} € 15,50

Pan-fried vegetables with bell pepper, mushrooms, zucchini, onions and fried potatoes^(h) € 17,50

Home made sour pork aspic served with mustard-pickled gherkins and fried potatoes^(d,h,i) € 18,20

Mild brawn served with home made remoulade and fried potatoes^(1,2,4) € 18,20

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

Pasta with fried chicken breast and tomato sauce^(a,c) € 17,20

Pan-fried cured pork („Kasseler“) with fried egg, side salad and fried potatoes^(b,d) € 18,20

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

„Opitz-Topf“ pork medallions, mixed vegetables „Leipziger Allerlei“ and fried potatoes^(c) € 22,80

Pork medallions with fresh button mushrooms à la crème and fried potatoes^(c) € 22,80

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

Rumpsteak with onions, fresh button mushrooms, herbed butter and fried potatoes^(c,d,h) € 28,50

Herring and Matjes Specials

Three fresh herrings fried in butter,
served with fried potatoes^(c,f) € 17,20

Two home made pickled fried herrings,
with pickled onion rings
and fried potatoes^(d,f) € 16,20

Two „Bismarckheringe“
marinated herrings with red onions,
dill and beetroot
served with fried potatoes^{(f)(1)} € 16,20

Matjes platter „Hausfrauenart“
with three dutch marinated herring
fillets, apples, onions, dill
and fried potatoes^{(c,f)(1)} € 19,50

Three dutch marinated herring fillets
„Matjes“ with beans with bacon
and fried potatoes^{(f,i)(1)} € 19,50

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)}

€ 22,80

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)} € 22,80

„Fisherman’s Breakfast“
Prawns, scrambled eggs with salad and
fried potatoes^{(b,d,e)(1)} € 25,20

Pan-fried prawns with fresh button
mushrooms, bell peppers, tomatoes, dill
and fried potatoes, on request with
fresh onions or garlic^{(e)(1)}
€ 26,20

Pancakes^(a,b,c)

with cinnamon and sugar	€ 8,40
with apple sauce ⁽¹⁾	€ 9,50
with cranberries	€ 9,50
with vanilla ice cream ^{(b,c)(1,3)}	€ 11,70

Desserts

Home made red fruit jelly with vanilla cream sauce ^{(c)(2)}	€ 8,50
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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

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
Vitamalz „Malt Beer“ ⁽²⁾	0,33 l	€ 4,50
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	€ 3,30
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	€ 8,50
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

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

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

Campari ⁽²⁾	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

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

Bitter

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

Spirits 2 cl

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

Whisky

Scotch 2 cl

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

Irish 2 cl

Jameson ⁽²⁾	€ 5,50
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Bourbon 2 cl

Jim Beam ⁽²⁾	€ 4,50
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Vodka 2 cl

Absolut Vodka	€ 3,00
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Rum 2 cl

Hansen Blau	€ 2,50
Bacardi	€ 3,50

Liquers 2 cl

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

0,2 l	€ 8,00
Bottle 0,75 l	€ 30,00

Weißburgunder "vom Löss"

Weingut Fogt, Rheinhessen, Germany

0,2 l	€ 9,00
Bottle 0,75 l	€ 33,50

Grüner Veltliner "Ried Reipersberg"

Weingut Maurer, Austria

0,2 l	€ 8,00
Bottle 0,75 l	€ 30,00

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 € 8,00
Bottle 0,75 l € 30,00

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 € 8,00
Bottle 0,75 l € 30,00

Merlot "Collevento 921"

Antonutti, Veneto, Italy

0,2 l € 7,50
Bottle 0,75 l € 28,00

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

- | | |
|-----------------------|---------------|
| (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 |

All wine offerings contain sulphites⁽ⁱ⁾

Ver. 03.2024