

Home Made Soups

Opitz

Menu

Tomato soup
with cream topping^(c,h) € 7,50

Pea soup with cooked sausage
and bacon^{(h)(4)} € 7,50

Potato soup
with smoked meat^{(a)(4)} € 7,50

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

During the summer months you
can enjoy our outdoor patio

Salads

Side Salad^(d) € 6,00

Seasonal Salad^(d) € 9,00

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) € 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)} € 23,50

Ewerscholle „Finkenwerder Style“ Plaice fried with bacon, served with lettuce in cream dressing and fried potatoes^(a,c,f) € 26,50

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) € 22,50

Hamburger Pannfisch (pan fried ocean perch and rock salmon fillets) served with dijon-mustard sauce and fried potatoes^(a,c,d) € 26,50

Mains

„Farmers's Breakfast“ eggs and fried potatoes with diced ham and gherkins^{(b)(4)} € 16,50

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) € 18,50

Mild brawn served with home made remoulade and fried potatoes^(1,2,4) € 18,50

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

Roast chicken pasta with a tomato and cream sauce^(a,c) € 17,50

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) € 28,50

„Opitz-Topf“ pork medallions, mixed vegetables „Leipziger Allerlei“ and fried potatoes^(c) € 23,50

Pork medallions with fresh button mushrooms à la crème and fried potatoes^(c) € 23,50

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) € 29,50

Herring and Matjes Specials

Three fresh herrings fried in butter,
served with fried potatoes^(c,f) € 17,50

Two home made pickled fried herrings,
with pickled onion rings
and fried potatoes^(d,f) € 16,50

Two „Bismarckheringe“
marinated herrings with red onions,
dill and beetroot
served with fried potatoes^{(f)(1)} € 16,50

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)}

€ 23,50

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)} € 24,50

„Fisherman's Breakfast“
Prawns, scrambled eggs with salad and
fried potatoes^{(b,d,e)(1)} € 26,50

Pan-fried prawns with fresh button
mushrooms, bell peppers, tomatoes, dill
and fried potatoes, on request with
fresh onions or garlic^{(e)(1)} € 26,50

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
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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
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
Passion fruit 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 Liquers

2 cl

Oldesloer Korn	€ 3,00
Fürst Bismarck	€ 3,00
Helbing-Kümmel (caraway)	€ 3,00
Jubilaums 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
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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 Nonino Riserva	€ 5,50
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Grappa di Prosecco	€ 4,50
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Gin

2 cl

Bombay Sapphire Gin	€ 4,50
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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 2 cl

Jägermeister⁽²⁾ € 3,50

Egg liquer (advocaat) € 3,00

Baileys^(1,2) € 4,00

Sambuca € 4,00

Amaretto⁽²⁾ € 3,50

White Wines

Grauburgunder "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l € 8,50

Bottle 0,75 l € 32,00

Weißburgunder "vom Löss"

Weingut Fogt, Rheinhessen, Germany

0,2 l € 9,50

Bottle 0,75 l € 35,50

Oro de Castilla“ Verdejo

Hermanos de Villar, Rueda, Spain

0,2 l € 8,50

Bottle 0,75 l € 32,00

Riesling "Schiefer"

Jakob Schneider, Nahe, Germany

0,2 l € 9,00
Bottle 0,75 l € 33,50

Sauvignon Blanc "Signature"

Spier, Western Cape, South Africa

0,2 l € 8,50
Bottle 0,75 l € 32,00

Rosé

Rosé "Edenbusch"

Jana Hauck, Rheinhessen, Germany

0,2 l € 8,00
Bottle 0,75 l € 30,00

Winespritzer 0,2 l € 6,50

Red Wines

Valreas CdR Villages Passion d'une Terre

Mas de Sainte Croix, Rhône, France

0,2 l € 10,50
Bottle 0,75 l € 37,00

Nero d'Avola "Paccamora"

Curatolo Arini, Sicily, Italy

0,2 l € 8,50
Bottle 0,75 l € 32,00

"Aus einem Guss"

Cabernet Sauvignon & Merlot
Lukas Kesselring, Palatinate, Germany

0,2 l € 8,00
Bottle 0,75 l € 30,00

Tempranillo Crianza "Camparrón"

Bodegas Francisco Casas, Toro, Spain

0,2 l € 8,00

Flasche 0,75 l € 30,00

Primitivo del Salento, IGP "Rudiae"

Vigneti Reale, Apulien

0,2 l € 9,50

Bottle 0,75 l € 35,50

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

Flasche 0,75 l € 28,00

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 |

All wine offerings contain sulphites⁽ⁱ⁾

Ver. 04.2025