

Welcome

TO RESTAURANT ZEITLOS

We are delighted to welcome you as our guest – in a house with a truly special history.

Constructed in the late 19th century, this neoclassical edifice originally served as the imperial post office. Remnants of its former function still grace the building's facade, including a statue of Hermes, who watches over our guests with a mail bag, a post horn, and parcels, symbolizing protection for travelers.

Well ASKED

Here's our new menu. What were your key considerations during its development?

„Capturing the essence of northern German heritage. As a historic port city, Flensburg wouldn't be complete without fish. And simultaneously we aim to provide our guests with the opportunity to discover something new on the menu through our seasonally changing offerings.

Daniel Schmuck

headchef & crew

🌿 Vegetarian dishes | 🐟 Fish dishes

APPETIZERS

Tomato Coconut Soup 🌿 € 8,90
with croutons

Beetroot Carpaccio 🌿 € 11,90
with caramelised goat's cheese

Flensburg Shrimp Soup 🐟 € 12,90
with North Sea shrimps

Norwegian Salmon Tartare 🐟 € 14,90
with avocado cream, radishes and rice crisps

Beef Carpaccio € 15,90
with mushrooms, rocket, truffle oil and Parmesan

SALAD

Mixed Garden Salad 🌿 € 9,90
with herb balsamic dressing, olives,
pickled red onions, cherry tomatoes and radishes

Caesar Salad „Zeitlos“-Style € 10,90
with homemade Caesar dressing, crispy bacon,
pickled red onions, cherry tomatoes and radishes

with pan-fried chicken breast + € 4,00
with North Sea shrimps + € 8,50

MAIN COURSES

Schnitzel Viennese style	€ 21,90
with cucumber sour cream salad, pan-fried potatoes and lingonberries	
with creamy mushroom sauce	+ € 4,00
Pan-Fried Corn-Fed Chicken Breast	€ 26,90
with Rigatoni in a vegetable saffron sauce and Parmesan	
Pan-Fried Cod Fillet 🍷	€ 26,90
with baby spinach, white wine sauce and mashed potatoes	
Pan-Fried Pike-Perch Fillet 🍷	€ 27,90
with sautéed courgette, tomato salsa and mashed potatoes	
Flensburg Pannfisch 🍷	€ 27,90
with three varieties of pan-fried fish, wholegrain mustard sauce, pan-fried potatoes and a small garden salad	

PASTA & VEGETARIAN

Spinach and Quinoa Tortellini (vegan) 🌱	€ 16,90
with pesto, cherry tomatoes and Parmesan	
Tagliatelle with diced Salmon	€ 18,90
in white wine sauce with cherry tomatoes, wild broccoli, pesto and Parmesan	

FROM THE LAVA STONE GRILL

Rump Steak from Husum Beef	
160 gram	€ 25,90
200 gram	€ 29,90
Beef Fillet 220 gram	€ 37,90
Entrecote Dry Age 220 gram	€ 39,90
served with herb butter, beef jus, carrot purée on the side, ketchup and mayonnaise choice of French fries or pan-fried potatoes	

EXTRAS

Pan-Fried Potatoes	€ 5,90
with bacon and onions	
French Fries 🌱	€ 5,90
with ketchup and mayonnaise	
Mushroom and Onion Vegetables 🌱	€ 6,90
Seasonal sautéed Vegetables 🌱	€ 6,90
Truffle Fries 🌱	€ 9,90
with Parmesan, spring onions and truffle mayonnaise	
Avocado Cream 🌱	€ 2,00
Herb Butter 🌱	€ 2,00
Ketchup and Mayonnaise 🌱	€ 2,00

BAR FOOD

„Zeitlos“ Club Sandwich € 17,90
with grilled chicken breast, bacon, egg,
French fries, ketchup and mayonnaise

„Zeitlos“ Burger € 19,90
with Husum beef, Cheddar, tomatoes,
bacon, aioli, leaf lettuce and braised onions

Crispy Chicken Burger € 19,90
with chicken breast, tomatoes, leaf lettuce,
aioli and mango chutney

Veggi Burger € 19,90
with Beyond Meat, tomatoes, leaf lettuce,
avocado cream and tomato salsa

All burgers are served with French fries,
ketchup and mayonnaise.

Explore more bar food highlights in our „Zeitlos“ drinks menu.

DESSERT

Crème brûlée € 9,50
with blackcurrant sorbet

Red Berry Compote € 8,50
with vanilla ice cream and whipped cream

Homemade Tiramisù € 8,90
with Mascarpone cream, sponge cake and cocoa

„Hot on Ice“ € 8,90
with Kastberg vanilla ice cream
served on warm cherries

Coupe Danmark € 8,90
with three scoops of Kastberg vanilla ice cream,
chocolate sauce and whipped cream

Eggnog Sundae € 9,90
with three scoops of Kastberg vanilla ice cream,
homemade eggnog and chocolate shavings

Kastberg Gourmet Ice Cream per scoop € 3,50
Madagascar vanilla, chocolate, hazelnut,
nougat honey, banana split, strawberry sorbet
and passion fruit sorbet

Quality

BEGINS WITH SOURCING

We firmly believe that the foundation of quality lies in the origins of our ingredients. With a menu that changes seasonally, our aim is to procure a significant portion of our produce from the local countryside. Our close relationships with our trusted suppliers are a testament to our commitment to ensuring freshness and top-notch quality on every plate. It's a culinary journey that excites the senses with its authentic cuisine.