







Starters / Soups

Tomato Soup 	7,00 €
Herbs / Roasted Garlic Bread / Homemade Basil Oil 1, 2, 5, 4, 5, 9, 15, 16	
Carrot-Ginger-Coconut Soup 	8,90 €
1, 2, 4, 9, 12, 16	
Tabbouleh with Roasted Bread 	8,90 €
Couscous / Parsley / Tomato / Onion / Pomegranate / Olive Oil 2, 4, 5, 9, 12, 15, 16	
Beef Carpaccio 	14,90 €
Arugula / Grana Padano / Truffle Parmesan Cream / Olive Oil 4, 9, 15, 16	
Beetroot Carpaccio 	11,90 €
Arugula / Truffle Cream 1, 2, 5, 4, 5, 9, 16	
Homemade Potato Pancakes 	14,90 €
Grilled Tomato / Burrata / Basil 2, 5, 9, 12, 15	



Just a Small Treat...

Currywurst  9,90 €
Clubhouse Fries / Homemade Tomato Sauce
1, 2, 5, 4, 5, 9, 10, 15, 16

Optional:
Crispy Fried Onions / Coriander

Golfclub Potato  7,90 €
Homemade Sour Cream / Herbs / Side Salad
1, 2, 4, 9, 15, 16

Optional:
Mediterranean Vegetables 4,50 €

Strammer Fritz  9,90 €
Fresh Farmhouse Bread / 2 Organic Fried Eggs /
Regional Organic Farmer's Ham /
A Handful of Love
2, 5, 4, 8, 9, 15, 16



Pinsa – The New Pizza   11,50 €
Tomato / Sun-Dried Tomato / Arugula / Feta /
Homemade Basil Oil / Balsamic Vinegar
2, 5, 4, 8, 9, 15, 16

Pinsa with More Toppings  12,50 €
Cured Ham / Arugula / Red Onion / Tomato /
Homemade Basil Oil / Balsamic Vinegar
2, 5, 4, 8, 9, 15, 16

Bread Basket  6,50 €
With Two Homemade Dips
Sour Cream / Chamchamani
1, 2, 4, 9, 12, 15, 16

Potato Pancakes with Apple Compote (5 pieces)  8,50 €
2, 5, 5, 9



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Salads & Bowls

Sansibar Salad  12,90 €

Tomato / Cucumber / Onion / Avocado /
Mint / Sesame / Pomegranate / A Handful of Greens

2, 5, 6, 12

Large Club Salad  11,90 €

Seasonal Leafy Greens / Grated Carrot / Cherry Tomatoes /
Cucumber / Fruits / Caramelized Nuts / Croutons
Choose Your Topping & Dressing

2,5,16

Club Bowl  11,90 €

Bulgur / Seasonal Leafy Greens / Grated Carrot / Edamame /
Cherry Tomatoes / Roasted Seeds / Coriander / Sour Cream
Choose Your Topping & Dressing

2,9,15,16

Optional Toppings:

Steak Strips	6,90 €
Mediterranean Vegetables	4,50 €
Asian Corn-Fed Chicken Breast	5,50 €
Feta Cheese	3,50 €
Pan-Seared Salmon	5,90 €
Garlic Shrimp (4 pieces)	6,90 €
Crayfish	5,90 €

Optional Dressings:

Balsamic Dressing, Passion Fruit Vinaigrette, Orange Cream Dressing

1,5,4,9

Burrata Caprese  11,90 €

Arugula / Cherry Tomatoes / Pomegranate Seeds /
Sun-Dried Tomatoes / Balsamic Dressing


5,4



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Burgers & Pasta

Burger „Red Love“  17,90 €
Parmesan Brioche Bun / Dry-Aged Beef (approx. 150g) /
Feta / Peppered Onions / A Handful of Greens /
Tomato-Herb Salsa / Parsley Mayo / Clubhouse Fries
& an Extra Portion of Love
1, 2, 9, 15, 16


Burger „Green Love“  16,90 €
Parmesan Brioche Bun / Vegetarian Patty / Feta /
Peppered Onions / Tomato-Herb Salsa / Parsley Mayo /
A Handful of Greens / Clubhouse Fries
& an Extra Portion of Love
1, 2, 4, 9, 15, 16

Pasta di Fiume  18,50 €
Crayfish / Cherry Tomatoes / Lobster Cream Sauce /
Shaved Grana Padano
1, 2, 4, 9, 15, 16

Spagetti aglio olio e scampi  17,50 €
Spaghetti / Tomato / Scampi (5 pieces) / Garlic /
Peperoncino / Grana Padano
2, 4, 9, 10, 15, 16

Spagetti aglio olio  12,50 €
Spaghetti / Tomato / Parsley / Garlic /
Peperoncino / Grana Padano
2, 4, 9, 10, 15, 16

Ragù alla Bolognese  12,90 €
Spaghetti / Ground Meat Sauce /
Shaved Grana Padano
1, 2, 5, 4, 9, 15, 16

Spagetti al Donna Sofia  10,90 €
Leaf Spinach / Cream / Garlic /
Shaved Grana Padano
1, 2, 4, 9, 16



Meat Dishes & Classics

South American Rump Steak  32,90 €

A Handful of Greens / Pepper Cream Sauce /
Herb Butter / Side of Your Choice

2, 5, 4, 16

African Grass-Fed Beef Goulash  19,90 €

Chickpeas / Coconut Milk / Side of Your Choice

1, 4, 9, 15, 16

Uwe's Roast Beef  21,50 €

Fried Potatoes / Pickled Gherkin / Homemade Remoulade /
A Handful of Greens / Uwe's Secret Spice Blend

9, 15, 16

Farmer's Breakfast  14,90 €

Fried Potatoes / Bacon / Onion / Pickled Gherkin /
Regional Farmer's Ham / Uwe's Secret Spice Blend

2, 9, 4, 15, 16

Cordon Bleu  19,50 €

Pan-Seared Vegetables / Pepper-Cognac Cream Sauce

2, 4, 9, 15, 16

Pork Schnitzel "Viennese Style"  18,50 €

Lingonberries / A Handful of Greens

1, 2, 4, 9, 15, 16

Pork Schnitzel with Pepper-Cognac Cream Sauce  19,00 €

A Handful of Greens

1, 2, 4, 9, 15, 16

Pork Schnitzel "Hamburg Style"  19,00 €

Bacon / Fried Egg / A Handful of Greens

1, 2, 4, 9, 15, 16

Optional Sides:

Boiled Potatoes

Mashed Potatoes

Fried Potatoes

Clubhouse Fries


Bulgur



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Meat Dishes & Classics

Pollo Borracho / Tippy Chicken  17,90 €
Pepper-Cognac Cream Sauce / A Handful of Greens
1, 2, 4, 9, 10, 15, 16

Corn-Fed Chicken Breast  17,90€
Pan-Seared Vegetables / Chamchamani (served cold)
1, 2, 4, 15, 16

Optional Sides:

Boiled Potatoes
Mashed Potatoes
Fried Potatoes
Clubhouse Fries
Bulgur



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Fish

Hamburg-Style Pan-Fried Fish  22,90 €

Salmon Fillet / Hake Fillet / Spinach / Dijon Mustard Sauce /
Fried Potatoes / A Handful of Greens

4, 9, 15, 16

Teriyaki Salmon Fillet  23,90 €

Teriyaki Vegetables

1, 2, 4, 9, 16

Buchfinken Skillet  19,90 €

Scampi (5 pieces) / Vegetables /
Herb Bread or Garlic Bread

5, 4, 5, 9, 15, 16

Homemade Potato Pancakes  15,50 €

Salmon Tartare / Aquavit / Herb Cream

2, 5, 9, 12

Matjes Herring with Housewife Sauce  19,90 €

A Handful of Greens

2, 5, 8, 9, 15

Optional Sides:

Boiled Potatoes

Mashed Potatoes

Fried Potatoes

Clubhouse Fries

Bulgur

Sauces & Dips:

Mayonnaise 0,50 €

Truffle Cream 1,00 €

Parsley Mayo 1,00 €

Ketchup 0,50 €

Sour Creme 2,50 €

Pepper-Cognac Cream Sauce 2,50€

Dijon Mustard Sauce 2,00€

Chamchamani 2,50€



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Dessert

Tatuto Bianco  8,90 €

Served on a Wild Berry Coulis

1, 2, 5, 4, 9, 12, 14, 16

Lava Cake  8,90 €

Chocolate Lava Cake with a Molten Chocolate Core /

Vanilla Ice Cream / Wild Berry Coulis

1, 2, 5, 4, 9, 12, 14, 16

Belgian Waffle  8,90 €

Chocolate Sauce / Vanilla Ice Cream / Red Berry Compote

1, 2, 5, 4, 9, 12, 14, 16

or "Awesome Egg" +1,50€

Kaiserschmarrn  9,90 €

Fluffy Torn Pancakes with Soaked Raisins & Red Berries

1, 2, 4, 9, 10, 12, 16

Would you like a scoop of ice cream with it?

Vanilla / Strawberry / Chocolate 1,90 €

Vanilla Ice Cream with Hot Love  7,90 €

2 Scoops of Ice Cream / Hot Wild Berry Sauce /

Alternative: Chocolate Sauce

1, 2, 4, 9, 10, 12, 16

Daily Cake Selection 4,50 €

Freshly Baked at Greens Every Day

1, 2, 5, 4, 9, 11, 14, 15, 16

Daily Torte Creations 4,90 €

Freshly Created at Greens Every Day

1, 2, 5, 4, 9, 11, 14, 15, 16

Iced Chocolate 5,50 €

1 Scoop of Ice Cream / Cocoa / Whipped Cream

4, 9, 11, 12, 14, 16

Iced Coffee 5,50 €

Coffee / 1 Scoop of Vanilla Ice Cream / Whipped Cream

4, 9, 11, 12, 14, 16



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Hot Beverages



Café Créma	3,10 €
Espresso	3,30 €
Espresso doppio	4,30 €
Cappuccino	3,90 €
Espresso Macchiato	3,90 €
Milk Coffee	4,20 €
Latte Macchiato	4,20 €
Chocolate with Whipped Cream	4,20 €
Drinking Chocolate	4,20 €

Many of our coffee specialties are also available decaffeinated upon request.

We are happy to prepare our hot drinks with oat milk.

Julius Meinl Tea Collection - Certified Organic

<u>Tea Varieties</u>	3,50 €
Darjeeling Happy Valley	
Earl Grey Blossom	
Green Tea	
Orange-Peach	
Pure Detox - Ginger & Lemongrass	
Mountain Herbs	
Fruit Delight	
Rooibos Sun-Orange	
Organic Refreshing Mint	

Soft drinks

	0,2l	0,4l
Coca Cola,		
Coca Cola Zero,		
Spezi, Fanta, Sprite	2,90 €	4,70 €
Paulaner Spezi 0,3 l	3,50 €	
Apple, Blackcurrant, Cherry, Rhubarb, Passion Fruit, Grapefruit		
Juice/Nectar	3,00 €	4,90 €
Apple, Blackcurrant, Cherry, Rhubarb, Passion Fruit, Grapefruit		
Juice/Nectar Spritzer	3,00 €	4,90 €
„Diestel“-Bitter Lemon & Grapefruit Nectar	3,10 €	4,90 €
„Jo-To“ Blackcurrant Nectar & Tonic	3,10 €	4,90 €
Pfälzer Winzer Grape Juice (red or white)	4,10 €	5,10 €
Mineral Water S. Pellegrino still, classic	2,60 €	3,70 €
Mineral Water S. Pellegrino Bottle 0,7 l still, classic		7,00 €



<u>Beer</u>		0,5 l	0,5 l	<u>Aperitifs</u>	
Das Greens on tap		4,10 €	5,10 €	Martini-Berry Floreale - non-alcoholic	7,50 €
Dithmarscher Pils on tap		3,90 €	4,90 €	Hendrick's Gin & Tonic	7,50 €
Alsterwasser		3,90 €	4,90 €	Little Hugo non-alcoholic	7,50 €
Bayreuther Hell			5,00 €	Havana 7Años & Cola	7,50 €
Paulaner Weißbier			5,00 €	Mr.Hugo	7,50 €
Paulaner Weißbier (non-alcoholic)			5,00 €	Jameson & Cola	7,50 €
Paulaner Wheat Beer with Lemon (non-alcoholic)			5,00 €	Disco Schorle -Prosecco auf Eis	7,50 €
Kristall Wheat Beer			5,00€	Three Sixty & Lemon	7,50 €
„¼ im ½“ Das Greens served in an ice-chilled mug, approx. 0,25 l			4,20 €	Miss. Lillet – Lillet Berry	8,00 €
Dithmarscher non-alcoholic, bottle 0,33 l			3,90 €	Aperol Spritz	8,00 €
Dithmarscher Dark Beer bottle 0,33 l			3,90 €	Dejavu	8,00€
				<u>Spirits</u>	
				Obstler Pear, Grappa, Willi 2cl	3,50 €
				Havana 7Años, Jameson 4cl	5,00 €
				Averna, Ramazzotti, Sambuca Molinari, Helbing 4cl	4,50 €
				Amaretto Disaronno, Baileys, Jägermeister, Three Sixty Vodka 4cl	5,00 €



Prosecco / Secco & Champagne

	Glas 0,1L	Glas 0,2L	Bottle 0,75L
Prosecco Metico DOC- Swing-Top Bottle Fratelli Tonon – Venetien	€ 4,00	€ 7,50	€ 20,00
Secco Raboso Rosato Metico IGP- Swing-Top Bottle Fratelli Tonon – Venetien	€ 4,00	€ 7,50	€ 20,00
Legenden Sekt Mumm Vintage Sparkling Wine, Rosé	€ 4,90	€ 8,00	€ 22,00
Cremant - Grande Cuvée 153l de Aimery Brut		€ 10,00	€ 33,00
Cremant - Grande Cuvée 153l de Aimery Rosé Brut		€ 10,00	€ 33,00
Champagner Nicolas Feuillatte - Réserve Exclusive BRUT			€ 59,00
Champagner Nicolas Feuillatte - Réserve Exclusive ROSÉ			€ 68,00

Wine

<u>WHITE WINE</u>	Glas 0,1L	Glas 0,2L	Bottle 0,75L
2022 Blanc de Blanc QbA semi-dry Eser / Rheingau Lively, aroma of cassis & gooseberries, aromatic	€ 3,90	€ 6,90	€ 23,50
2022 Grauburgunder QbA dry Becker / Rheinhessen Fine fruit, elegant, full-bodied, full-bodied finish	€ 3,50	€ 6,00	€ 20,50 (1,0 L)
2022 Lugana Monte Zovo / Venetien Fresh, citrus and fruit aromas, crisp, delicate on the palate	€ 5,50	€ 10,50	€ 33,00
2021 Chardonnay Kleine Zalze / Stellenbosch – South Africa Delicate, elegant, lush fruit bouquet	€ 4,50	€ 7,90	€ 23,00
2022 Riesling QbA dry Dr. Loosen / Mosel			€ 24,00
2022 Null Komma Null Alcohol-Free Franz Hahn / Pfalz			€ 18,00



<u>ROSÉ WINE</u>	Glas 0,1 L	Glas 0,2L	Bottle 0,75L
2022 Strawberry fiels QbA Rosé Geiser / Pfalz Intense aromas of strawberries, savory, delicate, animating	€ 4,50	€ 8,00	€ 24,00
2022 Le Rosé Saint-Roch / Provence Juicy, full of fresh fruit, racy, balanced	€ 4,50	€ 8,00	€ 24,00
 <u>RED WINE</u>	 Glas 0,1L	 Glas 0,2L	 Bottle 0,75L
2021 Primitivo Domodo / Apulien Complex fruit aromas, subtle spice	€ 3,50	€ 6,50	€ 19,00
2021 Sangiovese di Toscana Caparzo / Toscana Aromas of ripe berries, spicy notes, harmonious	€ 4,00	€ 7,50	€ 21,50
2021 Merlot Zenzela – South Africa Intense color, ripe, red fruits, aromatic	€ 3,50	€ 6,50	€ 18,00
2022 Dornfelder semi-dry Bretz / Rheinhessen			€ 18,00
2018 Ursus Magnus dry Bärenhof/Ungstein Matured for 30 months in small oak barrels			€48,00
2019 Rioja Crianza Portico Mayor / Rioja			€ 24,00
2019 Shiraz Heartland / Langhorne Creek, Australia			€ 28,00
2020 Philipp B. trocken Magnumflasche - 1500 ml Bärenhof/Ungstein Cuvée red wine, deep dark, strong, velvety taste, Only available as a magnum bottle			€ 54,00
2020 Ursus Mysticus trocken Magnumflasche - 1500ml Bärenhof/Ungstein Aged 1 year in oak barrels, a blend of Cabernet Sauvignon & Cabernet Dorsa			€ 68,00



LEONHARDT

Korn






Our Specialty Spirits:

Licorice 4cl	3,90 €
Apple 4cl	3,90 €
"Geile Nuss" (Tasty Nut) 4cl	3,90 €
"Geile Minze" (Tasty Mint) 4cl	3,90 €
"Der milde Klare" (The Mild Clear One) 4cl	3,90 €
Leoncello 4cl	3,90 €
"Geiles Ei" (Tasty Egg) 4cl	4,20 €
Bodega 4cl	4,50 €



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Labels & Additional Information

				
Contains Wild Boar / Pork	Contains Beef	Contains Poultry	Contains Fish	Vegetarian



4past2
THE DESIGN AGENCY

Official Agency Partner
of Restaurant Greens.

Help Protect the Environment!

If you would like to take your food to go, that's no problem at all!

However, we must charge a packaging fee of **1.00 € per container**.

Please bring your own containers and bags!

This helps reduce waste, conserve resources, and protect the environment.

For more information on this topic:

<https://bundesregierung.de/bregde/schwerpunkt/klimaschutz/mehrweg-fuers-essen-to-go-1840850>

List of additives:

1 = with colorant

2 = with preservative

3 = with antioxidant

4 = with flavor enhancer

5 = sulphurized

6 = blackened

7 = waxed

8 = with phosphate

9 = with sweetener

10 = contains a source of phenylalanine may have a laxative effect if consumed in excess

11 = contains caffeine

12 = contains quinine

15 = Peel not suitable for consumption

14 = with fat glaze containing cocoa

15 = with soy

16 = may contain traces of peanuts, nuts and/or wheat/egg

ALLERGENS:

If you have specific questions about allergens in our dishes or special requests for preparation, our trained kitchen and service staff will be happy to assist you.

We prefer to advise you in person.



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