

Enjoy your meal

Alexander and Tobias Greive cordially welcome you at the Hotel & Restaurant Greive. A modern cuisine with fresh, regional products is waiting for you.

One of our principles is to change the menu regularly. This enables us to bring new ideas and flavours into our restaurant and to our guests. An exclusive list of wines completes the offer.

Alexander Greive Tobias Greive

starters

lettuce

balsamic dressing, oven tomato, pine nuts and parmesan
have a go 6,40 euro
general portion 8,50 euro

homemade pastrami

borlotti bean salad and bread
8,50 euro

carpaccio of smoked tuna

with apple ginger relish and rocket salad
13,60 Euro

tempura vegetables (vegan)

with tomatoes dip
10,50 Euro

feta cheese rolls

spring roll dough filled with feta cheese and honey
salad
9,50 Euro

soups

poultry cream soup

with vegetable strips, egg custard and poultry meat
6,90 Euro

beef broth

with liver dumplings, vegetable strips and pancake strips
6.20 euro

chilli- corn- curry- soup

with corn
5,90 euro



side dish

homemade fried potatoes

3,00 Euro

homemade french fries (chips)

2,00 Euro

truffled parmesan fries

4,00 Euro

rosemary garlic fries

3,00 Euro

homemade thick fries

2,60 Euro

homemade wedges

2,60 Euro

homemade croquettes

3,00 Euro

homemade baked potato with herb- crème fraiche

3,50 Euro

homemade garlic bread

3,00 Euro

sweet potato fritters

4,00 Euro

side salad

2,50 Euro

homemade wristband beans

3,00 Euro

creamed mushrooms

3,00 Euro

braised onions

2,50 Euro

fried onions

2,50 Euro

corn on the cob

2,50 Euro

oven roasted tomatoes

2,50 Euro

vegetable variation

3,50 Euro

mediterranean grilled vegetables

3,50 Euro

fried king prawn

3,50 Euro

homemade béarnaise sauce

2,80 Euro

homemade pepper cream sauce

2,50 Euro

homemade herb butter

1,20 Euro

homemade café de paris butter

1,20 Euro

homemade mayonnaise

0,50 Euro

Homemade aioli

0,60 Euro

ketchup

0,50 Euro

Steaks

south american rumpsteak

125g 13,40 Euro

250g 17,90 Euro

south american filetsteak

100g 14,10 Euro

200g 18,90 Euro

ibp filetsteak

100g 21,60 Euro

200g 28,90 Euro

ibp entrecôte

300g 29,60 Euro

rumpsteak from Pomeranian cattle

4 weeks dry on the bone matured

125g 14,90 Euro

250g 19,50 euros

t- bone steak from angus cattle

500g+ 39,90 Euro

top butt cap from wagyu beef

200g 28,20 Euro

tomahawk steak from the irish angus

Matured dry on the bone for 4 weeks

800g- 1100g

100g 6,90 Euro

txogitux entrecôte

Galician cattle

matured on the bone. milky, grassy notes of fresh raw milk

300g 31,30 Euro

Veal tomahawk steak

18,49

usa flank steak

steak from the belly of beef

250g 15,30 Euro

Or how about a steak tasting ???

Contact us

main courses

escalope „your choice“

with onions, mushrooms, “zigeuner” or wiener style
pan fried potatoes and mixed salad

have a go 10,20 euro

general portion 14,20 euro

green kale

german sausage, Kassler's neck
boiled potatoes or fried potatoes and mustard

have a go 10,80 euro

general portion 14,50 euro

„harsker mhlenteller“

pork tenderloin with pepper sauce
bacon brussels sprouts and fried potatoes

have a go 11,30 euro

general portion 17,20 euro

calf's liver

with roasted apple, roasted onions,
mashed potatoes and salad

have a go 13,30 euro

general portion 17,80 euro

„harsker pntkerteller“

fish variation loup de mer, plaice and pike-perch
on pear-bean bacon and duchess potatoes

have a go 11,30 euro

general portion 17,20 euro

fillet from Skrei

szechuan pepper sauce,
vegetable strips and parsley potatoes

have a go 18,30 euro

general portion 24,40 euro

Oyster mushroom escalope (vegetarian)

homemade linguine, mediterranean vegetables and tomato sauce
13,50 euro



dessert

Baked Alaska

Vanilla ice cream, chocolate ice cream and strawberry ice cream
baked on biscuit with meringue in the oven

6,50 euro

Chocolate cake with liquid core

Dulce de leche (caramel sauce)

Walnut crunchy ice cream and plums

7,50 euro

Quark donuts

with orange compote and chocolate ice cream

5,50 euro

dessertvariation

let yourself be surprised

10,50 euro

or how about a sundae?

homemade ice cream per ball 1.00 euro

a scoop of ice cream with hot cherries or plums 2.50 euro

two scoops of ice cream with hot cherries or plums 3.50 euro

