

Welcome to the coffee house and restaurant Seenelke

Dear guests, dear friends of the south beach,

We are very pleased to welcome you today in the premises of a former beach house: In the second half of the 1920s, the city of Wilhelmshaven tried to create another civil pillar by expanding tourism. With a lot of advertising ("the green city by the sea"), attempts were made to build Wilhelmshaven-Rüstringen as a modern North Sea resort for medium-sized businesses. A beach facility was created on the south beach with five beach houses and a beach hall. The buildings cost around 950,000 Reichsmarks and were inaugurated on June 16, 1928.

Today you will find our Strand-Hotel Seenelke with the coffee house & restaurant on the south beach in one of these five beach houses.



Dear guests, if you are affected by allergies, please contact our service staff. The separate list of the additives and allergens contained in our dishes will be happy to provide you with information.

For the little hunger (daily from 12:00 p.m. to 6:00 p.m.)

A freshly **filled roll** with homemade tartar sauce and salad garnish

Topping extra:

with sliced Cheese	€ 3,50 / € 1,40
with Boiled Ham	€ 3,80 / € 1,60
with Tomato Mozzarella	€ 4,20
with Italian Salami	€ 4,80 / € 2,70
with Emden Herring fillet	€ 4,50 / € 3,00
with smoked Salmon	€ 6,50 / € 4,30
with fresh North Sea Shrimps	€ 9,10 / € 7,90

home-baked fresh crepes

with powdered Sugar or Cinnamon & Sugar	€ 3,90
with Applesauce	€ 4,90
with Nutella	€ 4,90
with Hot Dessert Cherries	€ 6,00
filled with Ham and Cheese	€ 7,50
filled with Philadelphia, smoked Salmon and Rucola	€ 10,80





Soups

Cream of Tomato Soup

with fresh Basil and herb Sour Cream

€ 5,80

Potato cream soup "Husum style"

with smoked Salmon Strips and Cream

€ 7,50

"Frisian style" crab soup

refined with Cognac, fresh North Sea Shrimps and Cream

€ 9,50

Salads

Large salad plate,

optionally with:

€ 9,50


- fried Chicken Breast Strips
- fried Plaice Fillet

€ 13,90

€ 15,50

Choose from our Salad-Dressings: Yoghurt, Balsamic or Raspberry

We serve oven-fresh products from our beach bakery with all Soups and Salads



Our classics

Baked potato with homemade herb quark and salad garnish € 7,50

optionally with:

- Herring Fillet € 9,90
- Smoked Salmon € 11,90
- Chicken Breast Strips € 13,50
- 50 g. fresh North Sea Crabs € 15,90

Herring variety "Seenelke"

One smoked, Sherry and herb Matjes Fillet each with a housewife-style Sauce
wahlweise mit:

- Black bread and butter € 12,50
- delicious fried potatoes € 15,60

Plaice fillet "Finkenwerder Art"

With roasted Bacon cubes (Pork), Frisian fried Potatoes
and a Salad Bouquet

€ 16,90





Vegetarian

Feta cheese baked in the oven on fresh tomatoes

€ 13,90

Spicy refined with Mediterranean Tomato Sauce, spring Onions and a Salad Bouquet, we serve oven-fresh from our beach bakery

Pasta "Napoli"

Spaghetti with fruity Tomato Sauce and fresh Basil

€ 10,90

Pasta "Rucola"

Tagliatelle with homemade basil-rocket Pesto and fresh Cherry Tomatoes

€ 14,90





Pasta

- | | |
|--|---------|
| Pasta " Napoli " | €10,90 |
| Spaghetti with fruity tomato sauce and fresh basil | |
| Pasta " Bolognese " | € 13,90 |
| Spaghetti with a spicy minced meat sauce (beef) and fresh tomatoes | |
| Pasta „ Rucola " | € 14,90 |
| Tagliatelle with homemade basil-rocket pesto and fresh cherry tomatoes | |
| Pasta „ Salmone " | € 17,90 |
| Tagliatelle with fried salmon cubes and leaf spinach in a cream sauce | |
| Pasta „ chicken breast " | € 15,00 |
| Fried chicken breast fillet with pesto noodles and tomato sauce | |

We serve freshly grated Parmesan with all pasta dishes



Our homemade cakes and tarts

Let our selection of homemade cakes sweeten your day a little.

Apple Pie € 4,00
with Almond crust

Rhubarb Cake € 3,90
with Meringue topping and Strawberry-Rhubarb compote

Silesian Poppy Cake € 4,20

Cheesecake € 4,40
with whipped Cream and Strawberry & Rhubarb compote

Sunday Cake according to offer from € 4,40
e.g. Gooseberry Meringue Cake

Portion of Cream € 1,10

Dear guests,
at the weekend we offer an expanded range of homemade cakes and pies. Please ask, we will be happy to advise you.



Hot chocolate



Pot of hot Chocolate "dark or white"	€ 4,10
Pot of hot Chocolate "dark or white" with a portion of Cream	€ 4,60
Cinnamon Chocolate and whipped Cream	€ 4,80
After-Eight Chocolate	€ 5,00
Pot of Chococcino	€ 4,80
Raffaello Chocolate	€ 5,20
Rafaello Chococcino	€ 5,50

Tea specialties



Glass of tea	€ 3,50
Pot of tea	€ 4,60

Our varieties:

- | | |
|---------------------------|-------------------------------|
| - Darjeeling Second Flush | - Tea Spa Magica (herbal tea) |
| - Assam Special Chunks | - Peppermint |
| - Earl Gray sheet | - Chamomile |
| - Green tea Asia Superior | - Summer berry |
| - Rooibos Vanilla | |



East Frisian tea specialty - Thiele tea

Small Pot of East Frisian tea on a warmer	0,5l	€ 6,90
Large Pot of East Frisian tea on a warmer with Kluntje and Cream	1,0l	€ 10,90

Coffee specialties



Coffee jug	€ 4,60
Size Pot of coffee	€ 3,60
Café Creme	€ 3,20
Espresso	€ 2,70
Double Espresso	€ 3,50
Espresso Macchiato	€ 3,20
Cappuccino	€ 3,40
Milk Coffee	€ 4,00
Latte Macchiato	€ 4,20
Latte Macchiato with your favorite flavor (Hazelnut, Vanilla, Cinnamon, Caramel, Coconut)	€ 4,50
Lactose-free Milk or Soy Milk with surcharge	€ 0,50



Soft drinks

Selters Classic	0,25l		€ 2,80
Selters Medium	0,25l		€ 2,80
Selters Naturell	0,25l		€ 2,80
Selters Classic	0,75l		€ 6,40
Selters Medium	0,75l		€ 6,40
Selters Naturell	0,75l		€ 6,40
Coca-Cola	0,2l	€ 2,90	0,33l € 4,10
Coca-Cola Zero	0,2l	€ 2,90	0,33l € 4,10
Fanta	0,2l	€ 2,90	0,33l € 4,10
Sprite	0,2l	€ 2,90	0,33l € 4,10
Mezzo Mix	0,2l	€ 2,90	0,33l € 4,10
Schweppes Bitter Lemon *3,11,12	0,2l		€ 3,30
Schweppes Ginger-Ale *1	0,2l		€ 3,30
Schweppes Tonic Water *11	0,2l		€ 3,30



Fruit juices

Fruit juices (Apple, Orange, Passion fruit, Rhubarb)	0,2l € 3,00	0,4 l € 4,90
Fruit nectar (Cherry, banana)	0,2l € 3,00	0,4 l € 5,00
Juice spritzer (Apple, Orange, Passion fruit, Rhubarb, Cherry, Banana)	0,2l € 3,00	0,4 l € 4,90

Biere

Königs Pilsener vom Fass (4,9% Vol.)	0,3l	€ 3,50
	0,4l	€ 4,30
Jever Pilsener (4,9% Vol.)	0,33l	€ 3,30
Jever Pilsener Fun	0,33l	€ 3,30
Jever Fun Zitrone	0,33l	€ 3,30
Schöffelhofer Weizen hell (5,0% Vol.)	0,5l	€ 5,00
Erdinger Weizen Alkoholfrei	0,5l	€ 5,00
Vita Malz	0,33l	€ 3,30



Long Drink's / Aperitif

Gin Tonic with Cucumber slice	2cl	€ 5,90
Vodka Lemon with lemon	2cl	€ 5,90
Whiskey Soda (Jim Beam)	4cl	€ 7,50

Cognac & Brandy

Asbach Uralt (38% Vol.)	2cl	€ 2,70
Remy Martin VSOP (40% Vol.)	2cl	€ 4,60

Whiskey

Jim Beam (40% Vol.)	4cl	€ 4,20
Bourbon Whiskey (40% Vol.)		
Bushmills Malt 10 years (40% Vol.)	4cl	€ 6,00
Irish Whisky		



Grappa & Fruit Brandy

Morand Framboise (40% Vol.)	2cl	€ 5,10
Morand Williamsbirne (40% Vol.)	2cl	€ 5,10
Morand Kirschwasser (40% Vol.)	2cl	€ 5,10
Grappa Bianco (40% Vol.)	2cl	€ 2,90
Grappa Moscato (40% Vol.)	2cl	€ 3,10

Bitter

Jägermeister (35% Vol.)	2cl	€ 2,80
Ramazzotti (30% Vol.)	2cl	€ 3,00

Liqueur

Amaretto (21,5% Vol.)	4cl	€ 3,90
Bailey's Irish Cream (17% Vol.)	4cl	€ 4,10

Spirits

Moskovskaya Wodka (40% Vol.)	2cl	€ 2,80
Fürst Bismarck (38% Vol.)	2cl	€ 2,80
Weizenkorn (38% Vol.)	2cl	€ 2,30



Wine Menu

White wine

2017s Gray Burgundy (13% Vol.)

Q.b.A., dry

Winery Kiefer

Baden, Germany

Light yellow with green reflections with notes of elderberry and acacia blossom

0,1l Glass

0,25l Carafe

0,75l Bottle

€ 3,50

€ 7,00

€ 20,30

2018s “White”-Burgundy Edition Jan Wolff (12,0% Vol.)

Q.b.A., off-dry

wonderful fruit without being sweet!

particularly delicious with our Salads, especially the Scampi version, with the
“Finkenwerder” plaice, or just solo ...

0,25l Carafe

0,75l Bottle

€ 8,10

€ 23,40

2017s Chardonnay (12,5% Vol.)

Vin de Pays d’Oc, dry

Winery Aimery-Sieur d’Arques

Languedoc-Roussillon, France

Straw yellow color with a green sheen with aromas of banana and grapefruit

0,25l Carafe

0,75 Bottle

€ 7,50

€ 20,30





Seenelke

STRAND-HOTEL · RESTAURANT · KAFFEEHAUS

Rosé wines

2018s "Pink" Rose Uli Metzger (11,5% Vol.)
Q.b.A., off-dry

0,1l Glass

€ 3,60

0,25l Carafe

€ 8,10

0,75l Bottle

€ 23,40

Dark grape varieties such as Cabernet give it the great color. In the blind tasting, the pink is usually classified as a dry wine. Therefore also an ideal accompaniment to meals.

Regardless of whether it is fish or meat ... only with our hip steak would a red wine be even more delicious ...



Red wines

2017s Dornfelder (12,5% Vol.)

Q.b.A., dry

Winery Meßmer

Pfalz, Germany

A strong red wine, matured dry with velvety soft tannins

0,1l Glass

0,25l Carafe

0,75l Bottle

€ 3,50

€ 6,50

€ 19,00

2018s Cal y Canto, Bodegas Isidro Milagro (13,0% Vol.)

Tempranillo

0,25l Carafe

1 l Bottle

€ 6,10

€ 22,50

Especially the Merlot grape are responsible for this uncomplicated Spaniard ... not too opulent, dry, fruity and soft ... the Cal y Canto actually likes everything except matjes!

2017s Primitivo, Il Mio (13,5% Vol.)

IGP Puglia,

Apulien Primitivo...

0,25l Carafe

1 l Bottle

€ 7,90

€ 28,90

One of the most popular grape varieties in southern Italy. It ripens early and is the first to be harvested "Primo". Dark in color, fruity like berries and cherries, dry, with a mild finish, it has been "on everyone's lips" for several years



Sparkling wines

Glass Prosecco (11,5% Vol.)	0,1l	€ 3,50
Glass Sparkling Wine „Geldermann“ (12% Vol.)	0,1l	€ 4,80
Glas Sparkling Wine „Rotkäppchen“ (11% Vol.)	0,1l	€ 3,80
Bottle of Sparkling Wine „Geldermann“ (12% Vol.)	0,75l	€ 28,50
Bottle of Champagne Heidsiek (12% Vol.)	0,75l	€ 79,90

Dear guests,
When the vintage specified by us in the wine list has been
consumed, we will hand you the following vintage.

