

Starters

Tomato soup with pesto 	7,50
Aioli with bread a)	4,90
Humus & Naan Bread a) Olive Oil, Chickpeas, Mint	8,50
Bruschetta a) house style	7,50
with premium sheep's cheese	+ 2,90
with shaved Grana Padano	+ 2,50
Mixed salad with roasted seeds	7,50
Appetizers	14,50
Mixed appetizer plate with fresh mushrooms, peppers, eggplant, zucchini and more	
with roast beef	+ 6,00
prawns al ajillo a) b) in chili garlic oil, served with bread	16,50

Our Potatoes

filled with sour cream and fried sesame seeds,
served with salad and toasted bread a)

with 170g vegetables	+ 5,50
with 150g turkey strips	+ 6,90
with 150g salmon strips	+ 7,90
with 150g beef strips	+ 7,90
with prawns b) (4 pieces - without head)	+ 9,50

Tarte flambée

from the stone oven with crème fraîche

Classic with bacon, onions and parsley a) g)	11,50
Vegetables with zucchini, tomato, pointed pepper a) g) onion, fresh herbs & pesto	13,50
Breton with goat's cheese, pear, pine nuts a) g) honey and rocket	15,50

Finger food

Chicken Wings	16,50
Spicy marinated chicken wings with country potatoes, served with BBQ dip	
Nachos & Dip	7,90
Mexican tortilla chips served with a dip of your choice	

Dips 1.70 each

Aioli c), Cheddar-Cheese-Sauce g), Sour Cream g), Humus k), Herb butter

Stir-fry & bowl dishes

Special pan <small>a) f)</small>	20,90
Tender beef strips with various vegetables in a slightly spicy soy sauce, served with bread	
Village pan <small>g)</small>	25,90
3 small rump steaks juicy grilled in mushroom cream sauce gratinated with ham and cheese, served with fried potatoes	
Tagliatelle "Filetto" <small>g)</small>	21,90
Tagliatelle with beef strips, tomatoes, fresh mushrooms and onions, in tomato sauce and freshly shaved Parmesan	
Chili sin Carne Bowl 	17,90
Dhal of red lentils and homemade curry paste, with spinach, avocado & wild rice	
Vegetarian pan <small>g)</small> 	16,90
Crunchy stir-fry vegetables in cream sauce with cashews, served with rice	
quinoa bowl <small>k)</small> 	16,90
With avocado, spinach, grilled tomatoes, sweet potatoes, chickpeas & sesame dressing	
Ayurvedic curry pan <small>h)</small> 	18,90
Various vegetables in coconut curry sauce with cashews, served with rice	
with chicken breast fillet	+ 5,90

Salads

Exotic Glacehaus salad	13,50
mixed salad with cucumbers, cherry tomatoes, pineapple, banana, melon & bread <small>a)</small>	
Caesar's Salad	14,50
Crispy romaine lettuce, tomatoes, cucumbers, roasted croutons <small>a)</small> , shaved Parmesan <small>g)</small> , served with bread <small>a)</small>	
Wellness Salad	11,90
Seasonal leaf salads, tomatoes, egg <small>c)</small> , cucumbers, bell peppers, red onions and bread <small>a)</small>	
with 150g turkey strips	+ 6.90
with 150g salmon strips	+ 7.90
with 150g beef strips	+ 7.90
with 170g vegetables	+ 5.50
with premium sheep's cheese	+ 6.50
with half avocado	+ 3.50
with prawns <small>b)</small>	+ 9.50
(4 pieces - without head)	

our dressings:

Italian  French c) j), | Joghurt-Orange g) | Caesar's g) c) j)

Curry | Wellness  | Sesam k) 

Steaks und mehr

On request, we are also happy to offer you higher steak weights (from 100g).
All weights are raw weights before preparation.

Grain fed steak 200 g	25,90
From the rump of beef, fat-free and aromatic, served with a baked potato (g) and toasted bread a)	
250 g	30,90
Turkey steak 220 g	21,90
Tender steak of young turkey served with broccoli and wild rice, covered with hollandaise sauce c) g)	
Steak and Mushrooms (Grain Fed) 200g	27,90
Beef rump steak fat-free, coated with mushroom cream sauce g) served with French fries and toasted bread a)	
Pepper steak (Grain Fed) 250 g	32,90
Beef rump steak covered with a creamy pepper cream sauce (g), served with fried potatoes and toasted bread a)	
Premium Plate 350 g	23,90
Pork loin, minced steak, turkey fillet with French fries and fried vegetables	
Glacehaus Grill Plate 350 g	26,90
3 different types of meat (turkey, pork, beef) grilled with lean bacon, as well as French fries and broccoli	
Oldesloer Special Plate 450 g	29,50
Turkey, pork medallion, minced steak, pork loin with freshly fried pan-fried vegetables, served with twister fries & sour cream	

Supplements

French fries	4.90
Croquettes	4.50
Baked potato (g)	6.50
Baked potato with Sour Cream	
Country potatoes	4.90
Crispy fried potatoes	6.50
with onions and bacon	
Twister fries	5.50
Spiral baked potatoes	
Toasted bread a)	2.50
Mushrooms & onions , fried	5,50
mushroom cream sauce g)	4,50
wild rice	4,50
broccoli with hollandaise sauce c) g)	5,50
vegetable mix of the day	5,50
from the pan	
cole slaw	3,80
american carrot and white cabbage salad	

Extras

Grilled shrimp b) per piece	3,50
250g Spare ribs	9,50
200g Chicken wings	7,50

Glacehaus Burger

Vegetarian Burger a) g)	16,50
wholemeal bun with vegetarian patty, burger sauce, tomato, lettuce, pickled onions and gherkin, served with baked potato	
Crispy Chicken Burger a)	17,90
sesame bun with crispy breaded chicken breast fillet, burger sauce, tomato, lettuce, pickled onions and gherkin, served with French fries	
Lumberjack Burger a) g)	17,90
Rustic roll with 180g fresh minced beef steak, tomato, lettuce, fried onions, gherkin and cheddar cheese sauce, served with fried potatoes	
Cheese Burger a) g)	17,90
sesame bun with 180g fresh minced beef steak, tomato, lettuce, pickled onions, gherkin and ketchup, served with French fries	
Nacho Macho Burger a) g)	20,90
Rustic bun with 220g fresh minced beef steak, tomato, lettuce, pickled onions, gherkins and crispy nachos with cheddar cheese sauce, served with French fries	
Avocado Burger a) g)	18,50
Rustic bun with 180g homemade fresh minced beef steak, tomatoes, cucumbers, lettuce, guacamole, pickled onions and cheddar cheese, served with French fries	
Glas House Burger a) c)	24,90
Rustic rolls with 360g fresh minced beef steak, tomatoes, arugula, fried onions, gherkin and Joppie sauce, served with French fries	

Pimp your Burger

... with fried egg	+ 1,50
... with cheese	+ 1,50
... with bacon	+ 1,50
... with fried onions	+ 1,50
... with jalapeños	+ 1,50
... with burger sauce	+ 1,50
... with Joppie sauce	+ 1,50

Fish

Grilled pike-perch fillet g)	24,50
Roasted on the skin, served with freshly fried pan-fried vegetables, wild rice and a fine Dijon mustard sauce	
Norwegian salmon fillet g)	26,90
Fresh Norwegian salmon fillet from the grill, served with freshly fried stir-fried vegetables and potato gratin	
Fish plate b) g)	26,90
Salmon fillet, pike-perch fillet, 2 large prawns (with head), served with freshly fried stir-fried vegetables and potato gratin	

Classic

Farmer's breakfast c)	14,90
with onions, ham and gherkins	
Giant currywurst	11,90
with curry sauce and French fries	
Barbecue Spare Ribs (g)	21,90
approx. 500g - spicy seasoned with country potatoes and sour cream	
Schnitzel Hamburg a) c)	21,90
Breaded pork schnitzel, served with fried egg and fried potatoes	
Schnitzel Hawaii a) c)	22,90
Breaded turkey schnitzel gratinated with pineapple and cheese, served with broccoli, hollandaise sauce and French fries	
Medallion - Trio g)	24,90
Roasted pork tenderloin, served with mushrooms and onions, served with a baked potato	
Roast beef (cold) c)	20,90
with hearty fried potatoes, remoulade and salad	
Schnitzel Rustic a) c)	21,90
Breaded pork schnitzel with mushrooms and onions, served with fried potatoes	
Schnitzel Viennese style a) c)	19,50
Breaded pork schnitzel with crispy French fries and cranberries	
with pepper cream sauce g)	+ 2,90
with hunter's sauce g)	+ 2,90
with mushroom sauce	+ 2,90

For the little guest up to 12 years.

Little Red Riding Hood a) c)	10,90
Breaded turkey schnitzel with French fries	
Chicken Nuggets a) c)	10,90
6 Nuggets mit Pommes frites	
King of Pasta	9,90
Penne with a fruity tomato sauce	

Dessert

Warm Lava Cake c) g)	7,90
Warm chocolate cake with liquid chocolate core, vanilla ice cream, raspberries and cream	
Ice cream (g)	6,90
Hot raspberries, whole fruits in their own sauce on gourmet vanilla ice cream with cream	
Ice cream & chocolate (g)	6,90
Creamy vanilla ice cream garnished with hot chocolate sauce, served with slivered almonds and cream	
Warm apple strudel a) g)	6,50
with a scoop of vanilla ice cream and cream	
Baked banana h) g)	6,90
covered with honey and nuts, served with creamy vanilla ice cream and cream	
Banana Split h) g)	6,90
Vanilla ice cream with a halved banana and chocolate sauce, garnished with cream & almond slivers	
Tiramisu a) g)	8,50
1 large scoop of ice cream (g)	3,20
Vanilla, Chocolate, Strawberry, Walnut, Stracciatella	
Ice chocolate	4,50
with a scoop of vanilla ice cream, garnished with a cream topping	
Iced coffee (g)	4,50
with a scoop of vanilla ice cream, garnished with a cream topping	

Pimp up your Dessert

Hot chocolate sauce	+ 1,50
Hot raspberry sauce with whole fruits	+ 1,50
Krokant Streusel (h)	+ 0,80
Chocolate Sprinkles	+ 0,50
Colorful sprinkles	+ 0,50
Mandelsplitter h)	+ 0,80
Extra cream (g)	+ 0,70

If you have any questions about allergens, please contact our service staff.

All prices on this card are in Euro (€). All weights are the raw meat weights before preparation.

Vegan



vegetarian



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Additives: 1) with colouring agent 2) with preservatives 3) with antioxidants 4) with flavour enhancers 5) sulphurised

6) blackened 7) waxed 8) with sweetener 9) with phosphate 10) with nitrite curing salt 11) containing caffeine 12) with taurine 13) containing quinine

Allergens: a) cereals containing gluten (wheat, rye, barley, oats, spelt, comb, hybrid strains) b) crustaceans c) eggs d) fish

(e) Peanuts (f) Soya (g) Milk and milk products (including lactose) (h) Nuts (almond, hazelnut, walnut, cashew,

pecan, Brazil nut, pistachio, macadamia nut and Queensland nut) (i) Celery (j) Mustard (c) Sesame seeds (l) Sulphur dioxide and

sulphites in a concentration exceeding 10 mg/kg (m) Lupins (n) Molluscs