

DID YOU KNOW?

Founding of the Main Guardhouse

The historical Main Guardhouse, now the site of Restaurant DREI, was built in 1692 at Paradeplatz in Rendsburg. It symbolizes the city's fascinating history and originally served as a prison, including for the unity fighter Uwe-Jens Lornsen.

Christian V. and the City of Tolerance

In 1690, King Christian V. (*1646/1670 – 1699†) promoted the settlement of Jews in Rendsburg's "Neuwerk". This privilege made Rendsburg, alongside Glückstadt and Friedrichstadt, one of the "Cities of Tolerance" in the duchies.

Jules Verne in Rendsburg

The famous writer Jules Verne sailed through Rendsburg on the Eider in 1861.

His journey through the city and along the river may have inspired some of his stories.

Kiel Canal and the Champagne Tax

The construction of the Kiel Canal, funded by the champagne tax introduced by Kaiser Wilhelm II, began in 1887 and was completed in 1895. Today, 30,000 ships pass through the Kiel Canal, as does the royal yacht Dannebrog from Denmark, passing under our high bridge.

Stationing of the Tysklandbrigade

After World War II, from 1947 to 1953, the Norwegian troops of the Tysklandbrigade were stationed in Rendsburg as part of the Allied occupation forces.

3

drei.

RESTAURANT

WELCOME

Discover Restaurant DREI in the heart of Rendsburg. Surrounded by the historic walls of the Main Guardhouse, the number THREE plays a significant role for us. The name originates from the three-columned arcades leading to Paradeplatz. Here, a history-rich ambiance meets modern cuisine.

Culinary Without Borders

Join us on a journey through Nordic cuisine and beyond. Experience the flavors of Scandinavian spirits, such as Aquavit, to gin from our homeland and be surprised by our seasonal specialties, from fish and game to asparagus.

Hospitality

Under the leadership of *Marcus Orlowski*, *Claas Normann Mäder*, and head chef *David Holst*, our team looks forward to welcoming you.

Prost, Skål, and Cheers –
to special moments with us.

Your Hosts at DREI

EVENING RECOMMENDATION

3 Course Menu – € 49,00

4 Course Menu – € 55,00

See board and ask us for details.

APPETIZERS

NEW – Parsnip Soup · Apple
Sherry Onions
€ 8,50

Nordseekrabben-Cremesuppe
€ 9,50
+ Extra gepulte Krabben
€ 3,50

NEW – *The Vegetable Garden*
A Starter Journey Through the
Vegetable Bed
€ 12,50

NEW – Eel · Egg · Crab · Dill
€ 14,50

DINE

VEGAN

Beetroot Praline · Celery Cream
Chip · Pomegranate · French Fries
€ 21,50

NEW – Baked Eggplant · Lemon
Paprika Straw
€ 23,50

NEW – Chickpea · Broad Beans
Sweet Potato · Coconut · Curry
Pan Bread
€ 23,50

FROM THE FIELD

Local Baby Potatoes
Sour Cream · Salad
€ 13,00

Garden-fresh Salad Bowl mixed with
Lollo Rosso · Lollo Bionda · Oak Leaf
Tomatoes · Radish · Herbal Vinaigrette
or Classic Vinaigrette Vinegar & Oil
€ 11,00

Also select:

+ Corn-fed Chicken – *grilled* –
€ 9,50

+ Baltic Sea Salmon 120 gr – *Pan-seared*
€ 9,50

+ Roast Beef
€ 9,50

SPECIAL

NEW – S-H
Corn-fed Chicken · Celery
Wild Broccoli · Nut Butter
€ 24,50

Burgundy
Braised Ox Cheeks
Roasted Pointed Cabbage
Truffled Mashed Potatoes
€ 26,50

NEW – Provence
Bouillabaisse · Cod · Monkfish · Scallops
Mussels · Sauce Rouille · Toast
€ 28,50

NEW – NYC
Ribeye Steak 300g
Rub · Wild Broccoli · Corn Ribs
US-Style Smashed Potatoes
€ 38,50



MEAT

Roast Beef
– *Cooked to perfection* –
Fried Potatoes · Homemade Remoulade
Salad Garnish
€ 23,50

Original Schnitzel
Fried potatoes · Cucumber Salad
Cranberries
€ 29,00

+ Fried Egg & Shrimp
€ 6,00

Rumpsteak from our region 250 gr
– *Doneness to your preference* –
Herb Butter · Salad · Fried Potatoes
Mixed Salad · Crispy Onions
€ 36,50

+ Freshly shaved Truffle
€ 5,50

FISH

Büsumer FISH'n'CHIPS
Peas · Homemade Tartar Sauce
Fresh North Sea Shrimp · French Fries
€ 21,50

+ Additional peeled North Sea Shrimp
€ 3,50

Grilled Organic Salmon
Cucumber Cream · Baby Potatoes
€ 22,50

Hamburger Pannfisch (local dish)
– *Pan fried Coalfish* –
Salmon Fillet · Cod Fillet · Monkfish in
Mustard Seed Sauce · Fried Potatoes
Cucumber Salad
€ 29,50



DINE



CHEESE

For the cheese connoisseur!

A selection of four cheeses
Kober Affineur · Camembert Nordweide
Ziegensterntaler aged for 4 months
Kober “Deep in the Forest”
Cave-aged cheese

€ 16,50 (1 Person) | € 25,50 (for 2)

DESSERT

Orange Sorbet
€ 8,50 (vegan)
+ Champagne infusion
€ 3,50

NEW – Hand-whipped Chocolate Mousse
Daim · Cream · Caramel
€ 10,50

Warm Raspberry Fudge Brownie
Magic Whipped Cream · Vanilla Ice Cream
Minty Marvel
€ 10,50 (gluten free)

The classic – Crème brûlée
€ 12,50

Swedish Licorice Tango Ice Cream
Creamy Bliss · Finnish Licorice delights
Licorice Twists
€ 12,50

Swedish Almond Cake
Classic or Daim
each € 5,50



BURGER



CHEESE HEAVEN BURGER

Juicy beef · Glazed Burger bun
Onion rings · Tomato slices · Lettuce

€ 22,50

Go big with »Double Trouble«!
Two juicy beef patties · Double cheese
Tomato · Lettuce · Onion rings

€ 27,50

Get ready for a burgerlicious adventure!
All burgers come with a side of fiery fries,
Chef-David-Style!

*On request, all burgers can also be vegan,
gluten-free or lactose-free. Talk to us!*

SCANDINAVIAN BURGER

Juicy Salmon fillet · Caviar
Tomato slices
Cucumber-Onion chutney
Lime cream

€ 23,50

L.A. BURGER

Beyond Meat patty · Tomato slices
Onion rings · Cheese · Crisp lettuce

€ 24,50 (vegan)

NEW - STEAK BURGER

Grilled ribeye
Tomato slices · Onion rings
Truffle mayonnaise

€ 28,50



PASTA



NORDIC PASTA

Fresh pasta · Salmon fillet
Crab sauce

€ 16,50

VEAL RAGOUT

Fresh pasta · Veal ragout
White wine cream sauce

€ 16,50

+ Freshly shaved Truffle
€ 5,50

≡ BEVERAGES ≡

APERITIF

Nordic Sea Buckthorn Spritz

€ 7,50

Öland Blackthorn Tonic

€ 8,50

The Classic – Aperol Spritz

€ 8,50

Arctic Martini Cranberry

€ 9,00

FRIESENJUNG COCKTAILS

Cola Korn | Rum & Cola | Gin Tonic

Also available with 0.0% Gin & 0.0% Rum

each € 7,50

HOT BEVERAGES

Espresso *single or double*

€ 3,10 € 4,10

Coffee Crema

€ 3,60

Cappuccino

€ 3,90

Milk Coffee & Espresso Macchiato

€ 4,10

Irish Coffee ^{40 %}

€ 8,50

BEER

Straight from the tap

NEW – Kronenbourg 1664 Blanc

0,3 l € 4,10 0,5 l € 6,30

Carlsberg

0,3 l € 3,90 0,5 l € 6,10

Beer & Lemonade

0,3 l € 3,70 0,5 l € 5,90

Duckstein Original

0,3 l € 3,90 0,5 l € 6,10

Duckstein Weizen

0,3 l € 3,90 0,5 l € 6,10

Bottled brews

Carlsberg 0,00 alco free

0,3 l € 3,90

Erdinger Wheet Beer alco free

0,5 l € 5,70

HOPTAILS

A Cocktail with beer

ONO

Carlsberg · Cranberry Juice

Calvados

Aperol Pils

Carlsberg · Aperol

New – The Holler alco free

Wheat Beer · Elderflower

Citrus

Dry Berry alco free

Carlsberg 0,00 · Cranberry juice

Schweppes wild berry

each € 6,50

≡ BEVERAGES ≡

WATER

From the tap & bottled

House water

gas or still

0,5 l € 5,00

»Waterkant«

gas or still

0,75 l € 8,00

JUICE

*From Germanys most northern
juice bottlers »Steinmeier«
from the bottle 0,2 l*

Apple juice

€ 3,50

Orange juice

Banana

Cherry

€ 3,60

Grape

€ 3,70

All juices as spritzer

0,4 l € 5,00

LEMONADES

*»Waterkant« from Husum
in a bottle 0,33 l*

Kola

Kola sugar-free

Kuddel Muddel (Kola & Fanta)

Rhubarb spritzer

NEW – Tart Lemon

each € 3,90

*The original
bottled 0,2 l*

Coca Cola

Coca Cola Zero

each € 4,00

DANISH SPECIAL LEMONADES

*»Frem«
in a bottle 0,25 l*

*»Mineralvandsfabriken Frem A/S«
comes from the Danish city, Ribe, and
was founded 1949. Today their
products have a cult status in Copenhagen
and in Denmark over all.*

Frem Sport Blå
(Blue lemonade)

Frem Hindbær
(Raspberry lemonade)

each € 3,90



»Alle på stribе drikker Frem fra Ribe.«





WINE



SPARKLING WINE

Generous glass of sparkling wine with
traditional bottle fermentation

Pfalz, Emil Bauer

Glass 0,2 l € 9,00

*Includes the Kiel Canal tax
from the year 1902*

CHAMPAGNER

New – Brut

Champagne, Nicolas Feuillatte

Glass 0,1 l € 13,00

WHITE WINE

Wine Jug 0,2 l

Heuriger Grüner Veltliner

Österreich, Winzer Krems

€ 7,00

*Lively fresh from the acidity, tangy
and with a fine bouquet*

Riesling

Rheingau, Johannes Ohlig

€ 7,00

Semi dry – delectable and fullbodied

Weißburgunder

Rheingau Balthasar Röss

€ 7,50

*Yellow fruity Pinot Blanc, well balanced,
fruity and mild Pinot Blanc*

HOUSE WINE

By the glass and bottle

White or Red

Glass 0,2 l € 7,50

Bottle 0,75 l € 24,00

*Easygoing, unfiltered &
uncomplicated*

ROSÉ WINE

Wine Jug 0,2 l

Spätburgunder Rosé

Rheingau, Johannes Ohlig

€ 7,50

*Tart aromatic, fruity scent of berry with
a fresh taste. Pinot Noir Rosé*

RED WINE

Wine Jug 0,2 l

Spätburgunder

Baden, Stefan Rinklin

€ 7,00

*Fullbodied, fruity, variety-typical wine
Pinot Noir*

Trollinger & Lemberger

Württemberg, Weingut Hirsch

€ 7,50

*Expressive red wine, reminding
of ripe forest fruits*

The extensive wine list is hiding at the back!

AQUAVIT & BITTER

2 cl

Aalborg Jubiläums Akvavit 40 %

Denmark

€ 3,50

Gammel Dansk 38 %

Denmark

€ 3,50

New – Helbing 35 %

Hamburg

€ 3,50

Jägermeister 35 %

Wolfenbüttel, Lower Saxony

€ 3,50

Linie Aquavit 41,5 %

Norway

€ 4,00

Kramers Aromatique from 1826 40 %

Neudietendorf, Thuringia

€ 4,00

“Water” from the Kiel Kanal

€ 4,00



SPIRITS



GIN

4 cl

Ferdinands Saar 44 %

Saar-Region

€ 6,50

Ferdinands Quince 30 %

Saar-Region

€ 6,50

Monkey 47 Sloe Gin 29 %

Black forrest

€ 8,50

Knut Hansen dry 42 %

Hamburg

€ 10,00

Det Norske Brenneri 45,8 %

Oslo

€ 11,00

Isfjord Premium Arctic 44 %

Ilulissat, Greenland

€ 12,00

COFFEE LIQUEUR

2 cl

Tia Maria 20 %

Italy

€ 3,50

Kahluha 16 %

Veracruz, Mexiko

€ 3,50

VODKA

4 cl

Absolut 40 %

The Swedish Premium

Åhus, Sweden

€ 4,50

Absolut Elyx 42,3 %

Åhus, Sweden

€ 11,00

DQ Vodka 40 %

Stockholm, Sweden

€ 12,00



COGNAC

4 cl

Courvoisier VSOP ^{40 %}
Frankreich
€ 12,00

WHISKY

4 cl

Johannsen Whisky ^{43 %}
Flensburg
€ 4,00

Mackmyra ^{46,1 %}
Gävle, Sweden
€ 12,00

Slyrs Single Malt ^{43 %}
Schliersee, Bavaria
€ 12,00

RUM

4 cl

From Flensburg and further north

Johannsen 1878 Rum ^{40 %}
Flensburg
€ 4,00

Sailors Jerry Spiced Rum ^{40 %}
Virgin Islands
€ 5,00

Flensburg Rum Company ^{40 %}
Barbados & Jamaica
€ 8,00

A.H. Riise Danish Navy ^{40 %}
Virgin Islands
€ 12,00



SPIRITS



BRÄNDE

2 cl

*Schleibbrand from Arnis,
Schleswig-Holstein*

Williams Pear | Mirabell | Cherry | Plum
€ 6,00

KORN

2 cl

The Ostholsteiner ^{38 %}
Lütjenburg, Holstein
€ 3,00

Bottle 0,7 l
€ 55,00

FILLER

0,2 l

*Longdrink filler
with ice & decoration*

Coca-Cola
€ 4,00

Thomas Henry
Tonic Water | Mystic Mango
€ 4,50

Fever Tree
Mediterranean
€ 4,50

drei.

RESTAURANT

PARTYS & EVENTS

in our Restaurant
for up to 160 guests

Fireplace room
for up to 26 guests

Terrace
Summertime with DJ Events & BBQ

Meeting rooms & Breakfast
For external guests
ONNO – Hotel by Norman

CULTURE

Music for Friends – Summer concerts
Courtyard Garden
ONNO – Hotel by Norman

Live Concerts in the Cult Bar
Datscha

OPENING HOURS

Monday to Saturday
15.00 to 23.00

Kitchen
16.30 to 21.30

Always afternoon Tea,
cakes and more

Sunday is sunday for now

ADRESS

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3

*Beverages and food
can contain additives, colorings
and flavor enhancers.*

*If you have any questions,
please contact our staff or ask
about our allergen and
intolerance menu.*