

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 *Claas N. 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 – € 59,00

4 Course Menu – € 69,00

See board and ask us for details.

APPETIZERS

North Sea Crab Cream Soup
€ 9,80

+ Extra hand-picked crab
€ 4,20

The Vegetable Garden
A Starter Journey through the
Vegetable Bed
€ 13,80

NEW – Trio of Tartare
Salmon · Herring · Eel with Mango
Dill · Cucumber
€ 16,80

NEW – Beef Carpaccio · Salad
Kobe Cheese
€ 18,80

FROM THE FIELD

Local Baby Potatoes · Sour Cream · Salad
€ 13,50

Garden-fresh
Bowl of Crisp Salad with Herb Vinaigrette
€ 11,00

Also select:

+ Roast Beef – Tender Pink –
€ 9,50

+ Corn-fed Chicken – grilled –
€ 10,50

+ Baltic Sea Salmon 120 gr – Pan-seared
€ 10,50

NEW – Caesar Salad · Lettuce Hearts
Egg · Chicken strips
(Appetizer or Main Course)
€ 14,80 | € 23,80



DINE



VEGAN

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

NEW – Couscous Bowl
Baked Zucchini · Cucumber
Melon · Mint · Parsley
€ 22,50

Vegetable Curry & Chips
Ragout of Chickpeas · Fava Beans
Sweet Potato · Coconut
Smashed Potatoes & Pan Bread
€ 23,50

SPECIAL

NEW – Serving of White Asparagus
Hollandaise · Cress · Baby Potatoes
€ 29,50

+ "Country smoked ham"
€ 6,50

+ Baltic Sea Salmon 120g – Pan-Seared –
€ 10,50

+ Rump Steak
€ 24,50

Burgundy
Ox Cheeks · Green Asparagus
Cheese-Potato Mash
€ 26,50

NEW – NYC
Entrecote Steak 300g
US Style Smashed Potatoes
Rub · Carrot
Corn Ribs · Herb Crunch
€ 38,50

MEAT

Roast Beef
– *Tender Pink* –
Fried Potatoes · Crispy Salad
Homemade Remoulade
€ 24,50

Traditional Veal Schnitzel
Cucumber Salad · Lingonberries
Fried Potatoes
€ 29,00
+ Fried Egg & Crabs
€ 6,00

Rumpsteak
from Schleswig-Holstein 250 g
– *Doneness to your preference* –
Herb Butter · Fried Potatoes · Mixed Salad
€ 36,50
+ Freshly shaved Truffle
€ 5,50

FISH

Büsumer FISH'n'CHIPS
Peas · Homemade Tartar Sauce
Fresh North Sea Crab · French Fries
€ 22,50
+ Extra hand-picked crabs
€ 4,20

Grilled Salmon fillet
Asparagus Ragout & Smashed Potatoes
€ 23,50

Hamburger Pannfisch (local dish)
– *Pan fried Coalfish* –
Salmon Fillet · Cod Fillet
Mustard Seed Sauce · Fried Potatoes
Cucumber Salad
€ 29,00



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

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

NEW – Strawberry Tart
Vanilla Cream & Meringue
€ 11,50

The classic
Crème brûlée & Vanilla Ice Cream
from Hof Fuhlreit
€ 12,50

Swedish Licorice Ice Cream
Cream · Licorice Crumbs
& Licorice Snail
€ 12,50



BURGER



CHEESE HEAVEN BURGER

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

€ 23,50

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

€ 28,50

L.A. BURGER

Beyond Meat patty · Tomato slices
Onion rings · Cheese
Crisp Salad & Corn Ribs

€ 25,50 (vegan)

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

NEW - SMASHED BURGER

Grilled Asparagus · Hollandaise · Tomatoes
Juicy smashed patty · Onion rings

€ 28,50



PASTA



NORDIC PASTA

Fresh Pasta · Salmon fillet · Crab sauce

€ 18,00

NEW - SPRING PASTA

Green Asparagus · Cocktail Tomatoes

€ 16,50

NEW - CHEESE EXPLOSION

Fresh Pasta with Bacon · Camembert sauce
Cherry Tomatoes

€ 18,00

≡ 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

NEW – Flat White

€ 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 Wheat 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 Germany's 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 stribe drikker Frem fra Ribe.«





WINE



The extensive wine list is hiding at the back!

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

HOUSE WINE

By the glass and bottle

White or Red

Glass 0,2 l € 7,50

Bottle 0,75 l € 25,00

Easygoing, unfiltered & uncomplicated

CHAMPAGNER

New – Brut

Champagne, Nicolas Feuillatte

Glass 0,1 l € 13,00

ROSÉ WINE

Wine Jug 0,2 l

Spätburgunder Rosé

Rheingau, Johannes Ohlig

€ 8,00

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

WHITE WINE

Wine Jug 0,2 l

Heuriger Grüner Veltliner

Österreich, Winzer Krems

€ 7,50

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

Riesling

Rheingau, Johannes Ohlig

€ 7,50

Semi dry – delectable and fullbodied

Weißburgunder

Rheingau Balthasar Ress

€ 8,00

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

RED WINE

Wine Jug 0,2 l

Spätburgunder

Baden, Stefan Rinklin

€ 8,00

Fullbodied, fruity, variety-typical wine

Pinot Noir

Trollinger & Lemberger

Württemberg, Weingut Hirsch

€ 8,50

Expressive red wine, reminding of rope forest fruits

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



WHISKY

4 cl

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

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

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



SPIRITS



BRÄNDE

2 cl

*Schleibrand from Arnis,
Schleswig-Holstein*

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

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

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

Restaurant DREI
Paradeplatz 1
24768 Rendsburg

+49 4331 134 11 50

drei@restaurantdrei.com

www.restaurantdrei.com

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*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.*