

OUR HERITAGE

Founding of the Hauptwache

The historic main guardhouse, now the location of the DREI restaurant, was built in 1692 on Paradeplatz in Rendsburg. It symbolizes the exciting history of the city 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 the »Neuwerk« of Rendsburg. Through these privileges, Rendsburg became one of the »tolerance cities« in the duchies, along with Glückstadt and Friedrichstadt.

Jules Verne in Rendsburg

The famous writer Jules Verne sailed through Rendsburg on the Eider in 1861. His journey through the town and across the river may have inspired some of his stories.

Kiel Canal and the sparkling wine tax

The construction of the Kiel Canal, financed by the sparkling wine tax introduced by Kaiser Wilhelm II, began in 1887 and was completed in 1895. Today, 30,000 ships pass through the Kiel Canal, including the royal yacht Dannebrog, which passes under our high bridge to and from Denmark.

Stationing of the Tyskland Brigades

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



drei.

RESTAURANT

WELCOME

Discover the restaurant DREI

Surrounded by the historic walls of the Hauptwache, the DREI plays an important role for us. The name comes from the three colonnades leading to the parade ground.

Here, a historic ambience is combined with modern German Scandinavian cuisine.

Our team looks forward to welcoming you and head chef David Holst as well as host Claas Mäder-Rønnestad say Prost, Skål and Cheers.

APERITIF

»Nordic Sanddorn Spritz« 7,50

"French Bubbles" glass of champagne 13,50

CHAMPAGNE
Nicolas Feuillatte
FRANCE

CHEF'S EVENING PICK

by Chef David Holst!

3 course menu – 59.00

4 course menu – 69.00

Every Thursday to Saturday
– See our menu table -

STARTERS

North Sea crab cream soup
11,50
+ Extra pulled crabs
6,00

Marinated beetroot with gratinated goat
cheese honey · fresh thyme
(starter or main course)
16,00 | 22,00

NEW - Home-cured salmon in smoke berries
cucumber · brioche
18,00

NEW - Beef tartare
Classic capers · quail egg · brioche
(starter or main course)
17,00 | 23,00

NEW - Potato velvet soup with pickled crispy
bacon
9,50

SALADS

Wild herb salad with pears and walnuts
Homemade raspberry dressing
14,50
+ goat cheese
6,50

Triplets from the Region Sourcream · Salad
14,50
+ Baltic salmon 120g - fried -
10,50

≡ FOOD ≡

ALL GREEN

Stuffed sweet potato beets · Vegan herb
cream · Fresh tomato salad · Onion crunch
23,50

Glazed bunched carrots Celery cream ·
Pistachio dust Smashed potatoes
24,50

NEW - Smart Aubergine Wild Broccoli · Chilli
Cream Celery Crunch
22,50

SPECIALS

»Tomahawk« John »Sashi« Nielsen -
Denmark Handpicked quality from
Scandinavia
Recommended for 1 to 3 people
169.00

We serve with:
Toppings · Grilled Vegetables Smashed
Potatoes

NEW - Skrei Nordic Pea puree · carrots ·
melted butter · triplets
28,50

»Burgundy« Ox Cheeks
Wild Broccoli · Mashed Potatoes
31,50

MEAT

Original veal schnitzel, cucumber salad ·
cranberries · fried potatoes
31,00
+ fried egg & shrimps
6,00

NEW – Schnitzel board 300 gr
lemon · cranberries · fries
38,00

Rump steak from the German heifer 250g
– Degree of doneness is requested –
herb butter · fried potatoes · mixed salad
36,50

Roast beef
– on point –
Fried potatoes · Crispy salad
Homemade remoulade
25,50

FISH

Hamburger Pannfisch
Salmon fillet · Cod fillet · Shrimp
mustard seed sauce · Fried potatoes ·
Cucumber salad
29,00

Büsumer FISH'n'CHIPS Peas · Fresh North Sea
shrimps French fries · Homemade remoulade
24.50
+ Extra pulled crabs
6,00

Nordic Pasta Fresh Pasta
Pulled Salmon Fillet North
Sea Shrimps & Shrimps Sauce
23,50

Oven-baked salmon
Celery cream · Braised winter vegetables
Smashed potatoes
25,50

≡ FOOD ≡

EVENING RECOMMENDATION

by Chef David Holst!

3 course menu – 59.00

4 course menu – 69.00

Every Thursday to Saturday
– See table –

DESSERT

Orangensorbet (Vegan)
8.50 or NEW – Cassis Sorbet (Vegan)
8.50 + champagne infusion
3,50

Warm apple tart
glazed apricot · vanilla ice cream
13,50

Hand-whipped Chocolate Mousse
Daim · Caramel (Gluten-free)
12,50

Swedish Liquorice Ice Cream
Cream · Liquorice Sprinkles
Liquorice Snail
13,50

Vanilla Ice Cream & Espresso
9,50





BURGER



CHEESE HEAVEN BURGER

Juicy beef · Glazed burger bun · Onion rings ·
Tomato slices · Salad

24,50

Make it »Double Trouble«!

Two patties · double cheese · tomato salad ·
onion rings

28,50

L.A. BURGER

Beyond Meat Patty · Tomatoes · Onion Rings ·
Cheese Crispy Salad (Vegan)

28,50

All burgers are served with spicy fries!

All burgers can also be made gluten-free or
lactose-free upon request. Talk to us!

SCANDINAVIAN BURGER

Juicy salmon fillet
tomato · cucumber · lime cream

25,50

NEW – CLUB SANDWICH

Crispy Bacon · Egg ·
Salad · Roast Chicken

26,50

≡ BERLIN ≡



CURRYWURST & CHAMPAGNE

Veal currywurst
Homemade curry sauce
Gold leaf · French fries

Accompanied by a sparkling glass of
champagne from Nicolas Feuillatte 0.1 l

25,00

Too wild
to be false!



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RESTAURANT

CELEBRATIONS & EVENTS

In our restaurant DREI for up to 200 people

Fireplace room for up to 32 people

Terrace in summer for DJ events & BBQ

Meeting rooms & breakfast for external guests
at ONNO - Hotel by Norman

For the drinks! Next page.

OPENING HOURS

Tuesday to Saturday
4 pm to 11 pm

Kitchen until 9:30 pm

Sunday & Monday "rest day"
We are open for groups.

www.restaurantdrei.com

CULTURE

Music for Friends - Summer concerts in the
courtyard garden of the
ONNO - Hotel by Norman

Live concerts in the cult pub - Datscha

Wine expedition - Our wine tasting
including delicious food.

Always the last Thursday of the month.

Dates:

27.02 + 27.03 + 24.04

Drinks and foods can contain additives,
colorings and flavor enhancers.

If you have any questions, please contact our
staff or ask for our menu which contains
allergens and intolerances.



DRINKS



REFRESHMENT

»DREI-Lemonade« 0.40 l

apple spritzer - mint

grape spritzer - basil

elderflower - lime - mint

is 6.50

LEMONADE

»Waterkant« from Husum from the bottle
0.33 l

Kola | Kola sugar-free Kuddel
Muddel Apple spritzer | Rhubarb spritzer
Tart lemon | Orange
each 4.00

The original from the bottle 0.2 l

Coca Cola / Coca Cola Zero
4.00

COFFEE, TEA or...

Espresso - also as a double

3,40 | 4,40

coffee crema

3,80

Cappuccino | Flat White
Latte | Espresso Macchiato

4,40

Irish Coffee 40 %

8,50

BEER

Draft Beer

Kronenbourg 1664 Blanc

0.3 l 4.30 0.5 l 6.50

Carlsberg

0.3 l 4.00 0.5 l 6.10

Alster from Carlsberg

0.3 l 4.00 0.5 l 6.10

Duckstein Original

0.3 l 4.10 0.5 l 6.20

Duckstein Wheat

0.3 l 4.10 0.5 l 6.20

Bottled Beer

Carlsberg 0.00 non-alcoholic

0,33 l 4,10

Erdinger Weizen alcohol-free

0,5 l 6,00

Hoptails - cocktails with beer

Dry Berry (non-alcoholic)

Carlsberg 0.00 · Cranberry Juice Wild Berry

7.50

WATER

jug or bottle

House water with or without

0,5 l 5,50

»Waterkant« with or without

0,75 l 9,00



WINE



SPARKLING

Decent glass of sparkling wine with traditional bottle fermentation Palatinate, Emil Bauer Glass 0.2 l 9.00

including Kiel Canal tax

CHAMPAGNE

Brut Champagne
Nicolas Feuillatte
Glass 0.1 l 14.00
Bottle 0.75 l 65.00

France's No.1

WHITE WINE

poured 0,2 l

Heuriger Grüner Veltliner Austria,
Krems
8,00

Particularly tangy due to the lively acidity, fine bouquet

Riesling Rheingau, Johannes Ohlig
8,50

Semi-dry, drinkable and full-bodied

Weißburgunder (organic) Rheinhessen,
Weingut Sander
9,00

Bright, sparkling yellow with green reflections

Oi, the large wine list is hidden at the back!

HOUSE WINE

in the glass and in the bottle

white or red

Glass 0.2 l 8.00

Bottle 0.75 l 26.00

carefree, unvarnished & uncomplicated

ROSÉ

im Krug 0,2 l

Spätburgunder rosé
Rheingau, Johannes Ohlig
8,50

Finely dry, fruity berry notes in a fresh taste

RED WINE

poured 0,2 l

Eden Rock Spätburgunder & Merlot Sankt Anna - Lergenmüller
9,00

Red wine cuvée with fine aromas of cassis, light spice and dark wild berries

Trollinger & Lemberger Württemberg,
Weingut Hirsch
9,50

Expressive red, reminiscent of ripe wild berries

AQUAVIT & BITTERS

2 cl

Aalborg Jubilee Akvavit 40 %

Denmark

3,50

Gammel Dansk 38 %

Denmark

3,50

Helbing 35 %

Hamburg

3,50

Jägermeister 35 %

Wolfenbüttel, Niedersachsen

3,50

Linie Aquavit 41 %

Norway

4,00

Kramers Aromatique from 1826 40 %

Neudietendorf, Thuringia

4,00

Rendsburg Kiel Channel Water 40 %

4,00

COFFEE LIQUEUR

2 cl

Tia Maria 20 %

Italy

3,50

Kaluha 16 %

Veracruz, Mexico

3,50

FINE SPIRITS

SCHNAPS

2 cl

Scheibel Edle Brände Williams 43 %

Obstbrand

Raspberry

6,50

RUM

4 cl

Johannsen 1878 Rum 40 %

Flensburg

4,00

Sailors Jerry Spiced Rum 40 %

Islands

5,00

Flensburg Rum Company 40 %

Barbados & Jamaica

8,00

A.H. Riise Danish Navy 40 %

Virgin Islands

12,00



≡ FINE SPIRITS ≡

GIN

4 cl

Ferdinands Island Island Region ^{44 %}
6,50

Ferdinands Quince Saar-Region ^{30 %}
6,50

Monkey 47 Sloe Gin Schwarzwald ^{29 %}
8,50

Knut Hansen dry Hamburg ^{42 %}
10,00

The Norwegian Distillery Oslo ^{45,8 %}
11,00

Isfjord Premium Arctic Ilulissat, Grönland ^{40 %}
12,00

VODKA ^{40 %}

4 cl

Absolut The Swedish Premium Åhus, Sweden
4.50

Absolut Elyx Åhus, Sweden
11,00

WHISKY

4 cl

Johannsen Whisky Flensburg ^{43 %}
4,00

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

Slyrs Single Malt Schliersee, Bavaria ^{43,0 %}
12,00

FILLER

Long drink filler with ice & decoration
0,2 l

Coca Cola Tonic Water

Included in your spirits price

Simply
included

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In cooperation with



CHAMPAGNE
Nicolas Feuillatte
FRANCE

drei.

RESTAURANT

ONNO

Hotel by Norman

