

De Ersteen!

We were here long before the canal arrived.

When the Kiel Canal was still
just a distant dream, the first plaice were
already sizzling in our kitchen. Since 1874,
we've served Rendsburg with a
view

– back then over meadows, and since 1895
over passing ocean giants.

Whether big ships outside, or little
delicacies inside: at Drei im
ConventGarten, tradition meets appetite and
history simply tastes better.

So: weigh anchor, pick up your fork
– and bon appétit!

The Kiel Canal and the Sparkling Wine Tax

The construction of the Kaiser Wilhelm
Canal –

today's Kiel Canal – was financed by the
sparkling-wine tax introduced by Kaiser
Wilhelm II.

Work began in 1887 and was completed in
1895.

Today, 30,000 ships pass through the canal
every year, making it the busiest artificial
waterway in the world.

The Iron Lady

The Iron Lady, as Rendsburg's
transporter bridge is affectionately known,
has shaped

the town's skyline since 1913. As a
feat of engineering, it stands as a symbol of
movement, connection and elegant
engineering – and keeps watch over

Restaurant DREI's
view of the Kiel Canal.



drei.

RESTAURANT

WELCOME

Discover the wide, wide world.

Our kitchen crew, our service team,
and your host Claas Mäder-Rønnestad
look forward to welcoming you –
Prost, Skål, Cheers, and a warm
welcome!

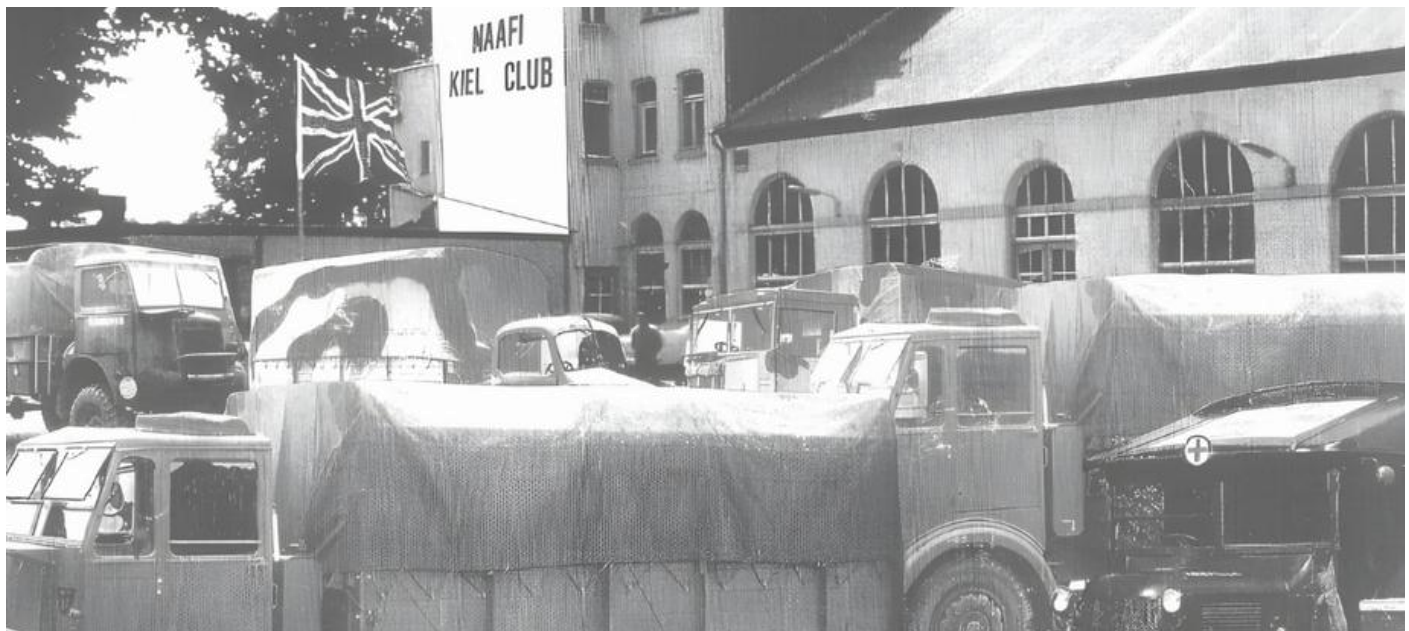
APERITIF

»Nordic Sea Buckthorn Spritz«
9.5

»French Bubbles« Glass of Champagne
14

CHAMPAGNE
Nicolas Feuillatte
FRANCE

All prices in Euro



1874: The ConventGarten opens as a restaurant with a ballroom – a place for celebrations, music and encounters.

1895: With the opening of the Kiel Canal, the house moves right onto the water and becomes part of the new waterway.

1910–1945: The ConventGarten remains Rendsburg's social hub – even through difficult years. After the Second World War, the building is used for a time by the British occupying forces before later reopening as an inn.

1950–1980: The house enjoys its heyday – dance nights, family celebrations and lively parties define the decades.

1990s: Renovations and new concepts bring tradition and modernity together.

2020: Extensive expansions and renovations bring fresh shine to the historic building.

2025: Under new operators, the Restaurant Drei concept moves into the ConventGarten. A new generation of hosts carries the house forward with passion, regional cuisine and an open eye to the future.



Allerlei von Überall!

Ships from all over the world pass right by us on the Kiel Canal every day. And that's exactly how our kitchen feels too.

Our translation of tapas is “a little of everything, from everywhere” – and that's exactly why we bring our favourites from ports all over the world to your table – sometimes Nordic, sometimes international, sometimes quite different from what you'd expect. Dütt & Datt – as long as it's delicious.

Everything is meant for sharing: order together, try a bit, pass it round, order more. That way, the evening quickly turns into a small culinary journey.

All you have to do: lean back, watch the water, and enjoy.



01 Dütt

Fish & Sea

Housewife's Herring

8.5

2 herring fillets in creamy housewife's sauce – the North German classic in a small portion

Teriyaki Salmon

6.5

Delicately glazed salmon fillet in teriyaki, finished with sesame and spring onion

Garlic Prawns

8

4 prawns, tossed in olive oil and fresh garlic

Tuna Tostada-style

12

Fine tuna tartare with sweet mango and crunchy, Danish cracker crumble

Cup of Prawn Soup

4.5

Creamy prawn soup – the best the North Sea has to offer

Cod Fillet

10

Delicate cod fillet with a fine mustard-seed sauce and fresh chervil

Meat

Steak Slices

8.5

Tender steak slices with fried onions

Chicken Wings

5.5

Chicken wings, marinated with BBQ cream

Mini-Wiener Schnitzel

7

Crispy mini veal schnitzel with fruity lingonberry cream

Braised Beef Cheeks

8.5

Butter-tender braised beef cheeks on fine celeriac cream, with fresh cress

Roast Beef

6.5

Pink roast beef, served cold with home-made remoulade – the classic

Bacon-wrapped Dates

4

Juicy dates, wrapped and baked crispy in bacon

Currywurst

4

Classic sliced currywurst in a spiced sauce

Chicken Fingers

4

Crispy fried chicken fingers on a skewer, with piquant curry cream

Vegetarian & Vegan

Sylt Bread <i>Fresh Sylt bread with home-made aioli, fine olive oil and sea salt</i>	5.5	Marinated Grilled Vegetables <i>Colourfully marinated grilled vegetables – onion, pepper, sweet potato and more</i>	 4
Simple Bread Basket <i>Fresh Sylt bread, assorted rye breads</i>	 4	Mushrooms in Cream Sauce <i>Fresh mushrooms in cream with spring onion</i>	3.5
Padrón Peppers <i>Crispy Spanish fried peppers, seasoned with coarse sea salt</i>	 4.9	Fried Potatoes <i>Golden fried potatoes with crisp onions</i>	 4.5
Caramelised Goat Cheese <i>Crispy caramelised goat cheese, refreshingly paired with juicy watermelon</i>	6.5	Potato & Cheese Croquettes <i>Creamy, crispy home-made potato and cheese croquettes on fruity lingonberry cream</i>	4.5
Canarian-style Salted Potatoes <i>Canarian salted potatoes with piquant home-made mojo rojo sauce</i>	 3.5	Edamame with Sea Salt <i>Crunchy edamame pods with coarse sea salt – shell them yourself</i>	 3.5
Homestyle Fries <i>Crispy homestyle fries, optionally with Chili Cheese or 'Schränke' as a dip</i>	6.5	Fresh Baby Leaf Salad <i>Fresh baby leaf salad with a fine garden-vegetable tartare and sunflower-seed topping</i>	 4
Creamy Feta in Oil <i>Creamy feta with olive oil, with Danish crackerbread</i>	6.5	Dips & More	
Trio of Cheeses <i>Three cheeses with fig mustard</i>	8.5		
Sautéed Mushrooms <i>Golden-fried mushrooms in olive oil and garlic</i>	 4.5	BBQ <i>Smoky, spiced BBQ sauce with a hint of garlic</i>	2
Olive Mix <i>Mediterranean mix of black and green olives</i>	 3.5	Aioli <i>Home-made aioli, plant-based</i>	 2
Crispy Cauliflower <i>Crispy cauliflower in a light tempura batter with teriyaki sauce</i>	 3	Mojo Rojo <i>Piquant mojo rojo made from chilli, red pepper and cumin</i>	 2
Porcini Ravioli <i>Home-made porcini ravioli in a velvety mushroom cream sauce</i>	6.5	Lingonberry Dip <i>Home-made lingonberry cream, finely rounded off with mayonnaise</i>	 2
Onion Rings <i>Crispy baked onion rings with aioli sauce</i>	 4	Curry Dip <i>Piquant, creamy curry dip</i>	 2
		Chili Cheese <i>Creamy, spicy chili-cheese dip</i>	2
		Herb Butter <i>Creamy herb butter with fresh garden herbs</i>	2

03 Desserts

Sylt Waffle

9

Warm waffle with fruity berry compote, vanilla ice cream and whipped cream

Crème Brûlée

9

Classic crème brûlée with a crisp caramel crust and fresh fruit garnish

Swedish Licorice Ice Cream

9

Swedish licorice ice cream with cream, licorice crumble and a licorice twist

Chocolate Malheur

9

Vanilla ice cream with cream and seasonal fruit

The Little Ones
are invited to enjoy
a scoop of ice cream,
on us. up to age 12

Drinks

Nordic Sea Buckthorn Spritz 9.5

French Bubbles – Glass of Champagne 14

Almost Aperol Spritz 9.5
Sanbitter, alcohol-free sparkling wine, soda, orange – 0.25 l

Dry-Berry 9.5
Non-alcoholic beer, cranberry juice, wildberry – 0.25 l

A-Spritz 8.9
Piu, sparkling wine, soda, orange – 0.25 l

Aperol Spritz – The Original 11.5
Aperol, sparkling wine, soda, orange – 0.25 l

Andalö Spritz 9.5
Andalö, sparkling wine, soda, orange – 0.25 l

Lillet Wildberry 10.5
Lillet, wildberry, berries – 0.25 l

Sarti Spritz 9.9
Sarti, sparkling wine, soda, orange – 0.25 l

Non-Alcoholic

Home-made Lemonade 5.5
Strawberry or elderflower-mint – 0.4 l

Coca-Cola / Zero / Fanta / Sprite / Mezzo-Mix 4
0.33 l

Rhubarb, Apple, Maracuja 2.9
0.2 l

Cherry Juice / Juice or Spritzer 4.5
0.4 l

Waterkant 3
Mineral water - Ebb or Storm Tide - 0.33 l

Still Water 5.5
0.5 l

Waterkant 9
Mineral water - Ebb or Storm Tide - 0.75 l

Coffee & Hot Drinks

Espresso Single 3.5

Espresso Double 4.5

Cafe Crema 4

Latte Macchiato 4.5

Cappuccino / Espresso Macchiato 4.5

Irish Coffee 8.5

Draft Beer

Carlsberg 4
0.3 l

Carlsberg 6.2
0.5 l

Alster 3.8
0.3 l

Alster 6
0.5 l

Duckstein Wheat Beer 4
0.3 l

Duckstein Wheat Beer 6.2
0.5 l

Duckstein Original 3.8
0.3 l

Duckstein Original 6
0.5 l

Bottled Beer

Carlsberg 0.00% alcohol-free 4.1
0.33 l

Erdinger Wheat Beer, alcohol-free 6.1
0.5 l

Flensburger Pils with 'Plop' 4.1
0.33 l

05 Drinks

There Lies the Truth!

~~But~~ the full wine list is hiding further back!

Regular Glass of Sparkling Wine 9.5

Emil Bauer, Palatinate – 0.2 l

Champagne Brut 14

Nicolas Feuillatte, Champagne – 0.1 l

Champagne Brut 65

Nicolas Feuillatte, Champagne – 0.75 l

House Wine

DREI House Wine, Red or White 5

0.1 l

DREI House Wine, Red or White 8

0.2 l

DREI House Wine, Red or White 26

0.75 l

Wine List (Preview)

Riesling 8.5

Johannes Olig, Rheingau – 0.2 l

Weissburgunder 9

Weingut Sander, Rheinhessen – 0.2 l

Rosé Wine (Spätburgunder) 8.5

Johannes Ohlig, Rheingau – 0.2 l

Red Wine (Trollinger & Lemberger) 9.5

Weingut Hirsch, Württemberg – 0.2 l

With gusto! %

Gin 4cl

Ferdinands Saar 7.5

Saar region, 44%

Ferdinands Quince 7.5

Rheinhessen, Weingut Sander, 30%

Monkey 47 Sloe Gin 10

Black Forest, 29%

Knut Hansen Dry 10

Hamburg, 42%

Monkey 47 Dry Gin 10

Black Forest, 47%

Isfjord Premium Arctic 12

Greenland, 40%

Vodka (4 cl)

Absolut 4.5

Sweden, 40%

Belvedere 10

France, 40%

Whisky (4 cl)

Johannsen Whisky 4

Flensburg, 43%

Mackmyra 12

Sweden, 46%

Slyrs Single Malt 12

Bavaria, 43%

Drinks 06

Aquavit & Fruit

Aalborg Jubilee Aquavit <i>Denmark, 40%</i>	3.5
Gammel Dansk <i>Denmark, 38%</i>	3.5
Helbing <i>Hamburg, 35%</i>	3.5
Jägermeister <i>Wolfenbüttel, 35%</i>	3.5
Linie Aquavit <i>Norway, 41%</i>	4
Kramers Aromatique 1826 <i>Thuringia, 40%</i>	4
Rendsburg Canal Water <i>40%</i>	4
Assorted Fruit Brandy	4

Rum

Johannsen 1878 Rum <i>Flensburg, 40%</i>	3.5
Sailor Jerry Spiced Rum <i>Virgin Island, 40%</i>	5
Flensburg Rum Company <i>Barbados & Jamaica, 40%</i>	8
A.H. Riise Danish Navy <i>Virgin Island, 40%</i>	12
Tia Maria <i>Italy, 20%</i>	3.5
Mr. Black <i>Australia, 20%</i>	4

Coffee Liqueur

CELEBRATIONS & EVENTS

Ballroom for weddings & events.

Roof-top terrace with a view of
the Kiel Canal.

Meeting rooms for up to 400 guests

Breakfast for external guests at
ONNO – Hotel by Norman and at
ConventGarten

Terrace in summer for
DJ Events & BBQ

Drinks, like food, may
contain additives, colourings and
flavour enhancers.

If you have any questions, please
ask our staff, or
ask for our menu marked with
allergens.



Follow us on Instagram
@restaurantdrei

07 Wine List

Germany

Weissburgunder BIO 28
Sander, Rheinhessen – 0.75 l

Grauburgunder VDP. Gutswein 29
Winter, Rheinhessen – 0.75 l

Spätburgunder Rosé 32
Gebrüder Kauer, Nahe – 0.75 l

Dittelsheim Chardonnay VDP. Ortswein 42
Winter, Rheinhessen – 0.75 l

Riesling 8.5
Johannes Olig, Rheingau – 0.2 l

Weissburgunder 9
Weingut Sander, Rheinhessen – 0.2 l

Spätburgunder Rosé 8.5
Johannes Ohlig, Rheingau – 0.2 l

Trollinger & Lemberger 9.5
Weingut Hirsch, Württemberg – 0.2 l

Italy

Primitivo di Manduria SUD 33
Cantine San Marzano, Apulia – 0.75 l

Chianti Superiore Sangiovese 33
Donatella Cinelli, Tuscany – 0.75 l

DS Merlot 34
DE STEFANI, Trevenezie N/O – 0.75 l

Sur Sur Grillo 36
Donnafugata, Sicily – 0.75 l

Valpolicella Classico Superiore Ripasso 52
Monte Santoccio, Veneto – 0.75 l

Amarone della Valpolicella 68
Monte Santoccio, Veneto – 0.75 l

France

Tribu Montahut Viognier 27
Calmel & Joseph, Languedoc – 0.75 l

MANON Rosé Côtes de Provence Cuvée 32
Ravoire & Fils, Provence – 0.75 l

Montahut Tribu Syrah 32
Calmel & Joseph, Languedoc – 0.75 l

Crémant Grande Cuvée 1531 Brut 35
Aimery-Sieur D'Arques, Languedoc – 0.75 l

Crémant Grande Cuvée 1531 Rosé Brut 38
Aimery-Sieur D'Arques, Languedoc – 0.75 l

Saint Emillion Gran Cru 54
Chateau La Fleur Penin, Bordeaux – 0.75 l

Reserve Exclusive Brut 65
Nicolas Feuliatte, Champagne – 0.75 l

Brut Rosé 75
Abelé 1757, Champagne – 0.75 l

South Africa

100% Pinotage Reserve 52
Diemersdal Wine Estate, Durbanville – 0.75 l

Shiraz 52
Kleine Zalze Vineyard Selection, Stellenbosch – 0.75 l