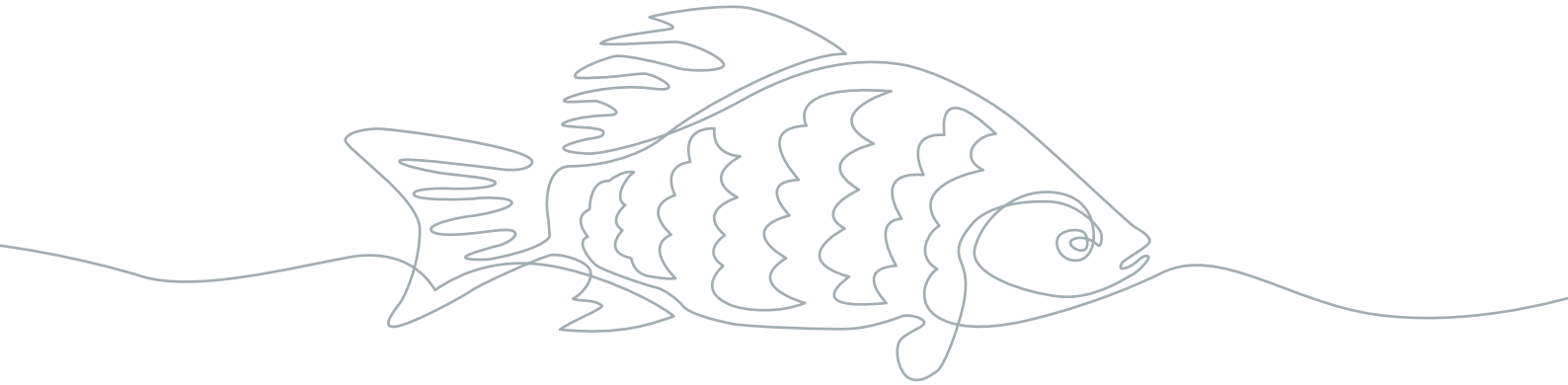
MENU

As a Frisian boy, I have been fascinated by the vastness of the sea since I was a child – and everything that comes from the sea. I was born with a talent for peeling crabs – and went on to win the world championship title in 1988. I was then able to fulfill my big dream of living by the sea on the island of Sylt. After all, it is surrounded by water on all sides and offers a variety of maritime specialties, which I have been serving my guests here since 1967.

Nowadays, delicacies from all over the world are on the menu – always prepared with that special GOSCH touch. And because I prefer to cure my wanderlust with a cruise, I am delighted to be able to offer you a fine selection here on board.

Guten Hummer!
Yours, Jürgen Gosch



All dishes marked with this symbol are vegetarian.
All dishes with this symbol are vegan.

GOSCH
SYLT

Our special service

We serve you a basket with baguette and
a special olive oil with every order

AS A SMALL SNACK OR AS A STARTER

Original GOSCH Roll topped with:
Bismarck herring*
Fried herring
Matjes Herring* „Nordic Style“

3 CANAPÉS:
Matjes Herring “Nordic Style”* in housewife-style sauce on rye bread
Cured Salmon* with dill-honey-mustard sauce on baguette
Bismarck Herring* with pickled gherkin on rye brioche

Salad leaves with yoghurt dressing „Sylter Style“
With North Sea shrimp
Without North Sea shrimp

Mixed salad, cucumber salad, wakame salad

SUPPEN

Soup of the day (variety changes every day)

Bouillabaisse à la GOSCH

GOSCH SYLT

MAIN COURSES

Baked potato
with sour cream

Baked potato
with smoked salmon* and sour cream

Baked potato
with Nordic-Style Matjes Herring* and Sour Cream

GOSCH fried fish in batter
with potato salad and remoulade sauce*

GOSCH fried prawns
with baguette and garlic sauce

GOSCH mixed grill plate
with plaice, salmon*, northern wolffish,
fried prawn and remoulade sauce*

Matjes Herring* „Nordic Style“
with bacon beans and fried potatoes

GOSCH sea plate
Baked seafood with orange hollandaise,
wakame salad and baguette

THE SWEET TO FINISH

Sylt-style “Rote Grütze”
compote of red fruits – with vanilla sauce

Rice pudding
with cinnamon and sugar

Mango crème brûlée

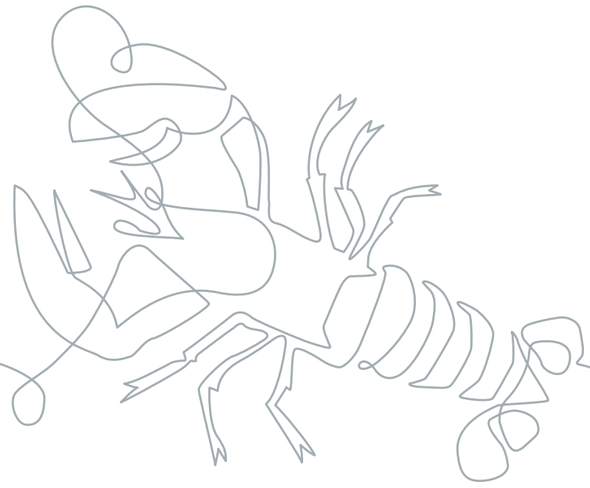
GOSCH SYLT

SPECIALITIES AT EXTRA CHARGE

“The Irresistible”
(according to availability)
Lobster* or crawfish*
served with cocktail sauce, lemon and small salad
Je 100 g 9,00 €

“The Gourmet“
Potato pancakes
with caviar variation of trout*, sturgeon* and pike*.
24,90 €

Oysters*
Served with Chester bread,
lemon and vinaigrette
Stück 4,00 €



DRINKS

„Fish must swim!“ – a gastronomic wisdom to which GOSCH naturally feels particularly committed. In our experience, it swims best in the company of good wines. That‘s why, over time, we have acquired a wine cellar that leaves nothing to be desired in culinary terms.

And since you can‘t stand on one wine, we have brought a fine selection of white, red and rosé wines on board. A sparkling champagne or secco rounds off the menu in a cheerful manner.

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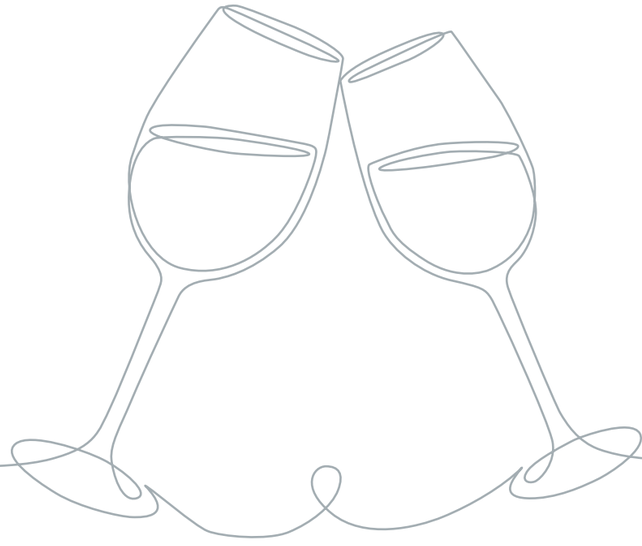
Cheers!!
Yours, Jürgen Gosch



GOSCH
SYLT

WHITE WINE

***Mein Schiff*® White wine** Spain	0,1 l	Included
Sauvignon Blanc IGP Pays d'OC Charles Rousseau, Gevrey-Chambertin, France	0,1 l	Included
GOSCH Pinot Grigio Italy	0,1 l	Included

RED WINE

***Mein Schiff*® Red wine** Spain	0,1 l	Included
Cabernet Sauvignon IGP Pays d'OC Charles Rousseau, Gevrey-Chambertin, France	0,1 l	Included
Montepulciano DOC Marchesi Ervani, Abruzzen, Italy	0,1 l	Included

ROSÉ WINE

***Mein Schiff*® Rosé Wine** Spain	0,1 l	Included
Grenache & Cinsault IGP Pays d'OC Charles Rousseau, Gevrey-Chambertin, France	0,1 l	Included

GOSCH SYLT

SPARKLING WINE

***Mein Schiff*® Sparkling wine** dry "Special Cuvée"	0,1 l 0,75 l	Included 29,00 €

PROSECCO

***Mein Schiff*® Prosecco DOC** Frizzante, dry	0,1 l 0,75 l	Included 32,00 €

CHAMPAGNE

Pommery Brut Royal	0,1 l 0,75 l	10,00 € 70,00 €
Pommery Brut Rosé	0,1 l 0,75 l	10,00 € 70,00 €
Moët & Chandon Brut Impérial	0,75 l	75,00 €

WASSER

***Mein Schiff*® table water** sparkling	0,2 l	Included
***Mein Schiff*® table water** still	0,2 l	Included
Waterkant Flut sparkling natural mineral water	0,33 l 0,75 l	2,10 € 5,60 €
Waterkant Ebbe still natural mineral water	0,33 l 0,75 l	2,10 € 5,60 €

GOSCH SYLT

GOSCH SYLT AND *MEIN SCHIFF* ®

2009
GOSCH enters into a partnership with TUI Cruises and opens a restaurant on the cruise ship *Mein Schiff* ®.

2011
Fish must swim! This motto will apply from May 2011 with the GOSCH restaurant on *Mein Schiff 2* (formerly *Mein Schiff* ® Herz).

2014
In June, GOSCH will be embarking on a delicious voyage of discovery aboard *Mein Schiff 3*, setting sail for Sylt-style indulgence.

2015
GOSCH is also coming aboard the new *Mein Schiff 4* and providing fine provisions.

2016
The best fish is found at sea – at least when GOSCH is on board! That's why we've opened a 'galley' on *Mein Schiff 5*.

2017
In June, GOSCH will be setting sail on culinary voyages across the seven seas aboard *Mein Schiff 6*.

* These foods can be cooked to order.

Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.