

STARTERS / SOUPS

SMØRREBRØD MATJES A1.A2.A3.A4.A5.D.G.1.2	9,50
BLACK BREAD SWEET MATJES BUTTER ONION CRESS	
SMØRREBRØD ROAST BEEF A1.A2.A3.A4.C.G.J	12,50
REMOULADE BUTTER ONION CRESS	
CREAM OF TOMATO SOUP 	7,50
PESTO CROUTONS	
CARROT SOUP 	8,50
COCONUT MILK LEMONGRASS	

SALADS

ANTIPASTI VEGETABLES WITH LEAFY SALAD  G.H4.J	9 / 17
PAPRIKA ZUCCHINI BALSAMICO WALNUTS	
SIDE SALAD C.G.J.1.2	5,00
COLORFUL MIXED LEAF SALAD CUCUMBER CARROTS TOMATOES BUTTERMILK DRESSING <i>VEGAN OPTIONS POSSIBLE</i> 	
COLOURFUL MIXED SALAD B.C.D.F.G.J.1.2	
CUCUMBER CARROTS TOMATOES BUTTERMILK DRESSING	13,00
optionally with	
CORN POULARD BREAST	19,00
FRIED PRAWNS ^D	23,00
FRIED SALMON FILLET ^D	24,00

OVEN-BAKED POTATO

OVEN-BAKED POTATO A1.G.J.1.2	13,00
SOUR CREAM SIDE SALAD	
optionally with	
CRISPY BACON SPRING LEEK	13,00
GRILLED TOFU MISO	15,00
FRIED CORN POULARD BREAST	19,00



OUR FRIEND JÜRGEN GOSCH RECOMMENDS

PRAWN PAN A1.B.C.F.G.I.J.1.4.7.8.15	27,00
BAKED POTATOES HERBAL QUARK GARLIC DIP	
THAI NOODLES A1.C.F.G.I.J.L.7.8	14,00
PENNE PASTA THAI SAUCE optionally with	
FRIED PRAWNS A1.B.C.F.G.I.J.L.1.7.8.15	23,00

FROM THE HIGH SEAS

ROASTED SALMON FILET A1.D.G.8.9	27,50
BARLEY CARROT RISOTTO WHITE WINE SAUCE ARUGULA <i>VEGGIE POSSIBLE - WITHOUT SALMON FILLET</i> A1.G.8.9	
FRIED FISH A1.C.D.I.L.4.5	18,00
2 BREADED FILLETS POTATO SALAD CUCUMBERS TOMATOES REMOULADE	

BUBBA SVENS

Boathouse Restaurant

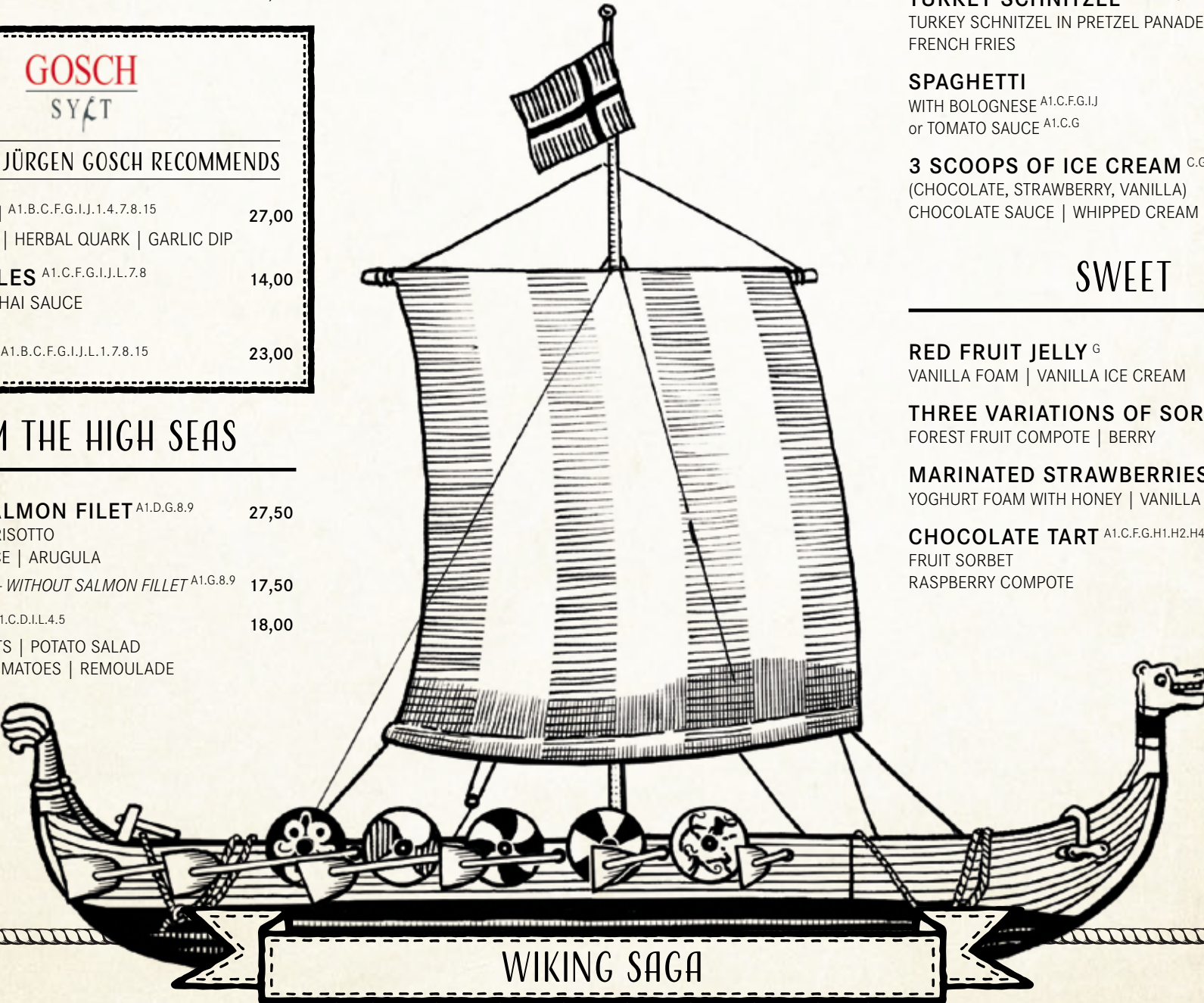


OUR TIP!

FISH CRATE A1.A3.B.C.D.G.I.J.L.1.2.4.5.7.8

FRIED FILLET OF PLAICE
GREENLAND PRAWNS
SMOKED SALMON | HERRING
PICKLED VEGETABLES
ONIONS | REMOULADE
BLACK BREAD | SALTY BUTTER
CREAM OF HORSERADISH

28,50



FROM THE LAND

ARGENTINIAN RUMP STEAK ^G	34,00
250 G RUMPSTEAK SIDE SALAD BAKED POTATOES SOUR CREAM HERB BUTTER	
TURKEY SCHNITZEL A1.C.G.J.K.M	17,00
TURKEY SCHNITZEL IN PRETZEL PANADE FRENCH FRIES	
KÖTTBULLAR A1.C.F.G.I.1.7	18,00
VEAL MEATBALLS IN CREAM SAUCE CARROTS PEAS MASHED POTATOES CRANBERRIES	

BURGER

VEGAN BURGER A1.F.G 	18,00
BRIOCHE BUN GRILLED ZUCCHINI PROTEIN BURGER AVOCADO CREAM CUCUMBER FRENCH FRIES	
CHEESEBURGER A1.C.G.J.K.M	18,00
BRIOCHE BUN CHEESE SALAD TOMATO GHERKIN FRENCH FRIES	
PULLED PORK BURGER A1.C.G.J.K.M	22,00
BRIOCHE BUNS CHEESE SALAD TOMATO CUCUMBER FRENCH FRIES	
SALMON BURGER A1.C.D.G.J.1.8	25,00
BRIOCHE BUNS COLE SLAW AVOCADO CREAM FRENCH FRIES	

FOR SMALL VIKINGS

BAKED FISH A1.C.D.J.L.4.5	8,50
BREADED PLAICE FILLET FRIES REMOULADE	
KÖTTBULLAR A1.C.F.G.I.J.1.7	8,50
VEAL MEATBALLS IN CREAM SAUCE CARROTS PEAS MASHED POTATOES CRANBERRIES	
TURKEY SCHNITZEL A1.C.G.I.J.K.M	8,50
TURKEY SCHNITZEL IN PRETZEL PANADE FRENCH FRIES	
SPAGHETTI	8,50
WITH BOLOGNESE A1.C.F.G.I.J or TOMATO SAUCE A1.C.G	
3 SCOOPS OF ICE CREAM C.G.1.4.14	7,00
(CHOCOLATE, STRAWBERRY, VANILLA) CHOCOLATE SAUCE WHIPPED CREAM	

SWEET

RED FRUIT JELLY ^G	7,00
VANILLA FOAM VANILLA ICE CREAM	
THREE VARIATIONS OF SORBET ^G	
FOREST FRUIT COMPOTE BERRY	
MARINATED STRAWBERRIES ^G	9,50
YOGHURT FOAM WITH HONEY VANILLA ICE CREAM	
CHOCOLATE TART A1.C.F.G.H1.H2.H4.H5.14	9,50
FRUIT SORBET RASPBERRY COMPOTE	

The Wiking Saga, which hovers majestically over the tables of Bubba Sven, is the original replica of a Norwegian Viking ship. From 1991 to 1992 the navigator Burghard Pieske and his two comrades-in-arms followed a historically-shortened route of the Viking Leif Erikson, who is considered to be the first to discover America, 500 years before Christopher Columbus. This dragon boat was proof of the seaworthiness of Viking ships upon the storm-lashed North Atlantic and sailed from Norway via Iceland and Greenland to its triumphant arrival in New York.

APERITIF

APPELMINT SPRIZZ ^L	8,60
SOMERSBY APPLE CIDER PROSECCO MINT LIME	
CAMPARI SODA / ORANGE ⁴	7,60 / 8,60
APEROL SPRIZZ ^{4.11.L}	8,60
HUGO ^L	8,60
EP CRÉMANT ^L	0,1l 5,80
“CLOS DE LA TOURELLE” BRUT	
EP CRÉMANT ^L ROSÉ BRUT	0,1l 5,80
PROSECCO SPUMANTE ^L	0,1l 5,80
SOMERSBY	0,3l 3,50
APPLE CIDER ON TAP	
AALBORG WILD BERRY ^L	8,60
AALBORG DILD AKVAVIT MANGO STRAWBERRY ROSE WINE BASIL LIME	

COCKTAILS

JUBI TONIC ¹¹	4 cl 9,50
ANNIVERSARY AKVAVIT SCHWEPES TONIC	
MOSCOW MULE ¹¹	8,90
VODKA LIME SPICY GINGER	
SEX ON THE BEACHE ^{1.2.4}	8,90
VODKA PEACH GRENADINE LEMON PINEAPPLE ORANGE	
MOJITO ^{1.2}	8,90
WHITE RUM MINT LIME SODA	
RASPBERRY MOJITO ^{1.2}	8,90
WHITE RUM MINT LEMON LIME RASPBERRY	
PINA COLADA ^{1.2.4.G}	8,90
WHITE RUM DARK RUM OVERPROOF RUM COCONUT PINEAPPLE CREAM	
BOURBON SOUR	8,90
BOURBON LEMON ORANGE	
ALCOHOL-FREE COCKTAILS	
KON TIKI ^{1.2.4}	6,90
MANGO MARACUJA PINEAPPLE ORANGE LEMON STRAWBERRY	
BLUEBERRY SKY ^{1.2}	6,90
BLUE CURAÇAO SYRUP LIME LEMON CRANBERRY	
LEIF ERIKSSON ^{1.2}	6,90
ORANGE LEMON LIME MINT	

AQUAVIT / LIQUOR

AALBORG ANNIVERSARY AKVAVIT	2 cl 3,80
LINIE AQUAVIT	2 cl 3,80
LINIE AQUAVIT PORT CASK	2 cl 4,60
GOSCH AQUAVIT	2 cl 4,30
GOSCH KIEMENPUTZER LIQUEUR	2 cl 3,80
LISTER HAFENWASSER LIQUEUR	2 cl 4,60

ALL PRICES IN EURO. THE PRICES INCLUDE THE CURRENT VAT. AND SERVICE

A1 GLUTEN (WHEAT) **A2** GLUTEN (SPELT) **A3** GLUTEN (RYE) **A4** GLUTEN (BARLEY) **A5** GLUTEN (OATS)
A6 GLUTEN (CAMOUT, A TYPE OF WHEAT) **B** CRUSTACEANS **C** EGG **D** FISH **E** PEANUTS **F** SOYA **G** MILK (LACTOSE)
H1 NUTS (ALMONDS) **H2** NUTS (HAZELNUTS) **H3** NUTS (CASHEWS) **H4** NUTS (WALNUTS) **H5** NUTS (PISTACHIO)
H6 NUTS (MACADAMIA) **H7** NUTS (PECAN NUT) **I** CELERY **J** MUSTARD **K** SESAME **L** SULFUR DIOXIDE / SULPHITE
M LUPINES **N** MOLLUSCS

1 WITH PRESERVATIVES **2** WITH ANTIOXIDANT **3** WITH SOURCES OF PHENYLALANINE **4** WITH COLOURINGS
(* MAY AFFECT CHILDREN'S ACTIVITY AND ATTENTION) **5** WITH SWEETENERS **6** CONTAINS CAFFEINE **7** WITH ACIDIFIER
8 WITH STABILISERS **9** CONTAINS PHOSPHATE **10** BLACKENED **11** CONTAINS QUININE **12** CONTAINS TAURINE **13** SULFURED
14 CONTAINS COCOA FAT GLAZE **15** WITH TASTE ENHANCER **16** WAXED

EUROPA 
FREIZEITPARK & ERLEBNIS-RESORT

BUBBA SVENS

Boathouse Restaurant

BEER

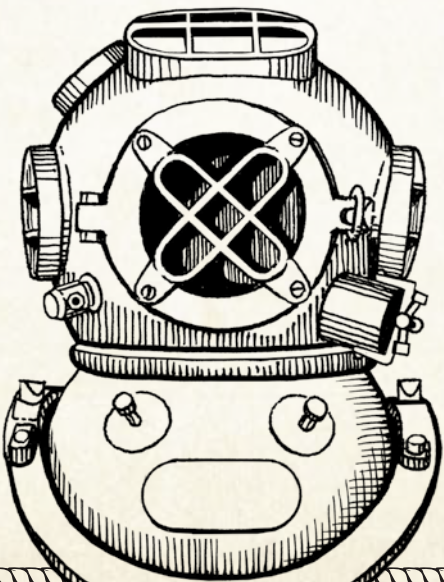
CARLSBERG BEER ^{A4}	0,3l 4,20
DANISH PILS ON TAP	
CARLSBERG ALCOHOL FREE ^{A4}	0,3l 4,20
ON TAP	
KRONEN PREMIUM EXQUISIT ^{A4}	0,3l 4,20
PILS ON TAP	0,5l 5,20
ERDINGER WEIBBIER ^{A1.A4.Röstmalz}	0,3l 4,20
NATURALLY CLOUDY ON TAP	0,5l 5,40
ERDINGER WEIBBIER ^{A1.A4}	
ALKOHOL-FREE	bt.l. 0,33l 4,20
ALKOHOL-FREE LEMON	bt.l. 0,33l 4,20
ALKOHOL-FREE GRAPEFRUIT	bt.l. 0,33l 4,20

SPECIALTY BEERS

1975 PALE ALE ^{A4}	bt.l. 0,33l 4,20
THE CRAFT BEER FROM EUROPA-PARK	
ERDINGER PIKANTUS	0,25l 4,10
DARK WEIZENBOCK ^{A1.A4.Röstmalz}	
BROOKLYN LAGER ^{A4}	bt.l. 0,33l 5,20
ASTRA KIEZMISCHE ^{A4}	bt.l. 0,33l 4,20
CLOUDY SHANDY	
ASTRA URTYP ^{A4}	bt.l. 0,33l 4,20
STÖRTEBEKER	
SCHWARZBIER ^{A4}	bt.l. 0,5l 5,50
ATLANTIK ALE ^{A1.A4}	bt.l. 0,5l 5,50
EINSTÖK	
ICELANDIC WHITE ALE ^{A1.A5}	bt.l. 0,33l 5,20
ARCTIK PALE ALE ^{A4}	bt.l. 0,33l 5,20
BRAUWERK	
NATURRADLER ^{A4.A8}	bt.l. 0,33l 4,60
„B“ LAGER HELL ^{A4}	bt.l. 0,33l 4,60

HOMEMADE LEMONADE

EBB	0,4l 4,60
LIME JUICE SUGAR SYRUP LIME SODA	1,2l 12,60
FLOD ^{1.4*}	0,4l 4,60
LEMON JUICE STRAWBERRY SYRUP	1,2l 12,60
SODA	



SOFTS

COCA-COLA CLASSIC ^{1.13} / FANTA ^{1.2.4}	0,3l 3,50
MEZZO MIX ^{1.2.4.13} / SPRITE ²	0,3l 3,50
COCA-COLA ZERO SUGAR ^{1.9.10.13}	bt.l. 0,2l 3,20
FUZE TEA ²	0,3l 3,50
BLACK TEA WITH LEMON	
SCHWEPES	bt.l. 0,2l 3,20
TONIC ¹² BITTER LEMON ^{4*.12}	
GINGER ALE ¹	
APOLLINARIS SELECTION	bt.l. 0,25l 3,30
MINERAL WATER	bt.l. 0,75l 6,60
VIO STILL	bt.l. 0,25l 3,30
STILL MINERAL WATER	bt.l. 0,75l 6,60
VIO SCHORLE	bt.l. 0,33l 4,10
CURRANT RHUBARB	
VIO BIO LIMO	bt.l. 0,33l 4,10
LIME CUCUMBER ²	
GRANINI SAFTSCHORLE	0,3l 3,50
APPLE PINEAPPLE ^{1.8} MARACUJA ⁸	
RIVELLA CLASSIC ^G RED	bt.l. 0,33l 4,40

WINE

HOUSE WINE ROSÉ ^L	0,25l 6,90
EUROPA-PARK EDITION 	0,5l 13,60
PINOT NOIR ROSÉ AOC ALSACE	
DOMAINE D'OLLWILLER / WUENHEIM	

Oberkircher Winzer

MÜLLER THURGAU ^L	0,25l 6,90
Q.B.A. DRY	0,5l 13,60
SPÄTBURGUNDER ROSÉ ^L	0,25l 6,90
Q.B.A. DRY	0,5l 13,60
SPÄTBURGUNDER ^L	0,25l 6,90
Q.B.A. DRY	0,5l 13,60

	
WEINHAUS HENSEL · BAD DÜRKHEIM	
WHITE WINE CUVÉE ^L	0,1l 4,90
WEIßER BURGUNDER CHARDONNAY	0,2l 9,80
2018 Q.B.A. TROCKEN	0,75l 33,00
SAINT TROPEZ CUVÉE ROSÉ ^L	0,1l 4,90
PINOT NOIR MERLOT	0,2l 9,80
2018 Q.B.A. DRY	0,75l 33,00
RED WINE CUVÉE ^L	0,1l 5,20
CABERNET S. SAINT LAURENT SYRAH	0,2l 10,40
2016 Q.B.A. DRY	0,75l 34,50

WHITE BURGUNDY ^L	0,25l 6,90
Q.B.A. WEINGUT BERCHER BURKHEIM	0,5l 13,60
SALENTÉ APPASSIMENTO	0,25l 6,00
PRIMITIVO ^L	0,5l 11,60
IGT SALENTO CANTINA VINOSIA PATERNOPOLI	

DALLMAYR COFFEE AND TEE

COFFEE ¹³	3,50
ESPRESSO ¹³	3,10
ESPRESSO DOUBLE ¹³	4,60
CAPPUCCINO ^{13.G}	3,90
LATTE MACCHIATO ^{13.G}	4,30
GLASS OF TEA	3,60

EVENING BUFFET

Starters

Tomato mozzarella with basil | Shepherd's salad | Couscous salad | Pork rump with cream of pumpkin and pumpkin seeds | Antipasti - Marinated olives | Artichokes | Courgette | Aubergine | Mushrooms | Paprika | Parmesan

Selection of Scandinavian seafood

Octopus salad | Bismarck herring | Smoked salmon with mustard and dill sauce | Matjes with cream sauce | Crab salad

Salads

Selection of different leafy salads | Dressings and toppings | Croutons | Kernels | Balsamic vinegar | Buttermilk | Caesar dressing | Beetroot salad | Potato salad | Coleslaw | Carrot salad

Soup

Pumpkin soup

Kochstation T1

Beetroot gnocchi with parmesan from the wheel

Main courses

Suckling pig | Lamb goulash | Cod with mushroom crust and white wine sauce | Chicken breast with mushroom vegetables | Veal patties in cream sauce | Nordic salmon with horseradish sauce | Vegan chili sin carne | Vegetarian meatballs

Side dishes

Braised pumpkin | Mashed potatoes | Rice | Spelt | Cream of cabbage | Roasted rissole potatoes | Red cabbage | Sweet potato hash browns | Spinach dumplings | Mixed vegetables

Scandinavian cheese selection

with fig mustard and fruits

Desserts

Tiramisu | Chocolate tarts | Chocolate mousse with pina colada | Selection of ice cream | Red fruit jelly | Fruit salad with vanilla sauce | Profiteroles | Panna cotta pineapple

Adult € 34,50

Child (6 – 14 years) € 14,50

Child (0 – 5 years) free