



Starter

Beef Tatar -130g-

Onsen Egg, Avocado, Mustard Salad, Truffle Ponzu / 19

Romana Salad (V)

Radish, Cherry Tomatoes, Parmesan Yoghurt Dressing, Croûtons / 16

With Fried Beef Tips / 25

With Grilled Chicken Breast / 26

Apples Salad Bowl (V)

Organic Quinoa, Avocado, Radish, Kimchi, Tahini Dressing / 16

With Gratinated Goat Cheese / 24

With Fried King Prawns / 4 Euro Each

Pulpo ~ Sous Vide

Hummus, Oven Baked Bell Pepper, Cilantro, Organic Lemon / 19

White Tomato Soup

Croûtons, Calamaretti / 14

Canadian Lobster Cappuccino

Prawn Tatar, Tarragon / 16

(V) Vegetarian

Main Course

Lime Risotto (V)

Basil, Asparagus, Pine Nuts, Parmesan / 27

With Grilled Salmon Filet / 36

With Fried King Prawns / 4 Euro Each

Tonnarelli with Chanterelles (V)

Mushroom Sauce, Parsley, Parmesan, Lemon-Pepper / 29

With Fried King Prawns / 4 Euro Each

With Fried Filet of Brook Trout / 39

With Fried Beef Tips / 38

Chateaubriand -400g- for 2 persons

Potato Gratin, Bacon Beans, Green Asparagus

Portwine Jus, Sauce Béarnaise / 89

Monkfish on the Bone - 500g - for 2 persons

Cray Fisch, Green Asparagus, Mashed Potatoes With Chive,

Fennel Salad, Safran Sauce / 89

Lavagrill

Salmon, with Chimichuri	200g / 29
Brook Trout, Fried in Butter	200g / 28
Pulpo ~ Sous Vide, with Pico De Gallo	200g / 36
Chicken Breast Suprême	230g / 25
Beef Tenderloin, from Northern Germany	200g / 38
Entrecôte, from Northern Germany	300g / 46

Sauces & Side Dishes

Portwine Jus, Sauce Béarnaise, Truffle Butter, Pepper Sauce, Safran Sauce / 3 each

Bacon Beans, Sesame Ginger Carrots, Mashed Potatoes With Chive, Gratinated Potatoes/ 5 each

Sautéed Mushrooms, Apples Salad, Caesar Salad / 7 each

Broccolini, Green Asparagus, Truffle Risotto, Truffled Potato Mash / 8 each

(V) Vegetarian