



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 / 17

With Gratinated Goat Cheese / 25

With Fried King Prawns / 4 Euro Each

Marinated Organic Salmon Filet

Sour Cream, Grapefruit, Honey, Wild Herbs / 19

Canadian Lobster Cappuccino

Prawn Tatar, Tarragon / 16

Venison ~ Tea

Venison Farce, Shiitake, Lovage / 16

(V) Vegetarian



Main Course

Black Feathered Chicken ~ Breast & Ragout

Oyster Mushroom, Gooseberries, Celery / 29

Seafood Risotto

Mussels, Scallops, Prawn, Pulpo, Parsley, Parmesan / 34

Sweet Potato Chickpeas Curry (V)

Organic Quinoa, Coconut, Cilantro, Asian Broccoli / 26

With Fried King Prawns / 4 Euro Each

“Holsteiner” Free Range Beef ~ Cheek & Filet

Pumpkin Potato Mash, Fried Mushrooms, Merlot Jus / 36

Chateaubriand -400g- for 2 persons

Gratinated Potatoes, Bacon Beans, Green Asparagus

Portwine Jus, Sauce Béarnaise / 99

Lavagrill

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| Salmon, with Chimichuri | 200g / 29 |
| Chicken Breast Suprême | 230g / 25 |
| Beef Tenderloin, from Northern Germany | 200g / 39 |
| Entrecôte, from Northern Germany | 300g / 46 |

Sauces & Side Dishes

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

Bacon Beans, Honey Ginger Carrots, Pumpkin Potato Mash, Gratinated Potatoes / 5 each

Sautéed Mushrooms, Apples Salad, Caesar Salad / 7 each

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

(V) Vegetarian



Dessert

Sorbet Variation

Pear-Tonka Bean, Cassis-Red Wine, Lemon / 9

Bourbon Vanilla Crème Brûlée

Pear-Tonka Bean Sorbet, Brandy Snaps / 10

Fresh Fruit and Berries

Mango Sorbet, Amaranth, Passion Fruit, Vene Cress / 10

Apple Crumble

Vanilla, Caramelized Almonds, Marzipan Sponge / 12

(V) Vegan