



## Starter

### **Beef Tatar ~ Dry Aged Beef Tenderloin**

Crème Fraîche, Keta-Caviar, Hash Browns / 22

### **Romana Salad (V)**

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

With Fried Beef Tips / 120g for 15

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

### **Yellowfin Mackerel ~ Tatar**

Varicoloured Radish, Passionfruit, Ponzu / 26

### **Canadian Lobster Cappuccino**

Prawn Tatar, Tarragon / 17

### **Cauliflower Soup**

Salmon Tatar, Nut Butter, Purple Potato / 14

(V) Vegetarian



## Main Course

### Roasted Cauliflower (V)

Black Garlic, Ras el-Hanout, Soy Yoghurt, Mint, Sautéed Vegetables / 28

### Pan-Fried Fjord Trout Filet

Sugar Pea, Wakame Seaweed, Cucumber, Wasabi / 29

### Truffled Linguini

Fresh Truffle, Poached Egg, Green Asparagus, Parmesan / 31  
With Fried Beef Tips / 120g for 15

### “Holsteiner” Free Range Beef ~ Cheek & Filet

Wild Garlic-Mashed Potatoes, Young Carrots, Pickling Onion, Jus de Rôti / 38

### Chateaubriand -400g- *for 2 persons*

Gratinated Potatoes, Bacon Beans, Green Asparagus  
Portwine Jus, Sauce Béarnaise / 55 per Person

## Lavagrill

Salmon, with Chimichuri	200g / 29
Chicken Breast Suprême	220g / 28
Pork Chops, Dry Aged	350g / 33
Beef Tenderloin, Dry Aged	200g / 54
Entrecôte, from Northern Germany	300g / 49

### Sauces & Side Dishes

Portwine Jus, Sauce Béarnaise, Herb Butter, Truffle Butter, Pepper Sauce / 3 each  
Honey Ginger Carrots, Mashed Potatoes, Gratinated Potatoes / 5 each  
Bacon Beans, Sautéed Mushrooms, Apples Salad, Caesar Salad / 7 each  
Broccoli, Green Asparagus, Truffle Risotto, Truffled Potato Mash / 8 each

(V) Vegetarian



## Dessert

### Sorbet Variation

Granny Smith, Passion Fruit, Prickly Pear / 9

### Bourbon Vanilla Crème Brûlée

Granny Smith, Honey, Almond Brittle/ 10

### Fresh Fruit and Berries (V)

Prickly Pear Sorbet, Amaranth  
Passion Fruit, Vene Cress / 10

### Lemon Yoghurt Mousse

Rhubarb, Raspberry Granité, Elderflower Marshmallow/ 10

### Apple Crumble,

Vanilla, Caramelized Almonds, Marzipan Sponge / 12

(V) Vegan