



Starter

Beef Tatar ~ Dry Aged Beef Tenderloin -130g-

Egg Yolk, Avocado, Sesame, Ponzu / 22

Tuna Tataki / 100g for 15

Avocado Tatar (V)

Baby Leaf, Sesame, Ponzu / 16

Tuna Tataki / 100g for 15

Burrata (V)

Tomatoes, Balsamic, Pickled Red Onions, Olive, Pine Nuts / 19

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

Gazpacho Verde

Celery, Apple, Dill / 15

Lobster Bisque

Mango, Shellfish Gyoza / 17

(V) Vegetarian



Main Course

Roasted Cauliflower (V)

Ras el-Hanout, Tahini Emulsion, Pomegranate, Sautéed Vegetables / 28
With Fried King Prawns / 4 Euro Each

Pan-Fried Fjord Trout Filet

Sugar Pea, Wakame Seaweed, Cucumber, Wasabi / 29

Truffled Linguini

Fresh Truffle, Burrata, Green Asparagus, Cress / 33
With Fried Beef Tips / 120g for 15

“Holsteiner” Free Range Beef ~ Cheek & Filet

Mashed Potatoes with Chive, Shimeji , Jus de Rôti / 39

Chateaubriand -400g- for 2 persons

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

Lavagrill

Salmon, with Chimichuri	200g / 29
Yellowfin Tuna Steak	200g / 39
Chicken Breast Suprême	220g / 28
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
Mashed Potatoes with Chives, 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

Peach, Strawberry, Prickly Pear / 9

Bourbon Vanilla Crème Brûlée

Peach Sorbet, Lemon Balm, Almond Brittle / 10

Fresh Fruit and Berries (V)

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

Strawberry & Lemon Variation

Cocoa Brittle, Cress, Caramel / 10

Apple Crumble,

Vanilla, Caramelized Almonds, Marzipan Sponge / 12

(V) Vegan