

Starter

Beef Tatar ~ 120g

Egg Yolk, Avocado, Sesame, Ponzu / 22
With Fried King Prawns / 4 Euro Each

Romana Salad (V)

Radish, Cherry Tomatoes, Parmesan Yoghurt Dressing, Croûtons / 16
With Fried Beef Tips / 120g for 16
With Grilled Chicken Breast / 26

Apples Salad Bowl (V)

Cauliflower-Couscous, Avocado, Radish, Kimchi, Tahini Dressing / 17
With Gratinated Goat Cheese / 25
With Fried King Prawns / 4 Euro Each

Marinated Organic Salmon Filet “Label Rounge”

Salad, Grapefruit, Vanilla, Sour Cream, Almond / 19

Game Consommè

Sherry, Mushrooms, Chives / 17

Lobster Bisque

Mango, Shellfish Gyoza / 17

Main Course

Freshly Made Half Duck

Gravy and two side dishes of your choice

Potato Dumplings, Pretzel Dumplings,
Bacon Brussel Sprouts, Braised Apple Red Cabbage / 48

Roasted Cauliflower (V)

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

White Halibutt Filet ~ Panfried

Parsley Crème, Lentil Cassoulet, Apples, Horseredisch / 37

Beef Cheek & Filet ~ Braised & Pink

Mashed Potatoes, Almond Broccoli, Jus / 39

Confit Goose Leg

Potato Dumpling, Braised Apple Red Cabbage, Gravy / 45

Chateaubriand -400g- for 2 persons

Gratinated Potatoes, Bacon Beans, Almond Broccoli
Portwine Jus, Sauce Béarnaise / 55 per Person

Lavagrill

Salmon “ Label Rouge”	200g / 29
Beef Tenderloin, from Northern Germany	200g / 54
Entrecôte, from Northern Germany	300g / 49

Sauces & Side Dishes

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

(V) Vegetarian

Dessert

Sorbet Variation

Apple Vanilla, Pear, Lemon / 9

Bourbon Vanilla Crème Brûlée

Pear Sorbet, Marzipan / 10

Fresh Fruits and Berries ~ Vegan

Lemon, Amaranth, Passion Fruit, Vene Cress / 10

Apple Crumble

Vanilla, Caramelized Almonds, Marzipan Biscuit / 12