



SEASONAL MENU

Starter

“Sushi and Sashimi”

California roll of pan seared crayfish, green asparagus and avocado

Maki roll of grilled tuna, cucumber and Raita

Tatar of salmon Asian style with wakame salad

€ 12,50

*Thin slices of pink grilled veal loin from the smoker
with hickory sauce, sautéed coss lettuce heart,
flamed pearl onions and marinated cherry tomatoes*

€ 12,50

*Glass noodles “all’arrabbiata” with truffle crème, grilled king prawns
and green mozzarella cheese*

€ 12,50

*Cold smoked fillet of white halibut ^(p) with green herb sauce,
deep fried egg and mixed herb lettuce*

€ 12,50

Soup

*Thai tomato soup with poultry sate, shiitake,
pea sprouts and coconut cream*

€ 8,50

Crayfish soup “Hamburg style”

€ 9,50

Indian spinach soup with vegetables kofta and grilled red pepper

€ 8,50

Vegetarian

*Tempura vegetables sushi roll with yum yum sauce, Teriyaki mushrooms,
tea egg and mixed lettuce tips*

€ 17,50



Fish

<i>Medium rare grilled steak of tuna with glazed in Cajun jus with Jalapeño butter, avocado - papaya - tomato stir fry and cilantro couscous</i>	€ 26,50
<i>Deep fried battered cod with sauce remoulade and salad of fried potatoes</i>	€ 17,50
<i>Medium rare grilled miso salmon fillet with citrus Keta caviar, green wasabi sauce, warm Thai vegetable salad and rice spring roll</i>	€ 24,50
<i>Recommendation - „catch of the day” from our coast fishermen</i>	on request

Meat

<i>Homemade jelly terrine of sucking pig ^(p) with sauce remoulade and Lyonnaise potatoes</i>	€ 14,50
<i>Pan seared breast of black feather chicken with a note of beech smoke, rhubarb jus, sautéed lambs lettuce and deep truffled noodle bonbon</i>	€ 27,50
<i>Braised cheek of veal “Périgourdine” ^(p) with spring vegetables and cèpes ravioli</i>	€ 28,50
<i>Escalope of veal „Viennese style” (served twice) vegetables “Leipzig style” and French fries</i>	€ 23,50
<i>Slow roasted pork belly with crispy rind, pimienta jus, leek and paella Marisco</i>	€ 26,50
<i>Pink grilled fillet of willow feeded ox with Café de Paris butter, mediterranean grilled vegetables and Parmesan cheese potato fritters</i>	€ 29,50



<i>Grilled Tandoori of maize chicken breast with sweet potato fries and Caesar salad</i>	€ 19,50
<i>Fresh made spicy tatar of beef with gherkins, roasted sour dough bread and butter</i>	€ 21,50
<i>Roast beef „cold” with sauce remoulade, pan-fried potatoes and mixed salad</i>	€ 19,50

Dessert

<i>Chocolate Arabica fondant with golden milk ice-cream and white chocolate mousse</i>	€ 9,50
<i>Blanc-manger of ginger and lemongrass with raspberry sorbet and vanilla pod double cream</i>	€ 9,50
<i>Parfait of wood ruff with crème brûlée of rose bloom, strawberries and licorice coulis</i>	€ 9,50

Ingredients: (p) pickling salt