



SEASONAL MENU

Starter

- Variation of bruschetta with eggplant feta cheese,
tomato mozzarella cheese and green asparagus pesto Genovese,
mixed wild herb lettuce tossed in walnut dressing* € 12,50
- Thin slices of dark roasted wagyu beef ball tip
with sautéed chanterelles
and mixed herb lettuce tossed in “Berner” dressing* € 15,50
- Hand cut Tatar of tuna seasoned Asian style with guacamole,
marinated shiitake mushrooms and sesame rice with lettuce tips* € 14,50

Soup

- Crayfish soup “Hamburg style”* € 9,50
- Mock turtle soup a la maison* € 8,50
- Minestrone “Genovese style”* € 7,50

Vegetarian

- Homemade tagliatelle pasta with French vegetable herb sauce,
gratinated feta cheese under an olive crust
and sautéed spring vegetables* € 16,50

Fish

*Recommendation - „catch of the day”
from our coast fishermen*

on request

*Medium rare grilled steak of tuna with tomato confit alla puttanesca,
steamed green asparagus and roquette lettuce risotto*

€ 25,50

Meat

*Mixed grill of Wagyu beef from the German “Nordheide”
with herb butter, grilled vegetable squewer
and spicy avocado mash*

€ 36,50

*Grilled Tandoori of maize chicken breast with sweet potato fries
and Caesar salad*

€ 19,50

*Pink fried fillet of pork wrapped in bacon ^(p)
with fresh chanterelles in cream sauce,
mixed root vegetables and Macaire potatoes*

€ 21,50

*Homemade sweet-sour boiled pork meat in jelly with sauce remoulade,
Lyonnaise potatoes and mixed gherkins*

€ 15,50

*Indian Subji Curry of dyke lamb with grilled melon,
Punjabi and homemade naan bread*

€ 21,50

*Fresh made Tatar of beef
with gherkins, roasted whole grain bread and butter*

€ 21,50

*Escalope of veal „Viennese style” (served twice)
with Cumberland boysenberries and salad of fried potatoes*

€ 22,50

*Roast beef „cold” with sauce remoulade,
Lyonnaise potatoes and mixed salad*

€ 19,50



Dessert

<i>Bai Toey crème brûlée with raspberry sorbet and lemongrass espuma</i>	€ 8,50
<i>Parfait of East Frisian tea with glazed peach</i>	€ 8,50
<i>Fresh marinated strawberries “Romanov style” with Russian vanilla pod ice-cream and whipped orange cream</i>	€ 8,50

Ingredients: (p) pickling salt