



SEASONAL MENU

Starter

“Italian Sushi”

California roll of beef fillet, grilled king prawn and avocado

Sumo Maki roll of tuna, grilled veal loin and capers

Mozzarella cheese with marinated cherry tomatoes and mixed herb lettuce € 15,50

*Thin slices of cold smoked salmon ^(p) with whipped horseradish cream,
north sea crabs and mixed lettuce tips* € 15,50

*Lobscouse “Hamburg style” with fried egg, pickled herring ^(p)
and pickled vegetables* € 11,50

*Mixed winter lettuce tossed in pear vinaigrette with roasted walnuts
and pan seared goat cheese coated in zucchini* € 11,50

Soup

*Vegetarian “Borschtsch” à la maison with sour cream
and roasted sour dough bread* € 8,50

Crayfish soup “Hamburg style” € 9,50

*“Vichyssoise” potato leek cream soup with veal meat balls
and truffle cheese* € 8,50

Vegetarian

Vegetable stir fry “Kung pao” with grilled tofu and phat Thai noodles € 17,50



Fish

<i>Medium rare grilled steak of tuna with shrimps in Hoisin jus, sautéed vegetables “Sichuan style” and glass noodle spring roll</i>	€ 26,50
<i>Deep fried battered cod with sauce remoulade and salad of fried potatoes</i>	€ 17,50
<i>Poached fillet of Skrei with herb Riesling sauce, glazed vegetable julienne and Dijon potato mash</i>	€ 24,50
<i>Recommendation - „catch of the day” from our coast fishermen</i>	<i>on request</i>

Meat

<i>Crispy knuckle of young pork with sauerkraut and yellow pea mash</i>	€ 16,50
<i>Pink fried loin of young wild boar coated in lardo with cèpe jus, princess beans and swede mash</i>	€ 27,50
<i>In Port wine braised brown ragout of deer with red cabbage and “Spätzle” noodles</i>	€ 21,50
<i>Escalope of veal „Viennese style” (served twice) with tarragon mayonnaise, Lorette potatoes and tomato cucumber salad</i>	€ 23,50
<i>Medium rare grilled fillet steak of beef (250g) with braised red wine shallots, French fries, truffle mayonnaise and mixed winter lettuce tossed in blood orange vinaigrette and roasted pine nuts</i>	€ 36,50
<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>Brownie vanilla pod crème brûlée with winter “tutti frutti” sorbet and almond toffee sauce</i>	€ 9,50
<i>Soufflé “Kaiserschmarrn style” with vanilla pod ice-cream and boysenberry compote (preparation time 20 minutes)</i>	€ 9,50
<i>Marc de champagne ice-cream with warm cassis sauce and whipped pistachio cream</i>	€ 8,50

Ingredients: (p) pickling salt