



SEASONAL MENU

Starter

Grilled Sashimi of tuna with coriander pesto, avocado crème and mixed lettuce tips tossed in mango sweet chilly dressing € 14,50

Thin slices of smoked duck breast with “Asia style” vegetable salad and grilled king prawn € 14,50

Mixed lettuce of the season tossed in tangerine dressing with fresh figs, roasted nuts and freshly grated truffle cheese € 9,50

Soup

Cream soup of pumpkin with grilled king prawn € 9,50

Crayfish soup “Hamburg style” € 9,50

Lentil stew “Hamburg style” with old balsamic vinegar € 7,50

Vegetarian

Vindaloo vegetable curry with deep fried Feta cheese and peanut rice € 17,50

Fish

<i>Medium rare grilled steak of tuna with sauce béarnaise, red wine shallot, green asparagus and French fries</i>	€ 26,50
<i>Recommendation - „catch of the day” from our coast fishermen</i>	<i>on request</i>

Meat

<i>Half crispy duck with stuffed apple, orange sauce, red cabbage, Brussels sprouts and potato dumplings</i>	€ 24,50
<i>Braised curly kale “Hamburg style” with loin ^(p), cheek of pork ^(p), smoked cured sausage ^(p) and roasted potatoes</i>	€ 18,50
<i>In Port wine braised leg of venison ^(p) with cepes cream sauce, stuffed pear, princess beans and croquette potatoes</i>	€ 27,50
<i>Medium rare grilled strip steak of US Hereford beef with sauce béarnaise, mixed vegetables and Gruyere cheese 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 bread and butter</i>	€ 21,50
<i>Escalope of veal „Viennese style” (served twice) with mushroom cream sauce, steamed spinach and sage bacon potato dumplings ^(p)</i>	€ 23,50
<i>Roast beef „cold” with freshly grated horse radish, sauce remoulade and salad of pan-fried potatoes</i>	€ 19,50



Dessert

<i>Crème brûlée of almond with plum ice-cream</i>	€ 8,50
<i>Tiramisu of speculoos with sorbet of mixed berries</i>	€ 8,50
<i>Ice-cream of grandmas hot chocolate with vanilla pod sauce and whipped rum cream</i>	€ 8,50

Ingredients: (p) pickling salt