

Appetiser - Entrées

Carpaccio 20
Cipriani - Parmesan - Roasted pine nuts

Tuna tartare 20
Sweet potato cream - Wakame - Wasabi nuts - Ginger

Beef tartare 24
Crème fraîche - Bread chips - Pommes frites

Avocado tartare 16
Candied tomatoes - Olives
North Sea Crabs - Crab chips 22

Sashimi (Wasabi cream - Soy sauce - Ginger) 26
Ahi Tuna 26
Ji Hao Lachs 24

Three kinds of salmon 28
Salmon tartare on avocado - Spickled salmon on rösti - Smoked salmon chocolate

Oysters
Irish Rock Oyster Chesterbread - Shallot herb vinaigrette 6
Rockefeller Spinach - Sauce Mornay 8

Soups - Soupes

Beef Consommé 26
Liver dumpling - Vegetable brunoise - Pancake stripes

Iced cucumber-ginger-soup 15
Paprika brunoise - Chives

Bouillabaisse du Nord >Noble fish soup< 26
Pernod - Saffron - Toast - Aioli

Salad - Salades

Summer salad 14
Sprouts - Roasted pine nuts - Buckwheat - Pickled Vegetables - Tomatoes
with Prawns 22 with Beef fillet syringes 26

Tomatoe and Bread salad 19
Arugula - Candied tomatoes - Olives - Croutons - Goat cheese

Classics - Classique

Original Wiener Schnitzel Fried Potatoes - Cranberries - Cucumber salad	23	33
Cordon Bleu Mashed Potatoes - Cranberries - Cucumber salad		33
Truffled beef fillet cubes Tagliatelle - Truffle cream - Black truffle	29	37
Königsberger Klopse - Meatballs Mashed potatoes - Caper sauce - Beetroot	21	24
Black Tiger Garnelen du chef cuisinier Chilli - Fleur de Sel - Toast	24	36

Meat - Viande

Calf Liver - Berlin Type Fried Granny Smith - Blonde onions - Mashed potatoes		29
Braised Veal Cheek Mashed cauliflower - Vichy carrots - Red wine shallots		36
Lamb Chops Wild mushrooms - Potato dumplings - Red wine Jus		39
Lemon Corn Chicken „Sous-Vide“ Chorizo apricot risotto - Snow pea - White wine velouté		29
Chateaubriand > for 2 < Truffle Jus - Daily vegetables - Rosemary potatoes (Preparation time 45 minutes)		130

Entrecôte (with 2 side dishes & 1 sauce)	300gr	46	400gr	59
Fillet of beef (with 2 side dishes & 1 sauce)	200gr	36	300gr	50

>All beef specialties are served with 2 side dishes and 1 sauce of your choice.<

Side dishes

Baby spinach salad - Mashed potatoes - Pommes Frites - Glazed carrots - Fried Potatoes		6
Fried Potato salad - Stir-fried vegetables - Daily vegetables - Wild mushrooms - Risotto		

Sauces

Red wine Jus - Pepper cream sauce - White Wine Veloute - Herb butter		6
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Fish - Poissons

Moules Frites Danish mussels - Pommes Frites	26
Faroe Islands salmon fillet Spinach - Balsamic tomatoes - Rosemary potatoes	32
Fillet from Loup de Mer Stir fry vegetables Saffron puree - Lobster foam	36

Vegetarian / Vegan - Végétarien

Celery Schnitzel Fried potato salad - Cucumber salad	23
Beetroot - Risotto Tarragon foam - Baked capers - Yellow beet	24
Potato dumplings with creamed creamed chanterelles Braised leek	23

Dessert

Crème Brûlée	12
Poppy Seed Cake Chilli - Cherry compote	13
Quark Elderflower mousse Apricots - Almonds	14
Ice cream Vanilla - Chocolate	4
Sorbet Raspberry - Lemon - Mango	4
Cheese selection with Grissini & Fig mustard	7ogr 17
Comté - Mimolette - Langres - Fourme d`Ambert	12Ogr 21