

Appetiser - Entrées

Carpaccio 22
Cipriani - Parmesan - Roasted pine nuts

Tuna Tartare 22
Carrot cream - Sesame chip - Wakame

Goose Foie Gras Terrine 26
Brioche - Pumpkin jam - Orange jelly

Sashimi (Wasabi cream - Soy sauce - Ginger) 28
Ahi Tuna 28
Ji Hao Salmon 26

Beef Tartare 25
Crème fraîche - Bread chips - French fries

Avocado Tartare 18
Candied tomatoes - Olives
North Sea Crabs - Crab chips 25

Duet of marinated salmon 28
Beetroot Salmon - Orange-Salmon - Horseradish

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

Soups - Soupes

French Onion Soup 18
Toasted bread - Madeira

Pumpkin - Apple - Soup 17
Chestnuts - Chervil

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

Salate - Salades

Autumn Salad
Sprouts - Roasted pine nuts - Radish - Tomatoes 16
with prawns 24
with Beef fillet syringes 28

Rapunzel Salad 18
Lamb's lettuce - Baked goat cheese - Cranberry vinaigrette

Classics - Classique

Original Wiener Schnitzel Fried Potatoes - Cranberries - Cucumber salad	24	34
Cordon Bleu Mashed potatoes - Cranberries - Cucumber salad		36
Beef Roulade Mashed potatoes - Red cabbage		27
Königsberger Klopse - Meatballs Mashed potatoes - Caper sauce - Beetroot	23	26
Black Tiger Schrimp du chef cuisinier Pepperoni - Fleur de Sel - Baked bread	26	38
Labskaus Beetroot - Herring - Pickle - Fried egg		24
Sample portion		16

Meat - Viande

Calf Liver - Berlin Type Fried Granny Smith - Blonde onions - Mashed potatoes		33
Braised Veal Cheek Mashed potatoes - Vichy carrots - Red wine shallots		38
Roastbeef Fried potatoes - Pickle - Tartar sauce		32
Stuffed Cabbage Mashed potatoes - Bacon sauce		29
Steak Frites - Rumpsteak (180 gr) with peppersauce French fries - Pepper sauce		33
Fillet of beef (with 2 side dishes & 1 sauce)	200gr 38	300gr 52

>The beef is served with 2 side dishes and 1 sauce of your choice.<

Side dishes

Baby spinach - Mashed potatoes - French fries - Glazed carrots - Roasted potatoes Fried potato salad - Daily vegetables - Red cabbage - Potato gratin		7
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Sauces

Red wine jus - Pepper cream sauce - Saffron velouté - Herb butter		6
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Fish - Poissons

Arctic Char	28
Pickled beets - Boiled potatoes - White wine foam+	
Moules Frites	29
Danish mussels - French fries	
Faroe Islands Salmon Fillet	34
Braised cabbage - Potato gratin - Saffron velouté	

Vegetarian/ Vegan - Végétarien

Celery Schnitzel	24
Fried potato salad - Cucumber salad	
Pumpkin Curry	26
Carrot - Beet - Pomegranate seeds - Rice	

Dessert

Crème Brûlée	14
Poppy Seed Cake	15
Spiced tangerine - Vanilla ice cream	
Christstollen - Parfait	16
Raisins - Chocolate soil	
Ice cream	5
Vanilla - Chocolate	
Sorbet	5
Raspberry - Mango - Lemon	
Cheese selection with grissini & fig mustard	7ogr 19
Comté - Mimolette - Langres - Fourme d`Ambert	12Ogr 23