



SEASONAL MENU

Starter

- Sashimi of salmon with Tobikko caviar, Wasabi jus and Wakame salad* € 13,50
- Carpaccio involtini of beef fillet and grilled king prawns
with Aioli of smoked garlic and mixed lettuce tips with tomato vinaigrette* € 14,50
- Spicy tatar of tuna with curry crème, crispy shrimp dim sum
and Chinese cabbage in Szechuan dressing* € 13,50

Soup

- Dual soups of pepper with crispy baked feta cheese*
- Crayfish soup "Hamburg style"* € 9,50

Vegetarian

- Fresh summer vegetables with Kaffir curry broth,
marinated tempura eggplant and Udon noodles* € 17,50

Fish

- Medium rare grilled steak of tuna with sauce béarnaise,
spinach "French style" and French fries* € 25,50
- Deep fried battered cod with sauce remoulade
and salad of fried potatoes ^(p)* € 17,50
- Recommendation - „catch of the day”
from our coast fishermen* on request



Meat

<i>Grilled Tandoori of corn-fed chicken breast with sweet potato fries and Caesar salad</i>	€ 19,50
<i>Pink fried breast and crispy leg of Barberie duck with hoisin jus, summer vegetables and rice fritters</i>	€ 27,50
<i>Medium rare grilled fillet of willow feeded ox with red peppercorn butter, spinach “Grandmother Style” ^(p) and Roman polenta</i>	€ 29,50
<i>Roast beef „cold” with sauce remoulade, pan-fried potatoes and mixed salad</i>	€ 19,50
<i>Fresh made spicy tatar of beef with gherkins, roasted sour dough bread and butter</i>	€ 21,50
<i>Escalope of veal „Viennese style” (served twice) boysen berry jelly, potato “Rösti” and mixed green lettuce in sage butter and lambs lettuce tossed in boysenberry vinaigrette</i>	€ 23,50
<i>Pan fried breaded prime boiled veal with horseradish crème, young vegetables in veal nage and potato spring onion mash</i>	€ 22,50
<i>Braised leg of venison with chantarelles in game cream sauce, Princess beans ^(p) and Williams potato</i>	€ 27,50

Dessert

<i>Homemade waffle ice-cream with marinated strawberries and vanilla pod double cream</i>	€ 9,50
<i>Crème brûlée of bourbon vanilla pod with nut brittle and raspberry - peach sorbet</i>	€ 9,50

Ingredients: (p) pickling salt