

# MENU



## **Caramelized Goat Cheese**

Hokkaido pumpkin | lamb's lettuce | blueberry | coriander

## **Norwegian Salmon Filet**

Jerusalem artichoke | lady's finger | orange

## **Regional Apple Sorbet**

Helbing

## **Saddle of Regional Deer**

parsnip | cranberry | tonka bean | shiitake mushroom

## **Plum and Crumble**

cinnamon | almond | homemade vanilla icecream

89 EUR

with 4 corresponding wines + 45 EUR  
(0,1l per course)

## STARTERS

### **Filet of Beef Tartar**

fried quail egg | daikon radish | smoked egg yolk 18

### **Yellow Fin Tuna Tartar**

avocado | ponzu | taro chips 19

### **Crispy Pork Belly**

kimchi | hoi sin | sesame | coriander 19

### **Burrata**

Fig | olive oil | pine nuts | tomato chutney 18

### **Heritage Salad**

wild herbs | leaf salad | marinated pumpkin | radishes | seeds 10

+ roasted prawns 17

+ avocado 15

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## OYSTERS

### **Fines de Claire**

shallot vinaigrette | Chester bread | lemon

4,5 per piece

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## SOUPS

### **Soupe du Marché**

changes daily

9

### **Lobster Bisque**

coriander | lime

+ lobster medaillon and snow peas

18

+ half lobster

38

### **Hokkaido Pumpkin Soup**

chili | coconut | ginger | pumpkin seed oil

12

## VEGETARIAN

### **Wild Mushroom Pappardelle**

Perigord truffle | herbs | Parmesan cheese

25

### **Homemade Beetroot Gnocchi**

blue cheese | pear | walnut | cress

23

## VEGAN

### **Stuffed Butternut Pumpkin**

red quinoa | zucchini | pimenton | black garlic

23

## FISH

### **Sole**

saffron potatoes | vegetables | beurre blanc

54

### **Salmon Teriyaki**

pak choi | grilled lime | wasabi | sesame

38

### **Loup de Mer and Octopus**

green papaya | peanut | sweet potato | red thai curry

43

### **Tuna Steak, rare**

green asparagus | ponzu | crispy manioc | ponzu

42

## STEAKS

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IT'S GETTING HOT IN HERE. AND OUR CHEF IS DEEPLY IN LOVE WITH HIS BABY. WE ARE TALKING ABOUT OUR 800° US-SOUTHBEND BROILER AND OPEN FIRE, ON WHICH OUR STEAKS ARE GRILLED. THE HIGH TEMPERATURE RESULTS IN AN UNIQUE EXPERIENCE. AS FINISH, ALL STEAKS ARE SEASONED WITH MURRAY RIVER SALT FLAKES AND PEPPER BLEND FROM "ALTES GEWÜRZAMT"

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## BEEF

### Schleswig-Holstein Dry Aged

4 weeks matured on the bone

entrecôte 300g	45
rump steak 300g	42
filet 250g	49
filet - ladies cut 180g	35

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## ON TOP

### Gorgonzola

+ gratinated 6

### Greenland

+ half lobster 29

+ whole lobster 58

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## FOR 2 PEOPLE TO SHARE

### Schleswig-Holstein Dry Aged

chateaubriand 500g	92
entrecote double 600g	90
porterhouse steak 700 – 800g	85

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## LAMB

### Ireland

lamb chops 350 – 400g	42
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## SAUCES & SIDES

### Sauces

herb butter	
sauce Béarnaise	
Heritage steak sauce (spicy)	
teriyaki jus	

### Sides

Heritage fries   rosemary   Parmesan cheese   truffled mayonnaise	8
crispy manioc   chili mayonnaise	7
oven potato   Cheddar   bacon	8

### Vegetables

sugar snaps   sesame   soy sauce	7
roasted green asparagus   Parmesan cheese	9
wild mushrooms   herbs	9
roasted cauliflower   panko   Baharat	9
spinach   miso   shallots	7
small Caesar salad	4

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## CHEESE

Our service team will assist you with your cheese-selection

3 pieces	12
5 pieces	18
8 pieces	25

### **The Perfect Company for Cheese:**

+ Mouton Cadet Réserve Sauternes (5cl)	8
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## DESSERT

### **Pumpkin Cheesecake**

white chocolate and macadamia icecream   blueberry	15
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### **Lemon Mille Feuille**

mandarine sorbet   raspberry	14
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### **Death by Chocolate**

nougat   ganache   choco chili sorbet   strawberry	16
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### **Pecan Tarte**

Mascarpone and lime icecream   coffee ganache	15
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### **Heritage Pralines**

selection of the pastry chef	2,5
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OUR MEALS MAY CONTAIN TRACES OF NUTS AND SESAME. PLEASE LET THE SERVICE STAFF KNOW IF YOU ARE ALLERGIC TO ANY KIND OF FOOD SO THAT WE CAN HELP YOU WITH YOUR CHOICE OF MEAL.

NICE TO HAVE YOU HERE!  
YOURS, RASMUS SCHULTE-RAHDE

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All Prices in € including VAT  
We accept all common electronic payment methods. No cash.