

STARTERS

Filet of Beef Tartar

fried quail egg | daikon radish | smoked egg yolk 18

Tuna Tartar

avocado | ponzu | taro chips 19

Burrata

many-colored tomatoes | basil | onion chutney 18

Pulpo Sardin Style

potato | parsley | olives | lemon | celery 17

Heritage Salad

House dressing or raspberry dressing 10

+ roasted prawns 17

+ avocado 15

SOUPS

Soupe du Marché

changes daily

9

Bell Pepper and Parmesan Cheese Soup

short rib praline

12

VEGETARIAN

Chanterelle Risotto

scamorza cheese | cress | herbs | champagne

22

Spinach Malfatti

green tomatoes | sage | stem broccoli | pine nuts

22

VEGAN

Filled Portobello Mushroom

sesame | bell pepper | sweet potato | black garlic

19

FISH

Sole

saffron potatoes | vegetables | beurre blanc

54

Grilled Octopus and Hamachi

grilled lemon | coriander | chickpea | pimentos

36

Black Tiger Prawns, wild catch, 500g

saffron aioli | thyme | garlic

42

Catch of the day

changes daily

STEAKS

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"

BEEF

Schleswig-Holstein Dry Aged

4 weeks matured on the bone

entrecôte 300g	45
filet 250g	49
filet – ladies cut 180g	35
rumpsteak 300g	42

LAMB

rack of lamb under herb crust 350 – 400g	39
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FOR 2 PEOPLE TO SHARE

Schleswig-Holstein Dry Aged

chateaubriand 500g	92
entrecôte double 600g	90

SAUCES & SIDES

Sauces

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

Gratin

Gorgonzola cheese 6
herb crust 5

Sides

Heritage fries | rosemary | Parmesan cheese | truffled mayonnaise 8
Sweet potato fries | chili mayonnaise 7
oven potato | cress curd 8

Vegetables

sugar snaps | sesame | soy sauce 7
chanterelles | herbs | shallot
roasted green asparagus | parmesan cheese 9
stem broccoli | tahin 9
truffled spinach 9
pimentos de padron 7
small Caesar salad 4

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

New York Cheesecake

white chocolate macadamia icecream orange salad	15
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Lemon Tarte

raspberry sorbet lychee lime	14
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Warm Chocolate Cake

homemed vanilla icecream	15
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Variation of Parfait

cherry passion fruit mint berries	14
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Mango Panna Cotta - vegan

coconut berries	14
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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

All Prices in € including VAT

We accept all common electronic payment methods. No cash.