

STARTERS

Filet of Beef Tartar

fried quail egg | daikon radish | smoked egg yolk 18

Tuna Tartar

avocado | ponzu | taro chips 19

Goat Cheese and Hokkaido Pumpkin

tasmanian pepper | blueberry | lambs lettuce | kataifi 18

Crispy Prok Belly 48|63

sugar snaps | sesame | hoisin | Szechuan pepper 17

Heritage Salad

House dressing or japanese vinaigrette (vegan) 10

+ roasted prawns 17

+ avocado 15

SOUPS

Soupe du Marché

changes daily

9

Hokkaido Pumpkin Soup

chili | coconut | ginger | pumpkin seed & oil

12

VEGETARIAN

Truffled Oricchiette Pasta

perigord truffle | truffle nage

28

Honey Gratinated Goat Cheese

beet root risotto | pecan nut | sugar snaps

25

VEGAN

Egg Plant and Chickpea

fig | millet | baharat | raz el hanout | mint

24

FISH

Sole

saffron potatoes | vegetables | beurre blanc

54

Grilled Hamachi Steak

maniok | coriander | pak choi | edamame

38

Regional Mussels à la Japan

miso dashi | leak | nori rice crisp

24

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

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

LAMB

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| rack of lamb under herb crust 350 – 400g | 42 |
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FOR 2 PEOPLE TO SHARE

Schleswig-Holstein Dry Aged

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| chateaubriand 500g | 98 |
| entrecôte double 600g | 90 |

SAUCES & SIDES

Sauces

herb butter
café de paris 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
maniok fries | chili mayonnaise 7
potato mash| roastet onions 8

Vegetables

ratatouille | parmesan cheese 7
roasted green asparagus 9
stem broccoli | tahin 8
fried mushrooms | herbs | shalotts 9
truffled spinach 9
pimentos de padron 7
small Caesar salad 4

CHEESE

from maître affinieur Waltmann

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| 3 pieces | 12 |
| 5 pieces | 18 |
| 8 pieces | 25 |

The Perfect Company for Cheese:

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

Blackberry Parfait

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| white chocolate walnut melissa | 14 |
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Pistachio and Pear Dacquoise

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| Honey and pear sorbet elderberry | 15 |
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Warm Chocolate Cake

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| vanilla ice cream kumquat | 15 |
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Caramel Hazelnut Delice

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| fig cardamom ice cream port | 14 |
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Chocolate Zucchini Brownie (vegan)

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| banana sorbet pecan nut | 15 |
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Heritage Pralines

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| selection of the pastry chef | 2,5 |
|------------------------------|-----|

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.