

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 Pork Belly 48|63

sugar snaps | sesame | hoisin | Szechuan pepper 17

Heritage Salad

House dressing or japanese vinaigrette (vegan) 10

+ roasted prawns 17

+ avocado 15

+stripes of beef filet 16

OYSTERS

Fines de Claire

Shallot vinaigrette | chester bread | lemon each 4,5

SOUPS

Soupe du Marché

changes daily

9

Truffled Potato Cappuccino

perigord winter truffle | chives

12

VEGETARIAN

Truffled Oricchiette Pasta

perigord truffle | beech mushroom | asparagus

28

Honey Gratinated Goat Cheese

beet root risotto | pecan nut | sugar snaps

25

VEGAN

Gyoza

Sweet potato | shiitake | spring onion | sesame | chili

24

FISH

Sole

saffron potatoes | vegetables | beurre blanc

54

Grilled Hamachi Steak

coriander | pak choi | edamame

38

Half Lobster Thermidor

sauce mornay | small salad | fries

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

special cut of the day

changes daily

LAMB

rack of lamb under herb crust 350 – 400g 42

FOR 2 PEOPLE TO SHARE

Schleswig-Holstein Dry Aged

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

Surf & Turf

added half lobster 29

Sides

Heritage fries | rosemary | Parmesan cheese | truffled mayonnaise 8

maniok fries | chili mayonnaise 8

potato mash with brown butter 7

Vegetables

ratatouille | parmesan cheese 7

roasted green asparagus | sesame 9

stem broccoli | tahin 8

fried mushrooms | herbs | shalotts 9

pimentos de padron 7

small Caesar salad 4

CHEESE

from maître affinieur Waltmann

3 pieces	12
5 pieces	18
8 pieces	25

The Perfect Company for Cheese:

+ Mouton Cadet Réserve Sauternes (5cl)	9
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DESSERT

Blackberry Parfait

white chocolate walnut melissa	14
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Pistachio and Pear Dacquoise

Honey and pear sorbet elderberry	15
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Warm Chocolate Cake

vanilla ice cream kumquat	15
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Caramel Hazelnut Delice

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

banana sorbet pecan nut	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

All Prices in € including VAT

We accept all common electronic payment methods. No cash.