

Abendkarte . Dinner Menu

WELCOME & ENJOY YOUR DINNER
VON 17 – 22 UHR . FROM 5 – 10 PM

Gedeck
Cover
Euro 4

Small Temptations

- BABA GANOUSH** € 19
Geröstete Aubergine, Granatapfel, Tahini
Roasted aubergine, pomegranate, tahini
- MIT LAMM RAS EL HANOUT (BIO) € 22
With lamp Ras el Hanout (ORGANIC)
- KURZ GEBRATENER THUNFISCH IN PFEFFERKRUSTE** € 18
Gepickelte Rote Beete & Mango
PAN FRIED TUNA IN PEPPER CRUST
Pickled beetroot & mango
- BEEF TATAR** € 16
Sprossen, getoasteter Urlaub, pochiertes Ei
Sprouts, toasted „Urlaub“ rye bread, poached egg
- CRISPY SHRIMPS (WILDFANG)** € 19
Wasabi-Dip, Wiesenkräuter, Kadaif
CRISPY PRAWNS (WILD CATCH) | Wasabi dip, herbs, kadaif
- LAUWARME BURRATINA (DOC)** € 14
Pochierte Birne, Rucola, 12-jähriger Balsamico
LUKEWARM BURRATINA (DOC)
Poached pear, rocket, 12 year old Balsamico

Soups

- CLAM CHOWDER** € 15
Miesmuscheln, Gemüse, Kräuter, Sherry
Mussels, vegetables, herbs, Sherry
- THE LEGENDARY PHO** € 14
Reisnudeln, Rindfleisch, Sprossen, Junglauch, Koriander
Rice noodles, beef, sprouts, young leeks, coriander

Salads

- ZWEIFARBIGER QUINOA SALAT** € 14
Koriander, Minze, Granatapfel
TWO-COLORED QUINOA SALAD | Coriander, mint, pomegranate
- MARKT SALAT**
MARKET SALAD
- Mit gepickelten Roten Beeten, Ziegenkäsepralinen & knusprigem Schwarzbrot € 16
With pickled beetroot, goat cheese pralines & crispy rye bread
- Mit Garnelen & Croutons € 18
With prawns & croutons

Meat

- KNUSPRIG GEBRATENES PERLUHNN** € 27
Taleggio, Chili, Süsskartoffelpüree
CRISPY FRIED GUINEA FOWL
Taleggio, chili, sweetpotato purée
- THAI MEATBALLS (KALB)** € 25
Pak Choi, Erdnuss-Sauce, Koriander, Chili
THAI MEATBALLS (VEAL)
Pak choi, peanut sauce, coriander, chili
- LAMMKOTELETTS MISO (BIO)** € 31
Chili, Pak Choi, Sesam
LAMB CHOPS MISO (ORGANIC) | Chili, pak choi, sesame
- PRIME BEEF CAFÉ DE PARIS** € 34
Entrecôte (200 g), Kräuterbutter, Portweinjus, Kenia Bohnen
Entrecôte, herb butter, port wine jus, beans



YELLOWFIN TUNA (30G)
€ 9

BIO-LACHS (30G)
ORGANIC SALMON
€ 9

SASHIMI VARIATION
€ 16

MARINADE VON SCHWARZEM & WEISSEM SESAM, YUZU,
KNOBLAUCH & INGWER
MARINADE OF BLACK & WHITE SESAME, YUZU, GARLIC & GINGER

Fish & Seafood

- MARE E MONTI** € 29
Risotto, Frühlings-Morchel, Kräuter, Tiefseegarnele (MSC)
Risotto, spring morel, herbs, Argentinian red prawn (MSC)
- BIO-LACHSTRANCHE UMAMI** € 29
Gebraten in würziger Marinade & Sesam-Wasabi
ORGANIC SALMON UMAMI
Fried in spiced marinade & sesame wasabi
- LOBSTER SPAGHETTINI** € 38
Bretonischer Hummer, Zitronen-Thymian, Hummer-Sauce
LOBSTER SPAGHETTINI
Breton lobster, lemon-thyme, lobster sauce
- SURF & TURF** € 42
Bretonischer Hummer & Black Angus Filet,
geschmorte Honigtomaten
Breton lobster & Black Angus filet, braised honey tomatoes

Butterkreb
SOFTSHELL CRAB TEMPURA



WASABI DIP | SPICY WASABI
€ 19

Sides

- SÜSSKARTOFFEL & PISTAZIE** € 7
SWEET POTATO & PISTACHIO
- CIME DI RAPA** € 7
Frühlingsgrün mit Chili & Cashew
Green vegetable with chili & cashew
- SAUTIERTER BABYSPINAT & PINIENKERNE** € 7
SAUTEED BABY SPINACH & PIGNOLIA
- KARTOFFEL GRATIN** € 7
POTATO GRATIN
- TRÜFFEL POMMES FRITTES** € 7
TRUFFLED FRIES
- VENERE REIS** € 9
Schwarzer Reis, Mais, Parmigiano
VENERE RICE | Black rice, corn, Parmigiano

ALLE UNSERE FISCHS SIND „MSC“ ODER
„FRIENDS OF THE SEA“ ZERTIFIZIERT.

ALL OF OUR FISH COME WITH THE CERTIFICATE
„MSC“ OR „FRIENDS OF THE SEA“.

Sweets

- ZITRONEN SORBET** € 9
Ketel One Vodka
LEMON SORBET | Ketel One Vodka
- MANDARINEN SORBET** € 9
Monkey 47 Gin
MANDARIN SORBET | Monkey 47 Gin
- LAVENDEL CRÈME BRÛLÉE** € 12
Geröstete Ananas & Vanilleeis
LAVENDER CRÈME BRÛLÉE | Roasted pineapple & vanilla ice cream
- SOUR CREAM SLIDER** € 10
Limette, Papaya, Original Beans Schokolade
Lime, papaya, Original Beans chocolate
- 7 SENSES CHOCOLATE DELIGHT** € 13
Original Beans Schokolade gebacken, Schoko-Schaum,
geister Mokka
Original Beans chocolate, backed, chocolate foam, iced coffee