

**Appetizers and Starters/ for sharing
Tapas our Way**

Homemade Potato Chips

w/ spanish aioli and trout caviar ^{b,c,g,i,k,l}

9,90 €

“Louisiana Crab Cakes“(crayfish)

w/ remoulade sauce, hand rolled, German-American Friendship ^{a,b,c,d,f,g,i,j,l}

13,00 €

Home-cured salmon in Gin Sul stain

w/ pickled orange fillets and toast ^{a,d}

15,90 €

Best Kale Salad

w/ pomegranate seeds and lightly candied walnuts ^{e,j}

12,90 €

Confit Williams pears

w/ potato and goat cheese rosti and marinated figs ^{a,g}

13,60 €

Carpaccio of grass-fed beef

w/ roasted pumpernickel and teriyaki vinaigrette ^{a,g,j}

17,90 €

Everything please!

As a starter or to share

From 2 people: 32,00 €

For each additional person + 17,00 €

Foamy pumpkin soup

w/ its oil and croutons, along with a fried king prawn ^{a,b,f}
12,90 €

Lobster bisque

w/ lobster meat, with a cream topping ^{b,g}
16,50 €

We are happy to offer you our soups as a small shot in advance!

Pumpkin soup 5,50 €

Lobster bisque 6,90 €

„Seafood and Grill“

The freshest products with a good origin are our priority.

We always serve our specialties with changing side dishes and sauces. (price included)

Salmon fillet from the Faroe Islands ^{a,d}

26,00 €

Garlic fried calamari tubes

23,60 €

Cod Bordelaise with king prawns ^{a,b,d}

32,00 €

Steamed or fried haddock ^{a,d}

23,90 €

Fried barbel fillet ^{a,d}

26,90 €

If you would like to eat meat, please contact the service staff,
because we have weekly changing meat dishes on offer.

For information on allergens/additives, please contact our service staff.

Main

„Sea-Mix-Plate“

For those who want it all.

king prawns, squid and freshly caught fish of the day,
including changing side dishes and sauces

from 2 persons - 44,00 € per person

from 3 persons - 40,90 € per person

For information on allergens/additives, please contact our service staff.

Mussel pot

in herbal white wine stock with toasted bread ^{a,b,d,g,i,n}

as a starter 14,90 €

as main course 21,90 €

Best pasta with noble fish ragout "Bolognese style"

on request also with Parmesan ^{a,d,g,l}

21,50 €

Vegan Winter Curry "Green Thai"

with fresh vegetables and roasted cashew nuts ^{f,h,i}

20,90 €

Dessert

Our dessert of the day „Catch of the Day“

please ask our service staff ^{a,g}

9,90 €

Pistachio Blood Orange Parfait

w/ caramelized kumquats and espresso crumble ^{a,g}

12,90 €

Hokkaido pumpkin crème brulee

w/ coconut ice cream and fresh fruits ^{a,e,g}

11,50 €

„Rather nothing“

espresso, vanilla ice cream, whipped cream ^{a,g}

5,90 €

ZUSATZSTOFFE: (1) Farbstoffe, (2) Antioxidationsmittel, (3) Süßungsmittel, (4) Phenylalaninquelle, (5) koffeinhaltig, (6) chininhaltig, (7) Säuerungsmittel, (8) Konservierungsmittel, (9) Verdickungsmittel, (10) Geschmacksverstärker
ALLERGENE: (a) glutenhaltiges Getreide, (b) Krebstiere, (c) Eier, (d) Fische, (e) Erdnüsse, (f) Sojabohnen, (g) Milch, (h) Schalenfrüchte, (i) Sellerie, (j) Senf, (k) Sesamsamen, (l) Schwefeldioxid und Sulfite, (m) Lupin, (n) Weichtiere
Alle Preise in Euro sowie inkl. MwSt. und Service. Mastercard, Visa und EC-Card