

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

Roasted Hokkaido-Pumkin

w/ gorgonzola cheese cream^{e,g,k}

11,90 €

baked turnip

w/ quince chutney and beetroot salad^{a,l}

10,50 €

Homemade Potato Chips

crustacean-aioli, smoked german trout caviar and fresh chives^{b,c,g,i,k,l}

9,50 €

Pulpo Taco

w/ lime, aioli, cauliflower crunch & tomato salsa^{e,g,n}

14,90 €

“Louisiana Crab Cakes“(crayfish)

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

12,00 €

Carpaccio of Harz red cattle

w/ candied chestnuts and parmesan^g

17,50 €

Pumkin soup

w/ grilled king prawns and garlic bread chips^{a,l}

12,90 €

Everything please!

As a starter or to share

From 2 people: 28,50 €

For each additional person + 13,50 €

„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

26,00 €

Crispy pulpo

27,90 €

plaice as a whole

28,00 €

Char

26,90 €

Codfish with shrimp

32,00 €

German entrecôte - 250g

36,90 €

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

Main

„Sea-Mix-Plate“

For those who want it all.

New Zealand greenlip mussels, squid, lobster tail and freshly caught fish of the day,
including changing side dishes and sauces

from 2 persons - 42,00 € per person

from 3 persons - 39,00 € per person

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Mussel pot alla Catch of the Day

w/ herb butter, seasonal vegetables and toasted bread ^{a,b,d,g,i,n}

as a starter 12,90 €

as main course 19,50 €

Pasta deluxe!

Spaghetti with wild-caught shrimp, trout caviar, truffle nage ^{a, b,d,g,i,n}

27,50 €

Vegan autumn curry

mild and golden, constantly changing vegetables, w/ roasted cashew nuts,
toasted bread and pink hummus ^{f,h,i}

22,50 €

„Catch of the Day“

Constantly changing fillet or whole fish

Please ask our staff or have a look at the chalkboard specials menu.

We ensure to provide the highest quality with best corresponding side dishes.

Dessert

„Rather Nothing“

espresso, madagaskar vanilla ice cream, whipped cream^{e,g}
5,50 €

„Sweet pumkin“

w/ quince sour cream & candied chestnuts^{a,c,e,g}
12,50 €

„Plum tart“

w/ nougat sauce & vanilla ice cream^{a,c,e,g}
8,90 €

ZUSATZSTOFFE: (1) Farbstoffe, (2) Antioxidationsmittel, (3) Süßungsmittel, (4) Phenylalaninquelle, (5) coffeinhaltig, (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
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