



TÄGLICH AB 15 UHR · DAILY FROM 3PM

VORSPEISEN · STARTERS

AUSTERN (6 STK) ² / Schalottenessig / Zitrone OYSTERS (6pcs) - Shallot vinegar - Lemon	12
SELLERIE CANNELLONI ^{1,2,4,9,10} / Garnelen / Lachskaviar / Salicorne / Cocktailsauce CANNELLONI OF CELERY - Shrimps - Salmon Caviar - Salicorne - Cocktail Sauce	12.5
BURRATINA ^{7,8} / Smoke Beetroot / Pecan Praline / Mesclun / Gurken / Zwiebel BURRATINA - Smoke Beetroot - Pecan Praline - Mesclun - Pickels - Onion	13
KALBSFLEISCH TARTAR (100G) ^{10,12} / Kapern / Kalamata Olive / Beeren / Apfel VEAL TARTAR - Capers - Kalamata Olive - Berries - Apple	14
TUNA CEVICHE (100G) ^{1,3,8} / Croutons / Limette / Koriander / Zwiebel / Paprika / Mandel TUNA CEVICHE - Croutons - Lime - Corriander - Onion - Bell Pepper - Almond	13
VEGAN CEVICHE ⁸ / Artischocke / Grapefruit / Granatapfel VEGAN CEVICHE - Artichock - Grapefruit - Pomegranate	9
MANGO SALAT ^{1,6,12} / Saisonale Zitrusfrüchte / Gurke / Croutons / Zwiebel / Beeren / Veganer Mayo MANGO SALAD - Seasonal citrus - Cucumber - Croutons - Onion - Berries - Vegan Mayo	10

SNACKS

TÄGLICH 12-23 UHR · DAILY 12PM-11PM

OLIVENÖLSARDINEN 3.5 SARDINES IN OLIVE OIL	SAISONALE SUPPE 4 SEASONAL SOUP - ask waiter
KÄSEAUWAHL 7 SELECTION OF CHEESE	GARNELEN UND COCKTAILSOSSE 5 SHRIMPS & COCKTAIL SAUCE
STÜCK KUCHEN 5 VARIETY OF CAKES - ask waiter	

HAUPTGANG · MAIN COURSES

UNSERE KÜCHE OUR KITCHEN

LAMMSCHULTER⁷ 18
Kartoffelpüree / Jus / saisonales Gemüse
LAMB SHOULDER
Smash potatoes - Jus - Seasonal Veggies

TINTENFISCH^{3,7} 18
Süßkartoffelpüree / Tomatenconfit /
Radieschen
PULPO
*Smashed sweet potatoes - Tomato confit - Radish -
Roasted broccoli - Fennel*

RIBS^{4,10} 15
Schweinefleisch / Krautsalat / Rosmarinkartoffeln
Pork - Coleslaw - Rosemary potatoes

FLAMMKUCHEN

CLASSIC^{1,4,7} 10
Zwiebeln / Speck
Onions - Bacon

GORGONZOLA^{1,4,7} 11
Artischocken / schwarze Oliven / Basilikum
Artichokes - Black olives - Basilic

TUNA^{1,3,4,7} 11.5
Thunfisch / rote Zwiebeln / Tomate / Knoblauchöl
Tuna - Red onions - Tomato - Garlic oil

UNSERE GRILL OUR GRILL

TÄGLICH AB 16 UHR · DAILY FROM 4PM

FREISCHWIMMER BURGER^{1,7} 12
Käse / Speck / Zwiebeln / Salat / Barbecue-Sauce
FREISCHWIMMER BURGER
Cheese - Bacon - Salat - Barbecue sauce (Halloumi
version possible)

ENTRECOTE (250G-500G)^{4,7} 23/44
Bernaise Soße / Salat / Rosmarinkartoffeln
ENTRECOTE
Béarnaise sauce - Salad - Rosemary potatoes

BRISQUET^{4,7,10} 14
schwarzer Pfeffer / Krautsalat / Rosmarinkartoffeln
BRISQUET
Black pepper - Coleslaw - Rosemary potatoes

VEGETARISCHE GRILLPLATTE 12
gemischtes saisonales Gemüse
VEGETARIAN GRILL PLATTER
Selection of seasonal vegetables

DORADE 18
Thymian / Zitrone / Knoblauch
DORADE
Thyme - Lemon - Garlic

Extras: Tzatziki - gegrilltes Gemüse - Rosmarinkartoffeln -
Krautsalat 4
Extras: portion tzatziki - Grilled vegetables - Rosemary potatoes
- Coleslaw

DESSERT

DUO CHOCO^{7,8,12} 8
Schokoladenmousse / Orange / Zimtsirup / Saisonale Früchte
Chocolate mousse - Orange - Cinnamon syrup - Seasonal fruits

DULCE DE LECHE^{1,7,8,12} 7
Mascarpone / Feigen / Duo der Früchte der Saison / Geröstete Mandeln
Mascarpone - Figs - Duo of seasonal fruits - Roasted almonds



alle Preise in € · all prices in €

Allergene:

1: Getreide, 2: Krebstiere, 3: Fisch, 4: Eier, 5: Erdnüsse, 6: Soja,
7: Milchprodukte, 8: Schalenfrüchte, 9: Sellerie, 10: Senf, 11: Sesam, 12:

Beeren

Allergens:

1: cereals, 2: crustaceans, 3: fish, 4: eggs, 5: peanuts, 6: soy, 7: milk,
8: nuts, 9: celery, 10: mustard, 11: sesame seeds, 12: berries