

Soups - Appetizers - small dishes

<u>My favourite soup</u> <small>(D,E,G,I,L)</small>	€ 8,50
<u>Green Shell Clam au gratin</u> „mediterranean style“ with Lime Rouille, gremolata and roasted bread (6 pcs) <small>(N,D,E,I,L 52,3,9)</small>	€ 14,50
<u>Bouillabaise</u> made of fish of the Northern sea and giant prawn with saffron aioli small portion <small>(A,B,C,D,E,I,L,N,2,3,5,9)</small>	€ 15,50 € 10,50
<u>Small choice of salad</u> <small>(G,I,5)</small>	€ 7,50
<u>Caesar Salad</u> with freshly grated Parmesan <small>(5,7,8)</small> with chicken flavoured with different herbs with giant prawns <small>(9)</small> <small>(A,C,E,G,D,I)</small>	€ 9,90 € 16,50 € 21,50
<u>Sushi-plate</u> (13 pieces) with special roll salmon, asparagus and radis, California Happy, Tempura duck and chicken, with mango, avocado, cucumber, baked shrimp sushi, Maki cucumber, chili sauce <small>(A,B,C,D,E,F,G,I,L,M)</small>	€ 21,50

Main dishes

<u>Rumpsteak (280g)</u> of local beef, dry-aged, shallots sauce, mediterranean grilled vegetable and gratinated potatoes <i>(D,G,E,I)</i>	€ 29,90
<u>Pikes of Corn Poulard</u> on homemade Focaccia, with olive-oil-yogurt, potatoes and Matbucha (moroccan tomato salad) <i>(D,G,E,I,L)</i>	€ 22,50
<u>Giant Curry Sausage</u> (approx. 200g) <i>(A,G,E,K,H,I,3,9)</i> served with fries of sweet potatoes	€ 9,50 € 13,90
<u>“Hamburger Deluxe”</u> of local beef, in a Focaccia bun, onion jam, mango chutney, fresh Tomana tomato slices chili-mayonnaise with rosemary potatoes and quark dip with leek and gherkins <i>(A,D,E,F,G,I,2,3,5,8)</i>	€ 21,50
<u>Schnitzel „Vienna style“</u> with potato cucumber salad original Vienna Schnitzel (made from veal) <i>(A,D,E,G,I,L,2,4,5,8)</i>	€ 21,50 € 25,50

Fish dishes

<u>„Hamburger Pannfisch“</u> assorted marine fish pike-perch, cod, loach with mustard sauce, gherkin, fried potatoes <i>(B,D,E,G,I,L,2,3,5,7,8) with bacon</i>	€ 25,50
<u>North Sea-Plaice</u> (approx. 500 gr.) with cucumber salad, fried potatoes with bacon <i>(3,5)</i> with shrimps <i>(2,3,5,8,9)</i> <i>(B,C,G,I)</i>	€ 22,90 € 26,50
<u>„Two from the reef“</u> grilled octopus and monkfish on barley risotto, with cauliflower buttermilk cream, sancho berries oil and orange fennel salad <i>(B,G,I,F,3,5,7)</i>	€ 23,50

Vegan and vegetarian

Vegan + gluten free

Soup from favabeans and Jerusalem artichokes € 9,60
with carrot hay and coriander oil
(E, G, M)

Vegan + gluten free

Vegetable and peanut curry € 18.50
with roasted peanuts and blossom rice,
Paprika strips, zucchini, green asparagus,
Coconut milk and peanut sauce with mango chutney
optionally with fried prawns piece € 3.90
(E, H, K, G,)

Vegetarian

„Mezze Vario“ € 18,50
humus with pomegranate seeds, goat cheese balls with dates
and sesame seeds, Falafel with mango chutney and Zhug (oriental spice),
grilled pointed peppers in cashew cream and Pide bread

Vegetarian

Street Food Sandwich € 16,90
roasted olive oil Panino with spicy ricotta spread,
Vegetables pickled in soy with salad and Tahini sweet potatoes

Vegetarian

Arrabbiata Eggplant € 15,50
fresh pasta all'arrabbiata from San Marzano tomatoes with
grilled slices from eggplant and dried salt ricotta

Pasta

- Fresh tagliolini € 19,50
with Ikarimi salmon, green asparagus, confit cherry tomatoes,
Spring onions and pistachio crunch
(A,D,E,G,I,K)
- Pasta „Manzo e Cantarelli“ € 18,90
fresh pasta with chanterelles, zucchini and dry aged beef strips
in Sage and white wine sauce *(A,D,G,I,J5,4)*

For our little guests

- Small Wiener Schnitzel with fries € 10,50
(A, D, E, G, I, L, 2,4,5,8)
- Chicken nuggets fillets with fries € 10,50
(A, I)
- Big portion fries with ketchup € 5,50
(A, D, E, G, I, L, 2,4,5,8)

Dessert

- Red fruit jelly (cold red fruit compote) € 7,50
with vanilla sauce *(A,D)* or with cream *(A)*
- Portion Kaiserschmarrn with stewed plums € 11,90
(A,D,G,I) with alcohol
- Vegan**
- Lemon curd piece € 8,50
with strawberry sauce, woodruff sorbet and almond crunch
(K,H,G,5)
- Ice cream & Sorbet per scoop € 2,50
Vanilla, chocolate, hazelnut
Vegan: strawberry sorbet, mandarin crunch, Mango sorbet, woodruff sorbet

Coffee and tea specialities

Mug of coffee ¹³	€ 3,10
Big cup café au lait ¹³	€ 3,90
Espresso ¹³	€ 2,70
Double Espresso	€ 4,90
Cappuccino ¹³	€ 3,50
Café Crème ¹³	€ 3,20
Mug of hot chocolate	€ 3,80
Latte Macchiato ¹³	€ 3,80
Glas “Bio Tee von Julius Meinl”	€ 3,20
Sorts:	
Assam, Darjeeling, Earl Gray, China Green Pure, Rooibos Vanilla, Fruit trees, refreshing mint, chamomile, mountain herbs	

Goes well with coffee

<u>Apple Strudel</u> <small>(A,D,G,K,,I)</small>	€ 4,90
with vanilla sauce	€ 5,40
add with a portion of fresh whipped cream <small>(D)</small>	€ 1,10
<u>Freshly baked waffles</u> with icing sugar <small>(A,D,I)</small>	€ 6,50
with warm fruits	€ 8,50
<u>Banana split</u> with vanilla ice cream, chocolate perals, chocolate sauce and whipped cream	€ 9,50
<u>Ices coffee or ice chocolate XL</u>	€ 7,50
1 scoop of bourbon vanilla ice cream, whippes cream and chocolate sauce	
<u>Gentle angel</u>	€ 6,50
With 1 large scoop of bourbon vanilla ice cream, filles with orange juice	
with additional rum (2cl)	€ 7,90

Aperitif

Sherry “Romate Fino”	5 cl	€ 5,10
Campari ¹	4 cl	€ 5,30
Campari ¹ with orange juice	4 cl	€ 6,80
Martini Bianco/Dry/Rosato	5 cl	€ 5,30
Prosecco	0,1l	€ 4,70
Aperol Spritz	0,2l	€ 7,50
Hugo	0,2l	€ 7,50
Crémant de Loire Rosé “Louis Vernant” AOC	0,1l	€ 6,90

Non alcoholic beverages

Apollinaris, sparkling mineral water	0,25l	€ 2,90
Apollinaris, sparkling mineral water	0,75l	€ 7,50
Vio still mineral water	0,25l	€ 2,90
Vio still mineral water	0,75l	€ 7,50
Lauretana, still mineral water	1,0l	€ 8,50
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,2l	€ 2,90
Sinalco Orange ³⁾ , Sinalco Lemon	0,2l	€ 2,90
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,4l	€ 4,90
Sinalco Orange ³⁾ , Sinalco Lemon	0,4l	€ 4,90
Sinalco Cola Mix ^{1,13)} , Sinalco	0,4l	€ 4,90
Apple juice	0,2l	€ 2,90
Orange juice, banana juice	0,2l	€ 3,10
Cherry juice, tomato juice	0,2l	€ 3,10
Bitter Lemon ¹⁰⁾ , Tonic Water ¹⁰⁾	0,2l	€ 3,20
Maltbeer	0,33l	€ 3,10
Bionade: elder, ginger-orange	0,33l	€ 3,90
Vio Schorle:		
rhubarb, redcurrant, Apple naturally cloudy (½ juice ½ mineral water)	0,3l	€ 4,00

Beer

Gröninger Pils (draft) ¹	0,3l	€ 3,90
Hanseatic wheat beer ¹	0,5 l	€ 5,20
Erdinger without alcohol ¹	0,5l	€ 5,20
Alsterwasser ¹	0,3l	€ 3,90
Krefelder ¹	0,3l	€ 3,90
Gröninger Hamburger Helles ¹ (bottle)	0,33l	€ 3,90
Gröninger Alsterwasser Orange ¹	0,33l	€ 3,90
Holsten Pils (bottle) ¹	0,33l	€ 3,90
Holsten without alcohol (bottle) ¹	0,33l	€ 3,90

Digestif

Oldesloer Korn	2 cl	€ 2,40
Jägermeister	2 cl	€ 3,30
Schlehengeist (Hausgeist)	2 cl	€ 4,20
Himbeergeist	2 cl	€ 4,20
Jubiläums-Aquavit	2 cl	€ 2,90
Helbing-Kümmel (Hamburgs feinster Kümmel)	2 cl	€ 2,90
Sambuca	2 cl	€ 4,60
Nonino Grappa Chardonnay	2 cl	€ 4,90
Remy Martin	2 cl	€ 5,40
Ramazotti	4 cl	€ 4,40
Brandy „Carlos Primero“	2 cl	€ 4,90
Baileys	4 cl	€ 4,90
Sherry „Romate Cream“	5 cl	€ 4,90
Ziegler verschiedene Brände	2 cl ab	€ 8,50

Longdrinks

Rum Cola ^{1,3,13}	€ 8,50
Wodka Lemon	€ 8,50
Gin Tonic ²⁾	€ 8,50
Whisky Cola ^{1,3,13}	€ 8,50

Open served wines

White wines

2019er Weißer Burgunder QbA¹⁴ Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma	0,2 l	€ 8,10
2018/19er Sauvignon Blanc "1000"-QbA, trocken Oliver Zeter, Neustadt, Pfalz Klassischer Sauvignon Blanc, Duft nach Stachelbeere und weißen Blüten, besticht durch belegende Säure und vollen Körper	0,2 l	€ 8,20
2018/19er Aimery Chardonnay – IGP d’Oc¹⁴ Sieur D’Arques – Languedoc-Roussillon Vin de Pays d’Oc, France, fresh, elegant delicat fruit	0,2l	€ 6,90
2019er Pinot Grigio Vallagarina IGT¹⁴ Cantina Valdadige - Trentino – Italien Italy, fresh, elegant and delicat fruit	0,2 l	€ 7,80
2019er „Quandt“ Riesling¹⁴ Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit	0,2 l	€ 7,80

Rosé wine

2019er Matile Rosa – IGP – Dry¹⁴ Merlot-Sangiovese-Cabernet Sauvignon, Cardeto, Umbrien, Italien delicate, juicy red berries, subtle spiciness and bitter almond nuances	0,2 l	€ 6,20
20187/19er Portugieser Weißherbst Deidesheimer Hofstück Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness	0,2l	€ 6,50

Red wines

2019er Tempranillo „Edition Schoenes Leben“, Espana Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes	0,2l	€ 7,20
2018/19er Bardolino-DOC St. Gottardi-Bardolino-Italien light, with soft taste and fruity freshness and a bit of almond	0,2 l	€ 6,80
2018er Aimery Merlot – IGP d’Oc¹⁴ Sieur D’Arques – Languedoc-Roussillon Vin de Pays d’Oc, France, fruity, soft, smooth	0,2 l	€ 6,80
2019er Vina Marquez-Cabernet Sauvignon Bodega Vina Marquez-Central Valley-Chile Cabernet Sauvignon, Colchagua Valley, Chile, fruity, full-body	0,2 l	€ 7,80

Sekt/Vino Frizzante

Sekt “Hausmarke“¹⁴	0,75l	€ 28,50
Piccolo “Hausmarke“¹⁴	0,2l	€ 8,20
Edition “Schönes Leben”¹⁴ Vino Frizzante – Ca’Vivaci - fruchtig, feinperlig, spritzig, frisch	0,75l	€ 26,50
Edition “Schönes Leben”¹⁴ Vino Frizzante – Ca’Vivaci - fruchtig, feinperlig, spritzig, frisch	0,2l	€ 7,80

Champagner

Lanson Black Label¹⁴	0,75l	€ 89,90
Lanson Rosé¹⁴	0,75l	€ 95,90
Moet & Chandon¹⁴	0,75l	€ 115,90

Kennzeichnung der Zusatzstoffe:

1. mit Farbstoff (en), 2. mit Konservierungsstoff (en), 3. mit Antioxidationsmittel, 4. Geschmacksverstärker, 5. geschwefelt
6. geschwärzt, 7. gewachst, 8 mit Süßungsmittel, 9. mit Phosphat, 10. chininhaltig, 12. enthält eine Phenylalaminquelle (ist bei dem Süßungsmittel Aspartam anzugeben), 13 koffeinhaltig, 14 enthält Sulfite