

## Soups - Appetizers - small dishes

<u>My favourite soup</u> (D,E,G,I,L)	€ 8,50
<u>3 from the fish market</u> Colorful mini burger of sherry matjes, baked shrimp on cauliflower cream and curry oil, pike perch with apple and mustard cream served with fried potatoes with lime cream cheese (A,B,D,E,G,I,L)	€ 18,50
<u>Bouillabaise</u> made of fish of the Northern sea and giant prawn with saffron aioli	€ 16,50
small portion (A,B,C,D,E,I,L,N,2,3,5,9)	€ 11,50
<u>Small choice of salad</u> (G,I,5)	€ 7,50
<u>Caesar Salad</u> with freshly grated Parmesan (5,7,8)	€ 10,90
with chicken flavoured with different herbs	€ 17,50
with giant prawns (9) (A,C,E,G,D,I)	€ 21,50
<u>Sushi-plate</u> (13 pieces) with	€ 21,50
special roll salmon, asparagus and radis, California Happy, Tempura duck and chicken, with mango, avocado, cucumber, baked shrimp sushi, Maki cucumber, chili sauce (A,B,C,D,E,F,G,I,L,M)	

## Main dishes

<p><b><u>Juicy Entrecôte</u></b> (300g) (matured on the bone)          with Szechuan mushroom pepper sauce, grilled almond broccoli          and sweet potato gratin  <i>(D,G,E,I)</i></p>	<p>€ 29,90</p>
<p><b><u>Giant Curry Sausage</u></b> (approx. 200g) <i>(A,G,E,K,H,I,3,9)</i>          served with fries of sweet potatoes</p>	<p>€ 9,90          € 13,90</p>
<p><b><u>“Hamburger Deluxe” of local beef</u></b>, (220g Paddy)          in a Brioche bun, onion jam,          fresh Romana tomato and cucumber &amp; guacamole          with Potato Dippers and quark dip with leek and gherkins  <i>(A,D,E,F,G,I,2,3,5,8)</i></p>	<p>€ 22,50</p>
<p><b><u>Schnitzel „Vienna style“</u></b> with potato cucumber salad          original Vienna Schnitzel (made from veal)  <i>(A,D,E,G,I,L,2,4,5,8)</i></p>	<p>€ 22,50          € 26,50</p>

## Fish dishes

<p><b><u>„Hamburger Pannfisch“</u></b> Variation of pikeperch, cod and salmon,          with grainy mustard sauce, gherkin, fried potatoes  <i>(B,D,E,G,I,L,2,3,5,7,8) with bacon</i></p>	<p>€ 25,50</p>
<p><b><u>North Sea-Plaice</u></b> (approx. 500 gr.) with cucumber salad, fried potatoes          with bacon <i>(3,5)</i>          with Büsum crabs <i>(2,3,5,8,9)</i>  <i>(B,C,G,I)</i></p>	<p>€ 23,50          € 26,50</p>
<p><b><u>Salmon fillet Terijaki</u></b>          Salmon fillet in sesame coating with crunchy panfried vegetables          Bok choy, bean sprouts, teriyakis sauce and cardamon rice  <i>(A,D,E,G,I)</i></p>	<p>€ 24,90</p>

## Vegan and vegetarian

Vegan + gluten free

Indian curry spinach soup with baked chickpeas

*(E,G,K,M)*

€ 9,80

Vegan + gluten free

Vegetable and peanut curry

with roasted peanuts and blossom rice,

Paprika strips, zucchini, green asparagus,

Coconut milk and peanut sauce with mango chutney

optionally with fried prawns

*(E, H, K, G,)*

piece

€ 19,50

€ 3.90

Vegetarian

„Mezze Vario“

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

*(K,D,M,H)*

€ 20,50

## Pasta

Lime pappardelle with pulpo

Fresh lime pappardelle with green asparagus and grilled pulpo

*(A,D,E,G,I,K)*

€ 22,50

## For our little guests

<u>Small Wiener Schnitzel</u> with fries <i>(A, D, E, G, I, L, 2,4,5,8)</i>	€ 11,50
Chicken nuggets fillets with fries <i>(A, I)</i>	€ 10,50
Big portion fries with ketchup <i>(A, D, E, G, I, L, 2,4,5,8)</i>	€ 5,90

## Dessert

<u>Red fruit jelly</u> (cold red fruit compote) with vanilla sauce <i>(A,D)</i> or with cinnamon-cream <i>(A)</i>	€ 7,50
<u>Portion Kaiserschmarrn</u> with stewed plums with vanilla sauce <i>(A,D,G,I) with alcohol</i>	€ 12,00 € 10,20
<u>The 2<sup>nd</sup> Symphony</u> Orange tiramisu made from Belgian waffles, Kumquat-compote and chocolate mishap <i>(A,D,H,I,K,1,2)</i>	€ 12,50
<u>Freshly baked waffle</u> with powdered sugar with hot fruits <i>(A,D,I)</i>	€ 6,50 € 8,50
<u>Ice cream &amp; Sorbet</u> per scoop Ice creams: Vanilla, chocolate, tangerine, hazelnut ice cream, strawberry sorbet	€ 2,90

## Coffee and tea specialities

Mug of coffee <sup>13</sup>	€ 3,30
Big cup café au lait <sup>13</sup>	€ 3,90
Espresso <sup>13</sup>	€ 2,90
Double Espresso	€ 4,90
Cappuccino <sup>13</sup>	€ 3,90
Café Crème <sup>13</sup>	€ 3,50
Mug of hot chocolate	€ 3,90
Latte Macchiato <sup>13</sup>	€ 3,90
Glas "Bio Tee von Julius Meinl"	€ 3,90

Sorts:

Assam, Darjeeling, Earl Gray, China Green Pure, Rooibos Vanilla, Fruit trees, refreshing mint, chamomile, mountain herbs

## Aperitif

Vino Frizzante „Schönes Leben Edition“	0,1l	€ 4,70
Crémant de Loire Rosé "Louis Vernant" AOC	0,1l	€ 7,10
Aperol Spritz	0,2l	€ 7,90
Seasonal spritz with and without alcohol	0,2l	€ 7,90/6,90
Campari <sup>1</sup>	4 cl	€ 5,80
Campari <sup>1</sup> with orange juice	4 cl	€ 7,50
Martini Bianco/Dry/Rosso	5 cl	€ 5,80

## Non alcoholic beverages

Apollinaris, sparkling mineral water	0,25l	€ 3,20
Apollinaris, sparkling mineral water	0,75l	€ 8,50
Vio still mineral water	0,25l	€ 3,20
Vio still mineral water	0,75l	€ 8,50
Lauretana, still mineral water	1,0l	€ 9,00
Sinalco Cola <sup>1,13)</sup> , Sinalco Cola Zero <sup>1,3,12,13)</sup>	0,2l	€ 3,20
Sinalco Orange <sup>3)</sup> , Sinalco Lemon	0,2l	€ 3,20
Sinalco Cola <sup>1,13)</sup> , Sinalco Cola Zero <sup>1,3,12,13)</sup>	0,4l	€ 5,50
Sinalco Orange <sup>3)</sup> , Sinalco Lemon	0,4l	€ 5,50
Sinalco Cola Mix <sup>1,13)</sup> , Sinalco	0,4l	€ 5,50
Apple juice	0,2l	€ 3,20
Orange juice, banana juice	0,2l	€ 3,20
Cherry juice, tomato juice	0,2l	€ 3,10
Bitter Lemon <sup>10)</sup> , Tonic Water <sup>10)</sup>	0,2l	€ 3,50
Maltbeer	0,33l	€ 3,50
Bionade: elder, ginger-orange	0,33l	€ 4,50
Vio Schorle:		
rhubarb, redcurrant, Apple naturally cloudy (½ juice ½ mineral water)	0,3l	€ 4,50

## Beer

Gröninger Pils (draft) <sup>1</sup>	0,3l	€ 3,90
Hanseatic wheat beer <sup>1</sup>	0,5 l	€ 5,20
Erdinger without alcohol <sup>1</sup>	0,5l	€ 5,20
Alsterwasser <sup>1</sup>	0,3l	€ 3,90
Krefelder <sup>1</sup>	0,3l	€ 3,90
Gröninger Hamburger Helles <sup>1</sup> (bottle)	0,33l	€ 3,90
Gröninger Alsterwasser Orange <sup>1</sup>	0,33l	€ 3,90
Holsten Pils (bottle) <sup>1</sup>	0,33l	€ 3,90
Holsten without alcohol (bottle) <sup>1</sup>	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 (Hamburg's finest caraway)	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 different fires	2 cl ab	€ 8,50

## Longdrinks

Rum Cola <sup>1,3,13</sup>	€ 8,50
Vodka Lemon	€ 8,50
Gin Tonic <sup>2)</sup>	€ 8,50
Whiskey Cola <sup>1,3,13</sup>	€ 8,50

## Open served wines

### White wines

<b>2020er Weißer Burgunder QbA<sup>14</sup></b> Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma	0,2 l	€ 8,20
<b>2020er Sauvignon Blanc "1000"-QbA, trocken</b> Oliver Zeter, Neustadt, Pfalz Classic Sauvignon Blanc, scent of gooseberry and white flowers. white flowers, captivates with occupying acidity and full body	0,2 l	€ 8,20
<b>2020er Aimery Chardonnay – IGP d’Oc<sup>14</sup></b> Sieur D’Arques – Languedoc-Roussillon Aromas of acacia, banana and grapefruit, powerful, with pleasant fruit and many facets	0,2l	€ 6,90
<b>2021er Pinot Grigio Vallagarina IGT<sup>14</sup></b> Cantina Valdadige - Trentino – Italien Italy, fresh, elegant and delicat fruit	0,2 l	€ 7,80
<b>2020er „Quandt“ Riesling<sup>14</sup></b> Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit	0,2 l	€ 7,90

### Rosé wine

<b>2020er Matile Rosa – IGP – Dry<sup>14</sup></b> Merlot-Sangiovese-Cabernet Sauvignon, Cardeto, Umbrien, Italien delicate, juicy red berries, subtle spiciness and bitter almond nuances	0,2 l	€ 6,40
<b>2021er Portugieser Weißherbst</b> <b>Deidesheimer Hofstück</b> Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness	0,2l	€ 6,60



## Red wines

<b>2020er Tempranillo</b> „Edition Schoenes Leben“, Espana Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes	0,2l	€ 7,40
<b>2020er Bardolino-DOC</b> St. Gottardi-Bardolino-Italien light, with soft taste and fruity freshness and a bit of almond	0,2 l	€ 6,80
<b>2020er Aimery Merlot – IGP d’Oc<sup>14</sup></b> Sieur D’Arques – Languedoc-Roussillon Soft, fruity Merlot, slightly peppery, currant, raspberry, blackberry, round and balanced	0,2l	€ 6,80
<b>2019er Vina Marquez-Cabernet Sauvignon</b> <b>Bodega Vina Marquez-Central Valley-Chile</b> Cabernet Sauvignon, Colchagua Valley, Chile, fruity, full-body	0,2 l	€ 7,80

**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