

Appetizers - small dishes

<p><u>Small choice of salad</u> (G,I,5)</p>	<p>€ 9,50</p>
<p><u>Grilled parsnip</u> with gratinated goat cheese, thyme honey and pomegranate seeds (D,E,G,I,L)</p>	<p>€ 21,00</p>
<p><u>Caesar Salad</u> with freshly grated Parmesan (5,7,8) with chicken flavoured with different herbs with giant prawns (9) (A,C,E,G,D,I)</p>	<p>€ 15,00 € 24,00 € 29,50</p>
<p><u>Sushi-plate</u> (13 pieces) with Special Roll Salmon: Tempura Asparagus, Cream Cheese, ginger-lime dip and sweet potato straw California Happy: duck with cucumber, salmon with cucumber, Baked tempura shrimp sushi with avocado Maki radish, teriyaki sauce (B,C,D,F,G,I,L,M2,9)</p>	<p>€ 27,00</p>

Soups

<p><u>My favourite soup</u> (D,E,G,I,L)</p>	<p>€ 9,50</p>
<p><u>Bouillabaise</u> made of fish of the Northern sea and giant prawn small portion (A,B,C,D,E,I,L,N,2,3,5,9)</p>	<p>€ 22,50 € 15,00</p>

Main dishes

- Dry Aged Entrecôte (280g matured on the bone) € 39,00
 with green pepper sauce, courgettes and mashed potatoes
 "Schönes Leben" (beautiful life) (D,G,E,I)
- Hamburger "Deluxe Cheddar" from FREESISCH OCHS (230g Paddy) € 27,50
 Brioche bun, mango chutney, tomato, red onion,
 chili cream, served with rosemary potatoes
 and curd leek dip with cornichons
 (A,D,E,F,G,I,2,3,5,8)
- Giant Curry Sausage (approx. 200g) (A,G,E,K,H,I,3,9) € 14,00
 with Potato Dippers € 18,00
- Original Vienna Schnitzel of veal with potato-cucumber salad € 33,50
 (A,D,E,G,I,L,2,4,5,8)

Fish dishes

- „Hamburger Pannfisch“ Variation of pikeperch, € 33,00
 cod and red perch with grainy mustard sauce, gherkin, fried potatoes
 (B,D,E,G,I,L,2,3,5,7,8) with bacon
- North Sea-Plaice (approx. 500 gr.) with cucumber salad, fried potatoes
 with bacon (3,5) € 31,50
 with Büsum crabs (2,3,5,8,9) € 36,00
 (B,C,G,I)
- Roasted redfish fillet with herb crust € 35,40
 on risotto and pumpkin chutney
 (B,E,A,G,I,K)

vegetaric and vegan

Vegetaric

Stuffed panzarotti with cheese and porcini mushrooms € 24,60
Fresh panzarotti in a truffle sauce, dried tomatoes and rucola
(A,D,E,G,I,K)

Vegan

Vegetables curry in creamy curry sauce € 23,40
with flower rice, red onions, carrots, zucchini, green asparagus,
grilled pumpkin, pumpkin seeds, coconut milk and curry sauce ^(E)
served on request:
with fried seawater shrimps per piece € 5,40
with herb chicken € 9,00

Dessert

Red fruit jelly (cold red fruit compote) € 10,50
with vanilla sauce ^(A,D) or with cinnamon-cream ^(A)

Portion Kaiserschmarrn with stewed plums € 16,50
(A,D,G,I) with alcohol

Crêpe caramel with apple and apple sorbet, € 11,90
(A,D,I,K)

Ice cream & Sorbet per scoop € 4,00
vanilla ice cream, chocolate ice cream, Pistachio ice cream
Lime sorbet, strawberry sorbet

Aperitif

Vino Frizzante „Schönes Leben Edition“	0,1l	€ 4,90
Crémant de Loire Rosé “Louis Vernant” AOC	0,1l	€ 8,00
Aperol Spritz	0,2l	€ 9,50
Seasonal spritz with and without alcohol	0,2l	€ 9,50/8,50
Campari ¹	4 cl	€ 6,50
Campari ¹ with orange juice	4 cl	€ 9,00
Martini Bianco/Dry/Rosso	5 cl	€ 6,50

Non alcoholic beverages

Apollinaris, sparkling mineral water	0,25l	€ 3,40
Apollinaris, sparkling mineral water	0,75l	€ 8,90
Vio still mineral water	0,25l	€ 3,40
Vio still mineral water	0,75l	€ 8,90
Lauretana, still mineral water	1,0l	€ 9,00
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,2l	€ 3,40
Sinalco Orange ³⁾ , Sinalco Lemon	0,2l	€ 3,40
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,4l	€ 6,00
Sinalco Orange ³⁾ , Sinalco Lemon	0,4l	€ 6,00
Sinalco Cola Mix ^{1,13)}	0,4l	€ 6,00
Apple juice	0,2l	€ 3,40
Orange juice, banana juice	0,2l	€ 3,40
Cherry juice	0,2l	€ 3,40
Bitter Lemon ¹⁰⁾ , Tonic Water ¹⁰⁾	0,2l	€ 3,70
Maltbeer	0,33l	€ 3,70
Bionade: elder, ginger-orange	0,33l	€ 4,70
Vio Schorle:		
rhubarb, redcurrant, Apple naturally cloudy (½ juice ½ mineral water)	0,3l	€ 4,70

Beer

Gröninger Pils (draft) ¹	0,3l	€ 3,90
Hanseatic wheat beer ¹	0,5 l	€ 5,50
Erdinger without alcohol ¹	0,5l	€ 5,50
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

Coffee and tea specialities

Mug of coffee ¹³	€ 3,50
Big cup café au lait ¹³	€ 4,00
Espresso ¹³	€ 3,00
Double Espresso	€ 5,00
Cappuccino ¹³	€ 4,00
Café Crème ¹³	€ 3,50
Mug of hot chocolate	€ 4,00
Latte Macchiato ¹³	€ 4,00

Glas “Bio Tee von Julius Meinl” € 4,00

Sorts:

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

Open served wines

White wines

2022er Weißer Burgunder QbA¹⁴ Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma	0,2 l	€ 9,90
2022er Sauvignon Blanc "1000"-QbA, trocken 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	€ 9,90
2021er Aimery Chardonnay – IGP d’Oc¹⁴ Sieur D’Arques – Languedoc-Roussillon Aromas of acacia, banana and grapefruit, powerful, with pleasant fruit and many facets	0,2l	€ 8,00
2022er Grauer Burgunder "Edition Josef Barthelmeh" – trocken QbA – Erz.-Abf. Schlink - Nahe Fullness, balanced, uncomplicated, a not everyday pinot gris	0,2l	€ 9,00
2022er „Quandt“ Riesling¹⁴ Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit	0,2 l	€ 9,50

Rosé wine

2022 Rosé Monastrell Beautiful Life Edition Spain With sweet fruit aromas of raspberries and a delicate fragrance of flowers of blossoms, the dark berry Monastrell presents itself as a rosé as a rosé wonderfully light and harmonious. A wonderfully balanced wine for many occasions, which simply gives pleasure	0,2 l	€ 8,50
2021er Portugieser Weißherbst Deidesheimer Hofstück Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness	0,2 l	€ 8,00

Red wines

2021er Tempranillo „Edition Schoenes Leben“, Espana Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes	0,2l	€ 9,50
2022er Bardolino-DOC St. Gottardi-Bardolino-Italien light, with soft taste and fruity freshness and a bit of almond	0,2 l	€ 8,00
2022er Aimery Cabernet Sauvignon – IGP d’Oc¹⁴ Sieur D’Arques – Languedoc-Roussillon Soft, fruity Cabernet Sauvignon, slightly peppery, currant, raspberry, blackberry, round and balanced	0,2 l	€ 8,50
2022er Primitivo Puglia IGT La Famiglia, Venetien, Italien	0,2 l	€ 8,50

Digestif

Oldesloer Korn	2 cl	€ 2,40
Jägermeister	2 cl	€ 3,30
Jubiläums-Aquavit	2 cl	€ 2,90
Helbing-Kümmel (Hamburg’s finest caraway)	2 cl	€ 2,90
Sambuca Bianco or Caffè	2 cl	€ 4,60
Nonino Grappa Chardonnay	2 cl	€ 4,90
Remy Martin	2 cl	€ 5,40
Ramazzotti	4 cl	€ 4,40
Brandy „Carlos Primero“	2 cl	€ 4,90
Baileys	4 cl	€ 4,90
Sherry „Romate Cream“	5 cl	€ 4,90
Schladerer different fires	2 cl	€ 4,20
Ziegler different fires	2 cl ab	€ 8,50

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