

## Soups

### My favourite soup

small portion

€ 5,50

large portion

€ 6,90

(D,E,G,I,L)

Bouillabaise made of fish of the Northern sea and giant prawn  
with saffron aioli

€ 12,90

small portion

€ 8,90

(A,B,C,D,E,I,L,N,2,3,5,9)

## small dishes

### Small choice of salad

€ 5,20

(G,I,5)

Caesar Salad with freshly grated Parmesan (5,7,8)

€ 8,50

with chicken flavoured with different herbs

€ 14,90

with giant prawns (9)

€ 17,50

(A,C,E,G,D,I)

### „Captains plate Schoenes Leben“

€ 16,20

Smoked salmon, marinated shrimps, eel, trout, scrambled eggs  
Served with brown bread and salad

(A,B,C,D,G,I,L)

Sushi-plate (13 pieces) with

€ 18,90

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)

Sushi-Chrispy Chicken Roll

€ 13,30

Breast filet Tempura, cucumber, avocado, teriyaki chili sauce

(A,B,D,F,E,I,L,M)

Kaiserschmarrn with stewed plums (big portion)

€ 10,60

(A,D,I,) with alcohol

## Main dishes

<u>Giant Curry Sausage</u> (approx. 200g) <i>(A,G,E,K,H,I,3,9)</i>	€ 7,50
served with fries of sweet potatoes	€ 11,90
<u>Rumpsteak</u> (280g) of local beef, dry-aged, shallots sauce, mediterranean grilled vegetable and gratinated potatoes <i>(D,G,E,I)</i>	€ 29,80
<u>Breast of Guinea fowl, stuffed with dried tomatoes</u>	€ 27,90
Madeira sauce, roasted carrots and mashed potatoes with pistachios <i>(D,G,E,K,L,I,2,3,12)</i>	
<u>“Hamburger Deluxe”</u> of local beef,	€ 16,90
served in wheat wholemeal or polenta roll, onion jam, rosemary potatoes, mango chutney, cottage cheese dip with leek and cornichons, tomato relish <i>(A,D,E,F,G,I,2,3,5,8)</i>	
<u>Schnitzel „Vienna style“</u> with potato cucumber salad	€ 18,80
original Vienna Schnitzel (made from veal) <i>(A,D,E,G,I,L,2,4,5,8)</i>	€ 24,50

## 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>	€ 22,90
<u>Salmon filet Terriyaki in a sesame cloak</u>	€ 23,90
with crisp pan vegetable, soy sprouts, Teriyaki sauce and lemon rice <i>(A,D,E,F,G,I,M)</i>	
<u>North Sea-Plaice</u> (approx. 500 gr.) with cucumber salad, fried potatoes	
with bacon <i>(3,5)</i>	€ 21,50
with shrimps <i>(2,3,5,8,9)</i>	€ 25,50
<i>(B,C,G,I)</i>	

## Pasta

<u>Tagliorini in white wine shellfish sauce with roasted shrimps</u> <small>(A,D,E,G,I)</small>	€ 17,90
<u>Spaghetti with rucola-walnut pesto, dried tomatoes</u> <small>(A,D,E,F,G,I,K)</small>	€ 12,70
<u>Ravioli with french goat cheese in tomato sugo, pine nuts and basil</u> <small>(A,D,G,I,K)</small>	€ 13,50

## Dessert

<u>Red fruit jelly (cold red fruit compote)</u> with vanilla sauce <sup>(A,D)</sup> or with cream <sup>(A)</sup>	€ 6,50 € 6,50
<u>½ Portion Kaiserschmarrn</u> with stewed plums <small>(A,D,G,I) with alcohol</small>	€ 6,50
<u>Orange Tiramisu with Belgian waffles and almond crunch</u> <small>(A,D,H,I,K,1,2)</small>	€ 7,50
<u>Choice of regional cheese served with home-made apple-nutbread and grapes</u> <small>(D,G,K,1,2,3)</small>	€ 14,50

## Coffee and cakes

<u>Variety of cakes and pies, per piece</u> <i>(A,D,G,H,I,K)</i>	€ 3,90
<u>1 mug of coffee<sup>13</sup> &amp; 1 piece of cake</u>	€ 6,50
<u>Apple Strudel</u> <i>(A,D,G,K,,I)</i>	€ 4,90
<u>Portion whipped cream</u> <i>(D)</i>	€ 1,00
<u>Freshly baked waffles with icing sugar</u> with warm fruits <i>(A,D,I)</i>	€ 5,70 € 7,90

## Coffee specialities

Mug of coffee <sup>13</sup>	€ 2,80
Big cup café au lait <sup>13</sup>	€ 3,70
Espresso <sup>13</sup>	€ 2,60
Double Espresso <sup>1</sup>	€ 4,80
Espresso Macchiato <sup>13</sup>	€ 2,80
Cappuccino <sup>13</sup>	€ 3,40
Café Crème <sup>13</sup>	€ 3,10
Mug of Café Crème <sup>13</sup>	€ 3,70
Mug of hot chocolate	€ 3,70
Portion whipped cream	€ 1,00
Latte Macchiato <sup>13</sup>	€ 3,80
Caramel Macchiato <sup>13</sup>	€ 4,20
Almond Macchiato <sup>13</sup>	€ 4,20
Vanilla Macchiato <sup>13</sup>	€ 4,20
Glas of tea “ Pure Tea Selection	€ 3,10

## Aperitif

Sherry “Romate Fino”	5 cl	€ 4,90
Campari <sup>1</sup>	4 cl	€ 5,20
Campari <sup>1</sup> with orange juice	4 cl	€ 5,80
Martini Bianco/Dry/Rosso	5 cl	€ 5,20
Prosecco	0,1l	€ 4,50
Aperol Spritz	0,2l	€ 6,50
Hugo	0,2l	€ 6,50
Crémant de Loire Rosé “Louis Vernant” AOC	0,1l	€ 6,80

## Non alcoholic beverages

Apollinaris, sparkling mineral water	0,25l	€ 2,80
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Vio still mineral water	0,25l	€ 2,80
Vio still mineral water	0,75l	€ 7,50
Lauretana, still mineral water	1,0l	€ 8,50
Sinalco Cola <sup>1,13)</sup> , Sinalco Cola Light <sup>1,3,12,13)</sup>	0,2l	€ 2,80
Sinalco Orange <sup>3)</sup> , Sinalco Lemon	0,2l	€ 2,80
Sinalco Cola <sup>1,13)</sup> , Sinalco Cola Light <sup>1,3,12,13)</sup>	0,4l	€ 4,90
Sinalco Orange <sup>3)</sup> , Sinalco Lemon	0,4l	€ 4,90
Sinalco Cola Mix <sup>1,13)</sup> , Sinalco	0,4l	€ 4,90
Apfelschorle (½ apple juice ½ mineral water)	0,4l	€ 4,90
Apple juice	0,2l	€ 2,80
Orange juice, banana juice	0,2l	€ 3,00
Cherry juice, tomato juice	0,2l	€ 3,00
Bitter Lemon <sup>10)</sup> , Tonic Water <sup>10)</sup>	0,2l	€ 3,20
Maltbeer	0,33l	€ 3,00
Bionade: elder, ginger-orange	0,33l	€ 3,90
Vio Schorle:		
rhubarb, redcurrant	0,33l	€ 3,90
(½ juice ½ mineral water)		
Vio Bio Limo: lime and cucumber	0,33l	€ 3,90

## Beer

Gröninger Pils (draft) <sup>1</sup>	0,3l	€ 3,50
Hanseatic wheat beer <sup>1</sup>	0,5 l	€ 4,90
Gröninger Alsterwasser Orange <sup>1</sup>	0,33l	€ 3,50
Erdinger without alcohol <sup>1</sup>	0,5l	€ 4,90
Gröninger Hamburger Helles <sup>1</sup> (bottle)	0,33l	€ 3,50
Holsten Pils (bottle) <sup>1</sup>	0,33l	€ 3,50
Holsten without alcohol <sup>1</sup>	0,33l	€ 3,50

## Digestif

Oldesloer Korn	2 cl	€ 2,30
Jägermeister	2 cl	€ 3,20
Schlehengeist (Hausgeist)	2 cl	€ 4,10
Himbeergeist	2 cl	€ 4,10
Jubiläums-Aquavit	2 cl	€ 2,90
Helbing-Kümmel (Hamburgs feinsten Kümmel)	2 cl	€ 2,90
Sambuca	2 cl	€ 4,50
Nonino Grappa Chardonnay	2 cl	€ 4,10
Remy Martin	2 cl	€ 5,30
Ramazotti	4 cl	€ 4,30
Brandy „Carlos Primero“	2 cl	€ 4,30
Baileys	4 cl	€ 4,80
Sherry „Romate Cream“	5 cl	€ 4,90
Ziegler verschiedene Brände	2 cl ab	€ 8,50

## Longdrinks

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

## Open served wines

### White wines

2016/17er Weißer Burgunder QbA <sup>14</sup> Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma	0,2 l	€ 7,80
2016/17er Weißburgunder & Chardonnay Qba <sup>14</sup> Geil's Sekt-& Weingut-Bermersheim finish, pleasant, uncomplicated, compliant and dry	0,2l	€ 7,70
2016/17er Aimery Chardonnay - IGP d'Oc <sup>14</sup> Sieur D'Arques - Languedoc-Roussillon Vin de Pays d'Oc, France, fresh, elegant delicat fruit	0,2l	€ 6,50
2016/17er Pinot Grigio Vallagarina IGT <sup>14</sup> Cantina Valdadige - Trentino - Italien Italy, fresh, elegant and delicat fruit	0,2 l	€ 7,30
2016/17er „Quandt“ Riesling <sup>14</sup> Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit	0,2 l	€ 7,30

## Rosé wine

<b>2016/17er Matile Rosa – IGP – Dry<sup>14</sup></b>	<b>0,2 l</b>	<b>€ 5,90</b>
Merlot-Sangiovese-Cabernet Sauvignon, Cardeto, Umbrien, Italien delicate, juicy red berries, subtle spiciness and bitter almond nuances		
<b>2016/17er Portugieser Weißherbst</b>	<b>0,2l</b>	<b>€ 6,00</b>
<b>Deidesheimer Hofstück</b> Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness		

## Red wines

<b>2017er Tempranillo</b>	<b>0,2l</b>	<b>€ 6,90</b>
„Edition Schoenes Leben“, Espana Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes		
<b>2016er Bardolino-DOC</b>	<b>0,2 l</b>	<b>€ 6,50</b>
St. Gottardi-Bardolino-Italien light, with soft taste and fruity freshness and a bit of almond		
<b>2016/17er Aimery Merlot – IGP d’Oc<sup>14</sup></b>	<b>0,2 l</b>	<b>€ 6,50</b>
Sieur D’Arques – Languedoc-Roussillon Vin de Pays d’Oc, France, fruity, soft, smooth		
<b>2015/16er Vina Marquez-Cabernet Sauvignon</b>	<b>0,2 l</b>	<b>€ 7,50</b>
<b>Bodega Vina Marquez-Central Valley-Chile</b> Cabernet Sauvignon, Colchagua Valley, Chile, fruity, full-body		