

Appetizers - small dishes

<u>Small choice of salad</u> (G,I,5)	€ 9,50
<u>Caesar Salad</u> with freshly grated Parmesan (A,B,E,G,D 5,7,8)	€ 15,00
served on request:	+
with fried seawater shrimps (A,B,C,E,G,D,9) per piece	€ 5,40
with chicken flavoured with different herbs (A,B,E,G,D 5,7,8)	€ 9,00
<u>Lukewarm tomato salad with lamb's lettuce</u> Shallot vinaigrette, passion fruit gel and basil (G,I,2,9)	€ 16,00
<u>Vegan bowl with bulgur, avocado tartare, grilled tomato</u> Colorful beet, braised carrot and baked cauliflower with ginger-lime dressing (L,G,E,F,I)	€ 21,00

Soups

<u>My favourite soup</u> (D,E,G,I,L)	€ 9,50
<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) Contains alcohol	€ 23,50 € 16,00

Main dishes

<u>Dry Aged Entrecôte (220g matured on the bone)</u> with shallot sauce, oven vegetables and baked potatoes with herb cream (D,G,E,I)	€ 36,50
<u>Hamburger "Deluxe Cheddar" from FREESISCH OCHS (230g patty)</u> Homestyle burger bun, mango chutney, tomato relish, onion marmalade, served with potato dippers and chili mayonnaise A,D,E,F,G,I,L,2,3,5,8)	€ 28,50
<u>Giant Curry Sausage (approx. 200g)</u> (A,G,E,K,H,1,3,9) with potato dippers	€ 14,00 € 19,00
<u>Original Wiener Schnitzel</u> of veal with potato-cucumber salad (A,D,E,G,I,L,2,4,5,8)	€ 34,50

Fish dishes

<u>„Hamburger Pannfisch“</u> Variation of pikeperch, cod and salmon with grainy mustard sauce, gherkin, fried potatoes (B,D,E,G,I,L,2,3,5,7,8) with bacon	€ 33,90
<u>North Sea plaice (approx. 500 gr.)</u> with cucumber salad, fried potatoes with bacon (3,5)	€ 31,90
with north sea shrimps (2,3,5,8,9) (B,C,G,I)	€ 36,00
<u>Salmon with teriyaki, bean sprouts, pak choi, zucchini,</u> shiitake mushrooms on tagliatelle (A,C,D,E,F,G,I,K)	€ 29,00

vegetarian and vegan

Vegetarian

<u>Stuffed pasta sacks</u> (cheese and basil)		€ 21,50
in rocket cream with sun-dried tomatoes, parmesan chips and grilled tomato		+
with fried seawater shrimps	per piece	€ 5,40
(D,E,G,I,K)		

Vegan

<u>Vegetable curry</u> with roasted pak choi, cardamom rice,		€ 23,40
bell pepper strips, zucchini, green asparagus,		
coconut milk and curry sauce		
(E,H)		
served on request:		+
with fried seawater shrimps	per piece	€ 5,40
with chicken flavoured with different herbs		€ 9,00

Dessert

<u>Red fruit jelly</u> (cold red fruit compote)	€ 10,50
with vanilla sauce (A,D) or with cinnamon-cream (A)	
<u>Portion Kaiserschmarrn</u> with stewed plums	€ 16,50
(A,D,G,I) with alcohol	
<u>Mascarpone apricot savarin</u> ,	€ 11,90
with lime gel, almond crunch and elderflower broth (A,D,I,H)	
<u>Ice cream & sorbet</u> per scoop	€ 4,00
Vanilla ice cream, chocolate ice cream, dolce di latte	
Vegan: lime sorbet, strawberry sorbet, blackberry sorbet	
(D,K)	

For our little guests

<u>Small Wiener Schnitzel</u> with potato dippers	€ 15,00
(A,D,E,G,I,L,2,4,5,8)	
<u>Chicken nuggets fillets</u> with potato dippers (A,I)	€ 13,00
<u>Children's pasta</u> with tomato sauce (D,I)	€ 12,50

Aperitif

Vino Frizzante „Schönes Leben Edition“	0,1l	€ 5,50
Crémant de Loire Rosé “Louis Vernant” AOC	0,1l	€ 11,00
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	€ 3,50
Apollinaris, sparkling mineral water	0,75l	€ 9,50
Vio still mineral water	0,25l	€ 3,50
Vio still mineral water	0,75l	€ 9,50
Lauretana, still mineral water	1,0l	€ 9,90
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,2l	€ 3,50
Sinalco Orange ³⁾ , Sinalco Lemon	0,2l	€ 3,50
Sinalco Cola ^{1,13)} , Sinalco Cola Zero ^{1,3,12,13)}	0,4l	€ 6,50
Sinalco Orange ³⁾ , Sinalco Lemon	0,4l	€ 6,50
Sinalco Cola Mix ^{1,13)}	0,4l	€ 6,50
Apple juice	0,2l	€ 3,50
Orange juice, banana juice	0,2l	€ 3,50
Cherry juice	0,2l	€ 3,50
Bitter Lemon ¹⁰⁾ , Tonic Water ¹⁰⁾	0,2l	€ 4,00
Maltbeer	0,33l	€ 4,00
Bionade: elder, ginger-orange	0,33l	€ 4,90
Bionade: Holunder, Ingwer-Orange	0 0,33l	€ 4,90
Fritz-Bio- rhubarb schorle	0,33l	€ 4,90
Vio Schorle in den Sorten: redcurrant, Apple naturally cloudy (½ juice ½ mineral water)	0,25l	€ 4,70

Labeling of additives:

1. with colorant(s), 2. with preservative(s), 3. with antioxidant(s), 4. flavor enhancer(s), 5. sulfurized
6. blackened, 7. waxed, 8. with sweetener, 9. with phosphate, 10. contains quinine, 12. contains a source of phenylalanine (to be indicated for the
sweetener aspartame), 13. contains caffeine, 14. contains sulphites

Beer

Gröninger Pils (draft) ¹	0,3l	€ 4,00
Hanseatic wheat beer ¹	0,5 l	€ 5,80
Erdinger without alcohol ¹	0,5l	€ 5,80
Alsterwasser ¹	0,3l	€ 4,00
Krefelder ¹	0,3l	€ 4,00
Gröninger Hamburger Helles ¹ (bottle)	0,33l	€ 4,00
Gröninger Alsterwasser Orange ¹	0,33l	€ 4,00
Holsten Pils (bottle) ¹	0,33l	€ 4,00
Holsten without alcohol (bottle) ¹	0,33l	€ 4,00

Coffee and tea specialities

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

2023 Weißer Burgunder QbA¹⁴	0,2 l	€ 9,90
Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma		
2023 Sauvignon Blanc "1000"-QbA, dry	0,2 l	€ 9,90
Oliver Zeter, Neustadt, Pfalz Classic Sauvignon Blanc, scent of gooseberry and white flowers. white flowers, captivates with occupying acidity and full body		
2023 Aimery Chardonnay – IGP d'Oc¹⁴	0,2l	€ 8,00
Sieur D'Arques – Languedoc-Roussillon Aromas of acacia, banana and grapefruit, powerful, with pleasant fruit and many facets		
2023 Grauer Burgunder	0,2l	€ 9,00
"Edition Josef Barthelmeh" – dry QbA – Erz.-Abf. Schlink - Nahe Fullness, balanced, uncomplicated, a not everyday pinot gris		
2023 „Quandt“ Riesling¹⁴	0,2 l	€ 9,50
Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit		

Rosé wine

2022 Rosé Monastrell Beautiful Life Edition, Spain	0,2 l	€ 9,90
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		
2023 Portugieser Weißherbst	0,2 l	€ 8,00
Deidesheimer Hofstück Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness		

Red wines

2021 Tempranillo	0,2l	€ 9,90
„Edition Schoenes Leben“, Spain		
Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes		
2022 Bardolino-DOC	0,2 l	€ 8,00
St. Gottardi-Bardolino- Italy		
light, with soft taste and fruity freshness and a bit of almond		
2021 Aimery Merlot – IGP d’Oc¹⁴	0,2 l	€ 8,50
Sieur D’Arques – Languedoc-Roussillon		
Soft, fruity Merlot. Purple red, fruity, slightly peppery, round and balanced, fine, of redcurrant, raspberry, blackberry		
2022 Primitivo Puglia IGT	0,2 l	€ 8,50
La Famiglia, Venetien, Italy		

Digestif

Oldesloer Korn	2 cl	€ 3,00
Jägermeister	2 cl	€ 3,50
Jubiläums-Aquavit	2 cl	€ 3,50
Helbing-Kümmel (Hamburg’s finest caraway)	2 cl	€ 3,00
Sambuca Bianco or Caffè	2 cl	€ 4,60
Nonino Grappa Chardonnay	2 cl	€ 4,90
Remy Martin	2 cl	€ 5,40
Ramazzotti	4 cl	€ 4,50
Brandy „Carlos Primero“	2 cl	€ 5,40
Baileys	4 cl	€ 5,50
Sherry „Romate Cream“	5 cl	€ 6,00
Schladerer different fires	2 cl	€ 4,20
Ziegler different fires	2 cl ab	€ 8,50