



## ...in advance to the bread:

Spanish ham and olives

**Jamon Iberico & green and black olives** (Portion approx. 60g Jamon) \_17.80

## Soups

**Mediterranean fish and crustacean soup** with Rouille sauce and crostini \_ 16.80 <sup>A,B,D</sup>

*vegan* **Coconut pumpkin soup** with pumpkin oil & seeds \_12.00 <sup>B, L</sup>

**Lobster Bisque** \_20.00 <sup>B,G,L</sup>

**Asparagus cream soup**

• with curry croutons \_12.00 • with smoked salmon crepe \_14.80

## Appetizers • salads • tartare

**Young leaf salads** with radishes & pumpkin seeds \_12.50

Colorful **tomato salad & hummus** with basil and red onions \_ 14,50 <sup>H, N</sup>

**Buffalo Mozzarella Caprese** - Tomato, basil, black olives \_16.80 <sup>G</sup>

**STRAUCHS FALCO Salad**

Lettuce, avocado, grilled melon, 3 red wild prawns, crustacean foam \_ 26.80 <sup>B</sup>

**Filet Tonnato Special** - slices of pink roasted veal fillet

Tuna sauce, capers, octopus fried in paprika \_ 19.50 <sup>D,G,R</sup>

**Pear and radish carpaccio**

with lemon balm vinaigrette and flamed goat cheese \_14.50 <sup>G</sup>

Beef tenderloin **carpaccio with rocket** salad and parmesan \_ 19.50 <sup>G</sup>

Beef tenderloin **carpaccio "Cipriani"** with lemon-olive oil mayonnaise \_ 19.50 <sup>C,M</sup>

*delicious with the carpaccios:* Fried king oyster mushrooms +\_6.80

**Tatar from Husum beef** tenderloin, approx. 100g

bread chip and truffled egg yolk cream \_24.00 <sup>A, G</sup>

**Tuna tartare oriental style**, approx. 90g, with herb salad, sesame crisp

verjuice foam and mango-cucumber relish \_ 22.00 <sup>8,A,D,N</sup>

**Arctic trout tartare** with Dijon mustard, shallot, cucumber and tomato

Yuzu cream, trout caviar, herb salad \_19.50 <sup>D,G</sup>

**Asparagus salad** with arctic trout fillet, yuzu cream, trout caviar, hazelnuts \_25.00

**Crispy shrimp Tempura**

chives, cocktail-Dip, mango cucumber relish, ginger \_22.00 <sup>A,B,F</sup>



## Raw seafood • oysters • caviar

*All ceviche with red onions and coriander*

### **Ceviche Classic**

Cod, confit cherry tomato, sweet potato chips \_16.80 <sup>D</sup>

### **Ceviche arctic trout & grapes**

Arctic trout (char), verjus, grapes, avocado, trout caviar, wasabi foam \_ 18.90 <sup>D</sup>

### **Ceviche Bloody Mary**

Tuna, tomato, celery, vodka \_21.00 <sup>D,L</sup>

### **French oysters fin de claire**

with cheddar bread, shallot sherry vinegar, lemon  
piece \_4.90 ½ dozen \_27.00

**Ossietra Caviar** Selection STRAUCHS FALCO by Caviar House Prunier

Blinis, crème fraiche, chives

20g \_49.00 / 50g \_119.00

## Small pizzas

*Appetizer size, thin and crispy from the stone oven*

**Margherita** - buffalo mozzarella, basil \_12.50 <sup>A,G</sup> + Salchichon Iberico de Bellota 18.00

**Pancetta & Figs** - Pancetta, fresh fig, almond slivers \_ 15.80 <sup>4,A,G</sup>

**Bianco arctic trout** - arctic char, lemon crème fraiche, spinach salad, \_ 16.00 <sup>A,G,D</sup>

**Prawns & mango** - Black tiger prawns, mango, basil \_ 16.50 <sup>A,B,G</sup>

**Padron** - Pimientos de Padron, Jamon Iberico \_ 17.80 <sup>G,A, 4</sup>

## Taste & share

**Starters, served Family Style**, for four or more people:

Vitello tonnato Special <sup>D,G,R</sup> • Arctic trout tartare with Yuzu cream <sup>D,N</sup> • Pimientos de Padron

Pear and radish carpaccio with goat cheese <sup>G</sup> • pancetta and fig pizza <sup>4,A</sup>

Spicy red Mango-lentils <sup>G</sup> • black tiger shrimp on grilled watermelon with crustacean foam <sup>B</sup>  
\_ per person 22.50

**Best of Seafood raw**, for 2 or more people:

Ice sea trout tartare with yuzu cream & trout caviar

Oriental tuna tartare with verjuice foam & mango-cucumber relish

Ceviche Classic - cod, confit cherry tomato, sweet potato chips

per person: 2 oysters Fines de Claire with apple-shallot verjuice, lemon, cheddar bread  
\_per person 38.00

**Best of Seafood warm**, for two or more people:

per person: ½ grilled Lobster, 2 red wild prawns, 1 scallop in the shell

stick clams flambéed with Pernod, octopus with paprika powder, 1 softshell crab tempura  
aioli, cocktail dip, mango and cucumber relish

\_ per person 79.00 <sup>A,B,C,D,G,M,N,R</sup>

## Hamburg... my pearl

### Food culture from Hamburg, appetizer format

**Labskaus** - mashed potatoes with pickled beef and beetroot -  
with beetroot and poched egg

\_ with **pickled herring** 18.90 <sup>C,D,G</sup>

\_ with **smoked Matjes** 18.90 <sup>C,D,G</sup>

\_ with ½ **lobster** from the grill & crustacean foam 42.90 <sup>B,C,G</sup>

\_ with 1 **scallop cooked in the shell**, passe pierre & vermouth foam 30.90 <sup>C,G,R</sup>

## Pasta & Risotto

**Spaghetti with prawns**, chili, tomato and spring onions

\_ small 19.00 \_ large 28.00 <sup>A,G,B</sup>

**Black risotto** with 1 scallop cooked in the shell

stick mussels flambéed with Pernod, octopus with paprika powder

crustacean foam & Passe Pierre \_ small 30.00 \_ large 40.00 <sup>R,O,G</sup>

## Main dishes not from the grill

**Vegan Cauliflower** - Creamy puree, fried & tempura

with king oyster mushrooms, chestnuts and herb salads \_26.80

**Cod fillet** fried on the skin

green vegetables from the wok, crustacean foam, cous cous \_34.00 <sup>A,B,D,F,G</sup>

**Turbot fillet**

with yuzu butter, young spinach leaves, confited tomatoes, potato perls \_50.00 <sup>D</sup>

**Mediterranean fish and crustacean soup**

with crostini and sauce rouille \_ 32.50 <sup>A,B,D,L,M</sup>

**Wild caught sole** from the north sea

fried in butter, with parsley potatoes

*105.00/KG gross weight, larger fishs also for two people, depending on the daily offer* <sup>D,G,A</sup>

Breast from the French "Label Rouge" **Black Feather Chicken**

King oyster & shiitake mushrooms, fennel, Noilly Prat foam, mashed potatoes \_32.00 <sup>5,A,B,G,O</sup>

**Moroccan lamb navarin**

with dates and nuts, tabbouleh (cold cous cous salad) and coriander yogurt \_34.00 <sup>G,L,M</sup>

**Viennese Schnitzel** from veal tenderloin

with cranberries, creamy cucumber salad

choice: fried potatoes with bacon • Lyon fried potatoes without bacon • mashed potatoes \_34.00

• potatoe salad <sup>A,C,G,M</sup>



## Main dishes from the grill - from the pasture

**Secreto** from acorn pig LaMila Iberico Free Range Gold Label \_ 37.00 (250g)

**Entrecote**, Ojo de Agua, Argentina

(by Dieter Meier, year-round sustainable grazing) \_ 44.00 (300g) \_ 34.00 (220g)

**Rib Eye** from Australian **Black Angus Beef Jack's Creek** \_ 72.00 (400g) \_ 60.00 (300g)

**Husum beef tenderloin**, air-matured \_ 55.00 (250g) \_ 45.00 (180g)

**Tenderloin** of Australian **Black Angus Beef Jack's Creek** \_ 79.50 (250g) \_ 65.00 (180g)

## Wagyu tenderloin & Rib Eye

**Japan, Hokkaido tenderloin**, A5 (BMS 8-12) Cut from 100g \_ 89.00/100g

**Australia, Jack's Creek tenderloin** MS 6-7, cut from 100g \_ 49.00/100g

**Australia, Jack's Creek Rib Eye** MS 6-7, cut from 300g \_ 39.00/100g

*Cut into slices, it's also perfect for two people*

## Grill for two (or more...)

**Flank steak Greater Omaha Gold Label** US prime beef (approx. 600g)

for two people \_ 105.00 additional person \_ 52.50

**Château Briand, Black Angus Beef Jack's Creek**, Australian (approx. 500g)

for two people \_ 159.00 additional person \_ 79.50

**Tomahawk, Black Angus Jack's Creek**, Australian \_ 120.00 / kg

## Surf your steak!

Argentinian **red wild prawn** \_ 5.50 ½ **Lobster-Tail** \_ 30.00

## All steaks come with a side dish and a sauce per person

**Side dishes:** rosemary potatoes • potato gratin <sup>C,G</sup> • mashed potatoes <sup>G</sup> • cous cous <sup>A</sup>

Fried potatoes with bacon • Lyoner fried potatoes (without bacon)

French Fries Oriental style • Plus 6.50: truffle fries • truffle mashed potatoes <sup>G</sup>

**Warm sauces:** Balsamic shallots <sup>F,A</sup> • pepper jus <sup>L,M</sup> • Ardbeg single malt steak sauce

Teriyaki-Sauce <sup>F,A</sup> • Bearnaise sauce <sup>C,G</sup>

**Cold sauces:** Chili mayonnaise <sup>C</sup> • Herb butter • Chimichurri • plus 5.50: truffle butter

## Vegetables & side salads

**Stir-fried greens** (pak choy, mangetout, spinach) \_ 7.80 <sup>F</sup> • **mangetout** \_ 7.80 <sup>G</sup>

**Spinach with mascarpone & pine nuts** \_ 7.80 • **leaf spinach classic**, with shallots & nutmeg \_ 7.80

**Fine green beans** \_ 7.80 <sup>G</sup> • **Cauliflower florets** from the oven \_ 7.80

**King oyster & shiitake mushrooms** \_ 10.00 <sup>G</sup>

**Cucumber salad** \_ 5.50 <sup>G, M</sup> • **lettuce** \_ 6.80 • **beetroot salad** \_ 5.50



## Main dishes from the grill - from the sea

**Whole Sea bass** (approx. 600g, France) with lemon oil and rosemary potatoes \_34.00  
*Whole to fillet yourself, the fish skin is partially burned and not intended for consumption*

### **Two ½ Lobster**

Mango cucumber relish, cocktail dip, aioli  
Leaf salad, toasted bread or French fries Oriental style \_ 69.00 <sup>A,B,C,G</sup>  
another ½ lobster \_30,-

**Tuna steak** (approx. 180g)  
with fig celery verjus, herb salad, couscous \_ 40.00 <sup>A,D</sup>

## Bunch of North German asparagus

from the asparagus farm in Deitze, Niedersachsen  
with new potatoes, melted butter or hollandaise sauce \_ 24.50

in addition:

- **Prosciutto di San Daniele** portion approx. 100g \_12.00
- **Arctic trout fillet** \_14.50
- **Small Viennese schnitzel** made from veal fillet \_15.00
- **Saltimbocca** from veal fillet \_16.50
- **Steaks**, please see the grill menu, less Euro 7,- without additional side dish & sauce

## Kids` Menu

**Butter noodles** \_6.80 <sup>A,G</sup>

**Pasta in tomato sauce** \_8.50 <sup>A,G</sup>

Small **Pizza Margherita** with parmesan cheese \_9.00 <sup>A,G</sup>

Small **Pizza Salami** with Salchichon Iberico de Bellota \_14.00

2 pieces of **homemade fish fingers**  
with mayonnaise and French fries \_15.00 <sup>A,G,D</sup>

**Chicken breast**  
with creme of peas, carrots, and mashed potatoes \_16.80 <sup>A</sup>

Small **Viennese schnitzel from veal tenderloin**  
with French fries and ketchup \_19.50 <sup>A,C</sup>

## Dessert

**Mousse au chocolat** with mint, caramelized almonds, and cherries \_13.50 <sup>G, C</sup>

### Prince Cocktail Dessert

Espuma with passion fruit and coconut ice cream \_13.50 <sup>G, C</sup>

### Rose petal creme brulee

with fig, pomegranate, almond, orange and mango ice cream \_13.50 <sup>C, G, E</sup>

### Chocolate Malheur

Red wine pear, vanilla whipped cream, pistachio ice cream \_15.00 <sup>A, C, G, 5</sup>

**Marinated strawberries** with lemon yoghurt mousse and raspberry sherbet \_14.50

### Homemade sherbet

Lemon • Orange • Lychee • Raspberry \_ glass 7.50

with Champagne Veuve Clicquot 5cl. 7.50 • Vodka Belvedere 2cl. 4.50 • Limoncello 2 cl. 4.00

Saint Tropez (vodka & champagne Veuve Clicquot) 12.00

### Ice cream & fruit ice cream

Bourbon vanilla<sup>G</sup> • dark chocolate • Sicilian pistachio<sup>G</sup>  
coconut<sup>G</sup> • mango • strawberry  
1st ball \_4.50 more \_3.50

## Cheese <sup>G</sup>

### Cabra al Romero

hard cheese made from goat's milk;  
strong and full-bodied; Murcia, Spain

### Fourme d'Ambert

Blue cheese made from cow's milk  
mildly spicy, creamy, France

### Truffle-Manchego

Sheep's milk hard cheese with truffle

### Ubriaco Rosso

Cow's milk cheese aged in red wine  
Veneto, Italy

### St Maure

Goat's milk cream cheese  
mild and light; France

### Coulommiers

cow's milk brie; rustic spicy Ile-de-France

We serve fruit bread <sup>A</sup>, fig mustard, walnuts, and grapes with the cheese

\_ 1 variety 6.80 \_ 3 varieties 16.80 \_ 6 varieties 29.00