

HEIMATKÜCHE
WITH FRENCH FINESSE AND MEDITERRANEAN EASE
EUROPEAN TASTE. LOCAL SOUL.

STARTERS

NORTHERN GERMAN SANDWICH 21 EUR
Crispy sourdough bread, North Sea crab, fine fresh cheese, and delicately smoked beef fillet – a greeting from the coast. - 3,4,12

MILD SMOKED SALMON 21 EUR
Fresh cucumber, apple, crispy pumpernickel, and light house rémoulade – Nordic, light, fine. - 2, 7

BALFEGO TUNA 23 EUR
Red beetroot, sorrel, and a horseradish emulsion creating an exciting contrast. - 3,8

PATÉ EN CROUTE 23 EUR
Tradition meets creativity: fine pâté in pastry with Waldorf salad, three types of mustard cream & pine nut vinaigrette. - 2,4,12

OUR FFF CHICKEN LIVER FFF 17 EUR 
Delicate chicken liver parfait with apricot chutney, aromatic coffee glaze, and roasted sunflower kernels – surprising and elegant.

CEASAR SALAD 17 EUR 
Fresh, crisp, with fine Parmesan, tomatoes, and crunchy croutons – a modern classic. - 8,12

TO SPOON

CRUSTACEAN FOAM SOUP 13 EUR
With shrimp & tarragon – a creamy start to the evening. - 7,8

PUMPKIN SOUP 11 EUR 
Refined with Styrian pumpkin seed oil – autumn in a bowl. - 8

TWO KINDS OF SOUP 13 EUR
Crustacean & pumpkin – for those who can’t decide. - 7,8

CLEAR MEAT CONSOMMÉ 19 EUR
From beef, lamb & poultry, with root vegetables and herbs – classic, elegant, aromatic. - 9

MAIN COURSES

VEAL CORDON BLEU 33 EUR
Filled with honey-cooked ham & Gruyère, served with braised cucumbers and mashed potatoes – a luxurious reinterpretation. - 8

BEEF POT ROAST FFF 31 EUR
Slow-braised, with romaine lettuce, radishes & mashed potatoes – comfort food perfection. - 8

ZANDER FROM THE IJSSELMEER 33 EUR
Fresh pike-perch, refined with pineapple, lemon balm & beurre blanc – a touch of the sea on your plate. - 3,8

TAGLIERINI 21 EUR
Fine pasta with ragout of Bavarian organic beef – powerful & aromatic. - 8,9

TRIO OF POTATOES 21 EUR 
Paprika salad, Liebesködel & goulash juice – vegetables in their finest form.

DESSERTS

SPAGHETTI ICE CREAM 13 EUR 
With Bergisch plums, butter crumble & cinnamon blossom – a playful classic with a regional twist.

VIRGIN LIMONCELLO 11 EUR 
Basil jelly & Amalfi lemon – fresh, light, zesty.

3X ORIGINAL BEANS CHOCOLATE 13 EUR 
Three chocolate variations with olive oil & fleur de sel – a feast for chocolate lovers. - 2,8,12

ICE CREAM & SORBET 3,5 EUR 
Choice of flavors – refreshing, fruity, or creamy.

CHEESE

CHEESE PLATE 17 EUR / 21 EUR 
With three / four varieties, fruit bread & rosehip jelly. - 8,12

**SOURDOUGH BREAD FROM BAKERY BULLE
WITH FRENCH SALTED BUTTER**
One portion per table included (5 EUR for additional servings).