

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

NORTH SEA MUSSEL 23 EUR
with cauliflower, hazelnut & chamomile.- best from the Wadden Sea.- 1,8,11 + **OPTIONAL** +30g Caviar “Prunier Tradition” 47EUR

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 MUSHROOM LIVER FFF 17 EUR ☒
Fine mushroom liver parfait with apricot chutney, aromatic coffee glaze and roasted sunflower seeds – 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 Turnips Ragout and mashed potatoes – a luxurious reinterpretation. - 8,12

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 with beetroot, pearl barley & a horseradish emulsion– which creates an exciting contras. - 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 red apple, blackcurrant & chestnut – a playful classic with a regional twist. 2,8,12

MILLE- FEUILLE 13 EUR ☒
with pear, vanilla sour cream & red wine ice cream. -a touch of French tradition - 2,8,12

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).