Aperitif Recommendation:

Rosé Crémant 0.1L 7,55€

Starters & Small Plates

Gillardeau Oysters **per piece 5,45€**
Lemon **or** shallot vinaigrette **or** Asian marinade

Hokkaido Pumpkin Soup **8,50€**
Foam of oriental spices | pumpkin chutney | caramelised pumpkin seeds
+pan-fried Norwegian scallop **+7,45€**

Gambas al Ajillo **15,00€**
Prawns | garlic | olive oil | chilli | toasted tomato focaccia

Lightly Cured Scottish Salmon, Praline | Tartare **22,00€**
Apple | horseradish | radish | cucumber | caviar

Buffalo Bill's Burrata **17,80€**
Braised beetroot | pickled quince | hazelnut | thyme

Winter Salad **10,20€**
Lamb's lettuce | chicory | walnut | pear
+goat's cream cheese | thyme | honey **+5,45€**
+three pan-fried prawns **+6,85€**

Sardine "Vintage Edition 2024" **16,50€**
Toasted bread | lime | garlic cream

Caesar Salad with Croûtons and Confit Tomatoes **13,05€**
+strips of chicken breast **+6,85€**
+prawns **+6,85€**

Vital Salad **19,00€**
Avocado | honeydew melon | Parma ham | nuts

Colourful Wellness Salad with Buffalo Mozzarella **16,95€**
Cherry tomatoes | basil | pine nuts

Smoked Salmon on Ammerland Rye Bread **15,95€**
Dill and mustard sauce | capers | radish

Soup of the Day **10,40€**
please ask our service team

Recommendations from the Kitchen

Italian Paccheri Pasta **26,50€**
Guanciale | porcini | cream | spinach | Parmesan

Braised Oldenburg Duck, Breast & Leg **34,50€**
Red cabbage | Brussels sprouts | dumpling | duck jus | lingonberry

Sole "Grenobloise" **52,00€**
Capers | tomato | parsley | new potatoes | small salad

Grilled Lamb Rump **36,80€**
Ras el hanout | aubergine cream | tabbouleh | lemon yoghurt | pomegranate

500 g Veal Chop on the Bone, pan-fried – carved at the table, for 2 people – **70,00€**
Café de Paris butter | BBQ sauce | grilled vegetables | French fries

available to order 12.00–13.15 / 18.00–20.45

Main Courses

Monkfish | Prawns from the Wok **40,15€**
Thai curry | Asian vegetables | cashew nuts | basmati rice

Ravioli with Gorgonzola & Walnut **23,50€**
Brown butter | wild figs | radicchio | sage

Linguine **15,60€**
Tomato | olive oil | basil | pine nuts | buffalo mozzarella

Currywurst from Edewecht Moor Pork **9,40€**
with our homemade curry sauce | French fries

Wagyu Beef Burger **19,60€**
180 g grilled Wagyu beef | caramelised onion relish | bacon
Cheddar | tomato | brioche bun
+with French fries **4,00€**

Veggie Burger **12,40€**
Homemade vegetable patty | bell pepper salsa | avocado
Cheddar | tomato | brioche bun
+with French fries **+4,00€**

Steak & Co.

Fillet of Argentinian Free-Range Beef 200 g	**36,00€**
US Greater Omaha Rump Steak 250 g	**42,00€**
Entrecôte of Lake Constance Heifer 300 g	**45,00€**
Iberico Pork Chop 300 g	**29,00€**
Café de Paris butter	**+2,50€**
Small salad with our house dressing	**+4,00€**
French fries	**+4,00€**

Desserts

Café Gourmand **9,15€**
A small sweet selection from our pâtisserie
– served with an espresso or cappuccino –

Williams Pear Sorbet **8,50€**
Rum fruits | spiced infusion | roasted almonds

Crème brûlée with tonka bean & orange **7,20€**

Kaiserschmarrn **14,50€**
Stewed plums | vanilla ice cream | rum raisins

Our Ice Cream and Sorbet Flavours

Strawberry, Bourbon vanilla, chocolate, walnut, hazelnut
Lemon, passion fruit, blackcurrant, raspberry

1 scoop	**3,85€**
2 scoops	**5,50€**
3 scoops	**7,10€**
4 scoops	**9,00€**

Toppings

Whipped cream	**0,45€**
Homemade egg liqueur	**3,30€**
Homemade rum raisins	**4,00€**

Ice Cream Specialities

Eiden Sundae **10,60€**
Vanilla cream ice | Florentine almonds | marinated rum raisins
homemade egg liqueur | cream

Nut Sundae **8,90€**
Vanilla ice cream | walnut ice cream | hazelnut ice cream | caramelised hazelnuts
nougat sauce | whipped cream

Berry Sundae **11,90€**
Two scoops of vanilla ice cream | one scoop of strawberry ice cream
creamy yoghurt | berry compote | cream

Iced Coffee **7,15€**
Chilled Arabica coffee | vanilla ice cream | cream

Iced Chocolate **7,40€**
Creamy cocoa | vanilla ice cream | cream