



Aperitif Recommendation:

Rosé Crémant 0,1L 7,55€

Starters & Small Plates

Gillardeau Oysters	per piece 5,45€
Lemon or shallot vinaigrette or Asian marinade	
Chilled Watermelon Soup	9,50€
Feta Mint Pine Nuts	
Gambas al Ajillo	15,00€
Prawns Garlic Olive Oil Chili Toasted Tomato Focaccia	
Tuna Tartare	22,00€
Avocado Mango Lime Sesame Coriander Ponzu Dressing	
Buffalo Bill's Burrata	17,80€
Heirloom Tomatoes Basil Pesto Toasted Ciabatta Bread	
Summer Salad House Dressing (Honey-Mustard)	10,20€
Radishes Seeds Sprouts Croutons	
+Fresh Goat Cheese Thyme Honey	+5,45€
+Three Pan-Fried Prawns	+6,85€
Sardine "2024 Vintage Edition"	16,50€
Toasted Bread Lime Garlic Cream	
Caesar Salad with Croutons and Confit Tomatoes	13,05€
+Chicken Breast Strips	+6,85€
+Prawns	+6,85€
Vitality Salad	19,00€
Avocado Honeydew Melon Parma Ham Nuts	
Colorful Wellness Salad with Buffalo Mozzarella	16,95€
Cherry Tomatoes Basil Pine Nuts	
Smoked Salmon on Ammerland Rye Bread	15,95€
Dill-Mustard Sauce Capers Radishes	
Soup of the Day	10,40€
please ask our service staff	



Chef's Recommendations

Italian Paccheri Pasta	26,50€
Homemade Pancetta Chanterelles Cream Spinach Parmesan	
Oven-Baked Sea Bream	30,50€
Garlic Thyme Rosemary Mediterranean Vegetables Toasted Focaccia	
Sole "Grenoble Style"	52,00€
Capers Tomato Parsley New Potatoes Small Salad	
Grilled Lamb Rump	36,80€
Ras el Hanout Eggplant Cream Tabbouleh Lemon Yogurt Pomegranate	
Wagyu Beef Tomahawk, Bone-In, Grilled - for 2 people -	86,00€
Café de Paris Butter BBQ Sauce Grilled Vegetables French Fries	

available to order 12:00 pm-1:15 pm / 6:00 pm-8:45 pm

Main Courses

Monkfish Prawns from the Wok	40,15€
Thai Curry Asian Vegetables Cashew Nuts Basmati Rice	
Ravioli with Burrata	23,50€
Green Asparagus Lemon Confit Tomatoes Toasted Almonds	
Linguine	15,60€
Tomato Olive Oil Basil Pine Nuts Buffalo Mozzarella	
Currywurst from Edeweicht Moor Pork	9,40€
with our homemade curry sauce French Fries	
Wagyu Beef Burger	19,60€
180g grilled Wagyu beef caramelized 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.

Beef Fillet from Argentinian Free-Range Beef 200g	36,00€
Rumpsteak US Greater Omaha 250g	42,00€
Entrecôte from Lake Constance Heifer 300g	45,00€
Iberico Pork Chop 300g	29,00€
Café de Paris Butter	+2,50€
Small Salad with our House Dressing	+4,00€
French Fries	+4,00€



Dessert

Café Gourmand

9,15€

Sweet small selection from our pâtisserie
served with an espresso or cappuccino

Amalfi Lemon Sorbet

5,50€

+with homemade Limoncello

+4,00€

Vanilla Crème Brûlée

7,20€

Our Ice Cream & Sorbet Flavors

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 Eggnog Liqueur	
3,30€	
Homemade Rum Raisins	4,00€

Ice Cream Specialties

Eiden Sundae

10,60€

Vanilla Cream Ice Cream | Florentine Almonds | Marinated Rum Raisins
homemade eggnog liqueur | Cream

Nut Sundae

8,90€

Vanilla Ice Cream | Walnut Ice Cream | Hazelnut Ice Cream | Caramelized
Hazelnuts
Nougat Sauce | Whipped Cream

Berry Sundae

11,90€

Two Scoops Vanilla Ice Cream | One Scoop Strawberry Ice Cream
Creamy Yogurt | Berry Compote | Cream

Iced Coffee

7,15€

Chilled Arabica Coffee | Vanilla Ice Cream | Cream

Iced Chocolate

7,40€

Creamy Cocoa | Vanilla Ice Cream | Cream