

STARTERS

Filet of Beef Tartar

fried quail egg | daikon radish | smoked egg yolk 19

Tuna Tartar

avocado | ponzu | taro chips 19

Chicory and Goat Cheese

yuzu | peanut | smoked chili | honey 18

Crispy Pork Belly 48|63

sugar snaps | sesame | hoisin | Szechuan pepper 18

Flamed Glen Douglas Salmon

truffled ponzu | coriander | cantonese sesame 19

Heritage Salad

house dressing or japanese vinaigrette (vegan) 10

+ roasted prawns 17

+ avocado 15

+stripes of beef filet 16

OYSTERS

Fines de Claire

shallot vinaigrette | chester bread | lemon each 4,5

SOUPS

Soupe du Marché

changes daily

11

Watercress Soup

scallop | trout caviar

12

VEGETARIAN

Truffled Oricchiette Pasta

perigord truffle | beech mushroom | asparagus

28

Roasted Asparagus and Burratina

strawberry chutney | panko | brown butter | wild garlic

27

VEGAN

Gyoza

sweet potato | shiitake | spring onion | sesame | chili

24

FISH

Sole

saffron potatoes | vegetables | beurre blanc

54

Paella Negra

pulpo | black tiger prawn | bell pepper | saffron aioli

42

Half Lobster Thermidor

sauce mornay | small salad | fries

44

Catch of the day

changes daily

STEAKS

IT'S GETTING HOT IN HERE. AND OUR CHEF IS DEEPLY IN LOVE WITH HIS BABY. WE ARE TALKING ABOUT OUR 800° US-SOUTHBEND BROILER AND OPEN FIRE, ON WHICH OUR STEAKS ARE GRILLED. THE HIGH TEMPERATURE RESULTS IN AN UNIQUE EXPERIENCE. AS FINISH, ALL STEAKS ARE SEASONED WITH MURRAY RIVER SALT FLAKES AND PEPPER BLEND FROM "ALTES GEWÜRZAMT"

BEEF

Schleswig-Holstein Dry Aged

4 weeks matured on the bone

entrecôte 300g 49

filet 250g 54

filet – ladies cut 180g 39

rumpsteak 300g 45

special cut of the day

changes daily

LAMB

rack of lamb under herb crust 350 – 400g 42

FOR 2 PEOPLE TO SHARE

Schleswig-Holstein Dry Aged

chateaubriand 500g 110

entrecôte double 600g 98

SAUCES & SIDES

Sauces

herb butter

café de paris butter

sauce béarnaise

Heritage steak sauce (spicy)

teriyaki jus

Gratin

gorgonzola cheese 6

herb crust 5

Surf & Turf

added half lobster 29

Sides

Heritage fries | rosemary | Parmesan cheese | truffled mayonnaise 9

maniok fries | chili mayonnaise 9

cajun wedges | avocado aioli 7

Vegetables

white and green asparagus | sauce hollandaise 12

sugar snaps | soy | sesame 8

spicy corn ribs 9

stem broccoli | peanut 8

pimentos de padron 7

small Caesar salad 5

CHEESE

from maître affinieur Waltmann

3 pieces	12
5 pieces	18
8 pieces	25

The Perfect Company for Cheese:

+ Mouton Cadet Réserve Sauternes (5cl)	9
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DESSERT

Death by Chocolate

tooooo much chocolate	15
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Warm Chocolate Cake

vanilla ice cream blueberry orange	15
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Lime Tarte

strawberry sour cream ice basil	15
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Petit Gâteau (vegan)

passion fruit coconut litchi brownie	15
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Heritage Pralines

selection of the pastry chef	3
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OUR MEALS MAY CONTAIN TRACES OF NUTS AND SESAME. PLEASE LET THE SERVICE STAFF KNOW IF YOU ARE ALLERGIC TO ANY KIND OF FOOD SO THAT WE CAN HELP YOU WITH YOUR CHOICE OF MEAL.

NICE TO HAVE YOU HERE!
YOURS, RASMUS SCHULTE-RAHDE

All Prices in € including VAT

We accept all common electronic payment methods. No cash.