

## STARTERS

### **Filet of Beef Tartar**

fried quail egg | daikon radish | smoked egg yolk 19

### **Tuna Tartar**

avocado | ponzu | manioc chips 19

### **Whole Artichoke**

lime vinaigrette 18

### **Buffalo Burratina**

oxheart tomato | blood sorrel | kalamata olive 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

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## OYSTERS

### **Fines de Claire**

shallot vinaigrette | chester bread | lemon each 4,5

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## SOUPS

### **Soupe du Marché**

changes daily

11

### **Iced Salmorejo Cordobés**

quail egg crostini | chorizo | parsley

12

## VEGETARIAN

### **Truffled Pasta**

summer truffle | chervil | chives | parmesan cheese

28

### **Chanterelle Risotto**

champagne | scamorza | garden herbs | cress

27

## VEGAN

### **Roasted Garden Vegetables**

port wine shallot | vegan jus | celery mash

24

## FISH

### **Sole**

saffron potatoes | vegetables | beurre blanc

54

### **Roasted Pulpo**

new potatoes | cilantro | pimientos | mojo rojo

42

### **Tuna Tagliata**

tomato-mango-salsa | spinach-sesame-salad | lime

44

### **Catch of the day**

changes daily

## STEAKS

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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"

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## 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

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## FOR 2 PEOPLE TO SHARE

### Schleswig-Holstein Dry Aged

chateaubriand 500g	110
entrecôte double 600g	98

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## 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
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### Sides

Heritage fries   rosemary   Parmesan cheese   truffled mayonnaise	9
truffled mac & cheese	12
cajun wedges   avocado aioli	7

### Vegetables

chanterelles   garden herbs   shallot	12
sugar snaps   soy   sesame	8
edamame beans   umami salt	9
stem broccoli   peanut	8
pimentos de padron	7
small Caesar salad	5

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## 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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### **Artors Chocolate Cake**

pecan caramel ice cream   cherry	15
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### **Mille Feuille**

raspberry   sour cream ice	15
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### **Mango Panna Cotta (vegan)**

strawberry   basil   lime	15
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### **Heritage Pralines**

selection of the pastry chef	3
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## ILLY CAFÉ

Café Crème	5
Cappuccino	5,5
Espresso	4
Espresso Double	5,5
Latte Macchiato	6

DIGESTIF	2CL/€
Noble Distillery Gud-Brook	
cherry, plum, williams pear, apple	17
Noble Distillery Dirker	
hazelnut, orange, wild raspberry	12
Grappa Sibona	14
port wood, sherry wood, madeira wood, tennessy wood, barolo	
Rochelt	
wachauer marille	25
hollermannandel	20
Davinum Luxury	
brandy W1, vintage 1953	32
gewürztraminer T1	12

Our staff will be happy to advise you on the selection of digestif

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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

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All Prices in € including VAT

We accept all common electronic payment methods. No cash.