

## STARTERS

### **Filet of Beef Tartar**

fried quail egg | daikon radish | smoked egg yolk 19

### **Tuna Tartar**

avocado | ponzu | manioc chips 19

### **Crispy Pork Belly**

hoi sin sauce | chili cucumber | sesame | cilantro 18

### **Goat Cheese Pumpkin ,Briochetta'**

fig | elderberry | sage 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

### **Hokkaido Pumpkin Soup (vegan)**

coconut | chili | ginger | pumpkin oil and seeds

12

## VEGETARIAN

### **Truffled Pasta**

périgord truffle | parmesan cheese

28

### **Beet Root Gnocchi**

friesisch blue cheese | verjus | grape | walnut | cress

27

## VEGAN

### **Spaghetti Pumpkin**

smoked bell pepper | quinoa | garden cress

26

## FISH

### **Sole**

green vegetables | mixed salad | beurre blanc

54

### **Filet of Halibut**

shiitake mushroom | celery | apple | truffle foam

48

### **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

friesisch blue cheese 6

herb crust 5

### Surf & Turf

added half lobster 29

### Sides

Heritage fries | rosemary | Parmesan cheese | truffled mayonnaise 9

truffled potato mash 8

cajun wedges | avocado aioli 7

### Vegetables

fried mushrooms | shallots | leek 9

green beans cassoulet | pancetta 7

kai lan | soy | oyster sauce 9

roasted cauliflower | sriracha | maple syrup 7

edamame | umami salt 9

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

### **Warm Chocolate Cake**

Pecan caramel ice cream   plum	15
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### **Crème Brûlée**

fresh berries   lemongrass sorbet	15
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### **Caramelized Lemon Tarte**

pistachio ice cream   baiser	15
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### **Pumpkin Panna Cotta (vegan)**

chestnut   kumquat   basil sorbet	15
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### **Flamed Pineapple**

raspberry mousse   mango   vanilla	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
hollermannel	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.