

STARTERS

Filet of Beef Tartar

fried quail egg | daikon radish | smoked egg yolk 19

Tuna Tartar

avocado | ponzu | nori and cress salad 19

Crispy Pork Belly

hoi sin sauce | chili cucumber | sesame | coriander 18

Burratina and Green Asparagus

panko crunch | yuzu | frisée lettuce | shiso vinaigrette 19

Flamed Salmon from Faroe Islands

truffled ponzu | coriander | cantonese sesame 19

Heritage Salad

house dressing or japanese vinaigrette (vegan) 10

+ roasted prawns 17

+ avocado 15

+ strips 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

14

VEGETARIAN

Pappardelle Pasta

truffle sauce | wild mushrooms | “belper knolle” cheese

26

Pearl Barley Risotto

fava bean | salt lemon | mangetout

24

VEGAN

Salt Baked Celeriac

beet | leek | walnut | vegan jus

26

FISH

Dover Sole

green vegetables | mixed salad | beurre blanc

62

Turbot Tranche on the Bone

roasted baby potato | tender stem broccoli | chimichurri

48

Roasted Pulpo

chick pea | pimentos de padron | coriander

44

Tuna Tagliata

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

44

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 52

filet 250g 54

filet 180g 39

rumpsteak 300g 48

special cut of the day

changes daily

LAMB

rack of lamb under herb crust 350 – 400g 52

FOR 2 TO SHARE

Schleswig-Holstein Dry Aged

châteaubriand 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 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
roasted baby potatoes peperoni parsley	7

Vegetables

fried mushrooms shallots herbs	9
pimentos de padron fleur de sel	7
green asparagus sesame	12
green bean cassoulet pancetta	7
tender stem broccoli hazelnut	7
roasted cauliflower sriracha maple syrup	7
edamame umami salt	9
small caesar salad	5

CHEESE

from maître affineur Waltmann

3 pieces	12
5 pieces	18
8 pieces	25

The Perfect Companion for Cheese:

+ Mouton Cadet Réserve Sauternes (5cl)	9
+ Cape Vintage Pinotage/Tinta Barocca	10

DESSERT

I Love Chocolate

chocolate cake ganache sorbet crunch	15
--	----

I Hate Chocolate

coconut matcha raspberry mango	15
--------------------------------------	----

Crème Brûlée

fresh berries yuzu basil sorbet	15
-----------------------------------	----

Sticky Rice (vegan)

mango coconut pandan	15
--------------------------	----

Heritage Pralines

selection from the pastry chef	3
--------------------------------	---

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, apple	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

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.