



BELOVED RETHOUGHT

FIRST & IN BETWEEN

Fines de Claire Oysters

shallot vinaigrette | chester bread | lemon

each 4,5

Tatar „HERITAGE“

fried quail egg | daikon radish | smoked egg yolk

19

Tuna „HERITAGE“

avocado | ponzu | nori and cress salad

19

Crispy Pork Belly

hoisin sauce | chili cucumber | sesame | coriander

18

G.O.A.T.

caramellized goat cheese | green asparagus
yuzu | frisée lettuce | shiso vinaigrette

19

Flamed Salmon from Faroe Islands

truffled ponzu | coriander | cantonese sesame

19

Salad „HERITAGE“

house dressing or japanese vinaigrette (vegan)
avocado
grilled prawns
strips of beef filet

10

+5

+8

+9

Soupe du Marché

changes daily

11

Watercress Soup

scallop | trout caviar

14

MAIN

SEASON

Portion Asparagus from the Lüneburg Heath

new potatoes | chives

sauce hollandaise or melted butter 27

cottage ham +12

faroe islands salmon filet +17

VEGETARIAN

Pappardelle Pasta

truffle sauce | wild mushrooms | "belper knolle" cheese 26

Deep Fried Burratina

fried asparagus | strawberry chutney | wild garlic 29

VEGAN

Salt Baked Celeriac

beet | leek | walnut | vegan jus 26

FISCH

Dover Sole

green vegetables | mixed salad | beurre blanc 62

Turbot Tranche on the Bone

roasted baby potatoes | tender stem broccoli | chimichurri 48

Roasted Pulpo

chick peas | pimientos de padrón | coriander 44

Tuna Tagliata

tomato mango salsa | spinach sesame salad | | coriander | lime 44

SHARING IS CARING

FOR 2 TO SHARE

Schleswig-Holstein Dry Aged

châteaubriand 500g	110
entrecôte double 600g	98

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 with herb crust 350 – 400g	52
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CHOICE

Sauces

herb butter
café de paris butter
béarnaise
heritage steak sauce (spicy)
teriyaki jus

Gratinated with

gorgonzola 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

asparagus from the lüneburg heath | sauce hollandaise 14
fried mushrooms | shallots | herbs 9
pimientos de padrón | fleur de sel 7
green asparagus | sesame 12
green bean cassoulet | pancetta 9
tender stem broccoli | hazelnut 7
roasted cauliflower | sriracha | maple syrup 7
small caesar salad 5

LAST

I love Chocolate

chocolate cake | ganache | ice cream | crunch 15

I hate Chocolate

strawberry | rhubarb | sour cream | oats | lime | meringue 15

Crème Brûlée

fresh berries | yuzu basil sorbet 15

Vegan Cheesecake

strawberry sorbet | woodruff 15

Heritage Pralines

selection from our pastry chef each 2,5

CHEESE

from maître affineur Waltmann

3 pieces 14

5 pieces 22

8 pieces 28

The Perfect Companion

Mouton Cadet Réserve Sauternes (5cl) 9

Cape Vintage Pinotage/Tinta Barocca 10

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 port wood, sherry wood, madeira wood, tennessy wood, barolo	14
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 digestifs

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.