

THE WELLINGTON
4 course menu / Your Choice

YOUR TASTE DECIDES

Balducci-bread selection
Sea salt | Olive oil

Feta meets watermelon
Watermelon ‘Sugar Baby’ | Greek feta | tomato | cucumber | pepper | herbs

Foamed asparagus soup
Prawn | Pesto Genovese | Croutons

Ceviche of Faroese salmon & sea bream
Mango leche de tigre | pepper | cucumber | red onions | coriander

Viennese veal escalope
Lüneburg asparagus | new potatoes | hollandaise sauce or melted butter

Asparagus and prawn wok ‘Sweet and Sour’
**Lüneburg asparagus white & green | roasted black tiger prawns |
sweet potato puree | sesame and strawberry marinade**

Asparagus risotto
Lüneburg asparagus white & green | cherry tomatoes | hay prince

Affogato al Caffè
Vanilla ice cream | Balducci espresso

Strawberry rhubarb crumble
Bourbon vanilla sauce | Pistachio ice cream

49 | PP

FRESH LÜNEBURG ASPARAGUS

HOLLANDAISE SAUCE O. MELTED BUTTER | NEW POTATOES – 24

Upgrade | Perfect with:

		- 4 grilled black tiger prawns	+ 16
- Label Rouge grilled salmon fillet	+ 15	- Viennese veal escalope	+ 18
- Holstein cured ham	+ 12	- US fillet steak from the grill	+ 26

APPETIZER

Bread Course	<i>reshly baked Balducci bread selection small basket</i>	2,50
Edamame	 <i>Classic: Cranberry sea salt</i>	8,00
	<i>Deluxe: Truffle</i>	12,00
Cremesuppe von frischen Gartenkräutern	 <i>Sauerrahm Croûtons</i>	8,50
Feta meets watermelon		12,00
	<i>Watermelon 'Sugar Baby' Greek feta tomato cucumber pepper herbs</i>	
Asparagus soup		12,00
	<i>with prawns, pesto genovese and croutons - vegetarian option also available</i>	
Burrata		17,50
	<i>with tomato and papaya tartare, avocado, basil, olive oil and 9-year-old balsamic vinegar</i>	
Flamed Beef		18,50
	<i>with citrus marinade, avocado cream, mangetout, radish and chives</i>	
Ceviche of Faroese salmon and sea bream		19,00
	<i>with mango leche de tigre, paprika, cucumber, red onions and coriander</i>	

FLAMMKUCHEN

	VS	HS
Alsatian-style tarte flambée	8,50	14,50
	<i>with sour cream, bacon, onions and spring onions</i>	
Tarte flambée „Asparagus“	10,50	15,00
	 <i>with sour cream, green asparagus, cherry tomatoes, basil and parmesan</i>	
Tarte flambée „Truffle“	13,00	19,50
	 <i>with truffle cream, spring leek, rocket, burrata and summer truffle</i>	

LAND & SEA

Plaice Finkenwerder style	24,00
	<i>Bacon and onions fried potatoes cucumber salad in cream</i>
Plaice Müllerin style	24,00
	<i>Lemon butter fried potatoes creamed cucumber salad</i>
Herbed roast beef from Hereford steer (cold)	25,50
	<i>roasted pink with tartar sauce, side salad - served with roast potatoes</i>
Kikok Chicken Mediterranean	25,90
	<i>Breast and leg with poultry jus, ratatouille and parmesan potatoes</i>
Sliced fillet of beef	29,50
	<i>with bourbon cream sauce, mushrooms, onions and herb spaetzle</i>
Grilled Iberico loin	32,00
	<i>with port wine jus, green asparagus, spinach, sun-dried tomatoes and potato cake</i>

Fillet of Faroese salmon <i>with teriyaki lacquer, spicy wok vegetables and basmati rice</i>	32,00
Prawn pan <i>in olive oil, various herbs, onions, roasted garlic baguette, lemon mayonnaise and side</i>	35,00

FROM THE GRILL

Rumpsteak <i>Hereford Rind, Uruguay</i>	220 g	28,50
Filetsteak Ladies Cut <i>Hereford Rind, Uruguay</i>	180 g	29,50
Filetsteak <i>Hereford Rind, Uruguay</i>	250 g	39,50
Rib Eye <i>Hereford Rind, Uruguay</i>	300 g	32,50
Flank Steak <i>Australien</i>	300 g	26,50

<u>All cuts incl. a side dish of your choice:</u>	
French fries fried potatoes baked potato with sour cream	4,50
Fresh spinach leaves seasonal vegetables onion and mushrooms	4,50
Creamy pepper sauce Béarnaise sauce Café de Paris butter	3,00

CHEF'S SPECIAL CUT
carved at the table - preparation time approx. 30 min.

ca.1 kg incl. bone | **US TOMAHAWK** | for 2 persons 54.50 p.p.

ca. 600 g | **CHATEAUBRIAND** | for 2 persons 54,50 p.P.

Onion and mushrooms | roast potatoes | seasonal vegetables | pepper cream sauce

PASTA & VEGGIE

Penne all'arrabbiata  <i>Spicy tomato sauce olive oil garlic basil parmesan</i>	18,00
Vegetable curry  (veg) <i>with coconut milk, roasted cashew nuts and sesame rice</i>	19,50
Spaghetti Gamberoni  <i>with olive oil, garlic, chilli, colourful cherry tomatoes, basil and parmesan</i>	25,50
Asparagus risotto  (vegan) <i>with Lüneburg asparagus white & green, cherry tomatoes and hay prince</i>	24,00
Buddha Bowl  (vegan) <i>with basmati rice, fruity red cabbage salad, avocado, cucumber, sweetcorn, baby spinach, colourful carrots, cherry tomatoes, barberries and sesame dressing</i>	19,00

Upgrades:

- with grilled salmon cubes	+ 6,00
- with corn poulard chunks	+ 6,00

SALADS

	VS	HS
Cucumber salad  <i>with sour cream, dill and lemon</i>	5,50	
Caesar Salad  <i>with almond dressing, roasted croutons, cherry tomatoes and parmesan cheese</i>	12,00	18,00
„Wellington“ Salad  <i>with balsamic dressing, red onions, cherry tomatoes and crispy bacon</i>	12,00	18,00

Upgrades:

- with corn poulard breast	+ 7,50
- with 4 king prawns	+ 9,00

BURGER & BBQ

Wellington Hamburger <i>200 g beef, tomato, red onions, gherkins, lettuce leaf and French fries</i>	21,50
Wellington Cheeseburger <i>200 g beef, cheddar, tomato, red onions, gherkins, lettuce leaf and French fries</i>	23,50
Green Deal Burger <i>Beyond Meat avocado tomato Cipriani sauce French Fries</i>	22,50

SPARERIBS – 25,50

ca. 500 g | Honey- or Barbecuemarinade | French Fries | Coleslaw

" EVERY THURSDAY ALL YOU CAN EAT "

DESSERT

Affogato al Caffè <i>freshly brewed espresso 1 scoop of vanilla ice cream</i>	7,50
Mascarpone Creme <i>fresh berries chocolate crumble</i>	10,50
Crème Brûlée with raspberry puree	10,50
Hot raspberries with vanilla ice cream	11,50
Chocolate malheur <i>with mango sorbet - preparation approx. 15 min</i>	12,00

ICE CREAM SPECIALITIES

regional and prepared by hand from the Duvenstedt ice cream parlour

– Vanilla	– Apple sorbet	
– Chocolate	– Raspberry sorbet	
– Salted Caramel	– Mango sorbet	per scoop 3,70