

APPETIZERS & FLAMMKUCHEN

Flammkuchen „Alsatian Style“ <i>with sour cream, bacon, onions and spring leek</i>	Starter € 8,50 Main course € 14,50
Flammkuchen „Bruschetta“ <i>with marinated tomatoes, red onions, arugula and parmesan cheese</i>	Starter € 9,00 Main course € 15,00
 Gratinated goat cheese <i>on a colorful summer salad with pine nuts, thyme honey and caramelized peach</i>	€ 18,00
 Marinated Burratina <i>with colorful cherry tomatoes, raspberry balsamic, olive oil and basil</i>	€ 18,50
 Flamed roast beef from Hereford beef <i>with fresh citrus marinade, brown butter, sugar snaps and guacamole</i>	Starter € 18,50 Main Course € 24,50
 Ceviche of Faroese salmon and eagle fish <i>with passion fruit "Leche de Tigre", peppers, cucumber, red onions and cilantro</i>	Starter € 19,50 Main Course € 29,00

SOUPS



 Cream of pea soup <i>with croutons and fresh peppermint</i>	€ 9,50
 Tomatized fish stew <i>with pikeperch, eagle fish, vegetables, lovage and dill</i>	Starter € 10,50 Main Course € 19,50

SALADS

Cucumber Salad <i>with cream, dill and lemon</i>	Side dish € 5,50 Standard € 7,90
Caesar Salad <i>with almond dressing, roasted croutons, cherry tomatoes</i>	Starter € 12,00 Main course € 18,50
„Wellington“ Salad <i>with balsamic dressing, red onions, cherry tomatoes and crispy bacon</i>	Starter € 11,00 Main course € 16,50

All salads on request...

<i>with roasted poulard breast</i>	€ 8,00
<i>with four fried king prawns</i>	€ 9,00
<i>with beef tenderloin strips</i>	€ 17,00

 = current dishes of the summer season  = 100% vegan dish  
(We have a special menu for allergy sufferers with a list of all additives and allergens.)

FROM LAVA STONE GRILL

Hereford beef from Uruguay

Hereford beef provides a good quality of meat, the fine marbling makes the meat extremely juicy and provides an intense beef flavor

Rump steak	200g	€ 28,50	250g	€ 39,00
Filet steak	180g	€ 37,00	250g	€ 49,00
Entrecôte			300g	€ 46,00

Jan Bull – Dry Aged Premium Beef

Excellent meat quality, fine marbling and the process of dry aging over beech wood, makes "Jan Bull" our star of taste

Rump steak	250g	€ 48,00
Entrecôte	300g	€ 59,00

Chateaubriand (for two)

fillet of beef roasted in whole, carved at the table	600g	€ 109,00
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Our Cuts are served with homemade herb butter!

additional side dish	€ 4,50
additional sauce	€ 3,00

- Steakhouse fries

- Sweet Potato fries

- Roasted Potatoes

- Baked Potato with Sour Cream
- Fresh leaf spinach

- Pan-fried vegetables

- Onions & mushrooms

- Green beans with bacon
- Truffle mayonnaise

- Creamy pepper sauce

BURGER




200g Beef, Tomato, pickled onions, cucumbers, lettuce leaf and steakhouse fries

Wellington Hamburger	€ 21,50
Wellington Cheeseburger	€ 23,50


BARBECUE

Spareribs ca 500g	€ 25,50
with a choice of honey or barbecue marinade, steakhouse fries and side salad	


WELLINGTON – CLASSICS

	Herbed roast beef of Herford ox (cold) <i>with Sauce Tartar, fried potatoes and small salad</i>	€ 25,50
	Boiled veal with herb crust <i>in a light apple and horseradish sauce - served with pine nut spinach and buttered potatoes</i>	€ 28,50
	Kikok corn-fed chicken breast - roasted <i>with pepper cream sauce, green asparagus, sun-dried tomatoes and parmesan potatoes</i>	€ 29,50
	Pink lamb noisettes <i>with ratatouille, pesto, olive tapenade - rosemary potatoes</i>	€ 30,00
	Sliced beef fillet "Stroganoff" <i>with cauliflower "polish", beet salad and herb spaetzle</i>	€ 32,00




FISH & SEAFOOD



	Fried tranche of eagle fish <i>with caper-lemon butter, parsley and oven vegetables - served with roasted potatoes</i>	€ 31,00
	Shrimp Skillet <i>in olive oil, various herbs, onions, toasted garlic baguette, lemon mayonnaise and side salad</i>	€ 35,00

VEGETARIAN

	Roasted broccoli <i>with tomato sugo, olive tapenade and barberries - served with hummus</i>	€ 19,00
	Braised Vegetable-Curry <i>spicy with coconut milk, roasted cashews and sesame rice</i>	€ 19,50

DESSERT & ICE CREAM

	Marinated strawberries with vanilla ice cream	€ 9,50	
	Crème Brûlée with raspberry puree	€ 10,50	
	Three kinds of sorbet from Duvenstedter Eiscafé	€ 11,00	
	Hot raspberries with vanilla ice cream	€ 11,50	
	Wellington-Split – warm almond cake, banana ice cream, milk cream and chocolate sauce	€ 12,00	
	Chocolate malheur with raspberry sorbet (preparation time approx. 15 minutes)	€ 12,00	
	Ice cream handmade at the Duvenstedter Eiscafé	per scoop € 3,70	
	- Vanille	- Chocolate	- Salted Caramel
	- Mangosorbet	- Raspberrysorbet	- Lemonsorbet

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