




APPETIZERS & FLAMMKUCHEN

	Flammkuchen „Alsatian Style“ <i>with sour cream, bacon, onions and spring leek</i>	€ 14,50
	Flammkuchen „Bruschetta“ <i>with marinated tomatoes, red onions, arugula and parmesan cheese</i>	€ 15,00
	Gratinated goat cheese <i>with rosemary honey, lamb's lettuce, roasted walnuts and fig mustard sauce</i>	€ 18,00
	Marinated Burratina <i>with vegetable antipasti, basil, balsamic vinegar and olive oil</i>	€ 18,50
	Faroese salmon tartare <i>on potato rösti with cucumber sour cream, salmon caviar and chives</i>	€ 19,50
	Savory beef tartare <i>freshly dressed with truffle cream, capers and bread chips (can also be served with French fries for € 4,50)</i>	Starter € 19,90 Main Course € 26,50

SOUPS

	Ginger pumpkin soup  <i>with roasted seeds and pumpkin seed oil</i>	€ 9,50
	Poultry essence <i>with beet and goat cheese ravioli, vegetable strips and chives</i>	€ 10,50

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 winter season

 = 100% vegan

(For allergy sufferers we have a special menu with identification of all additional or allergenic substances.)

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
Tenderloin	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

Our Cuts are served with homemade herb butter!

additional side dish € 4,50

additional sauce € 3,00

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| - Steakhouse fries | - Fresh leaf spinach | - Truffle mayonnaise |
| - Sweet Potato fries | - Pan-fried vegetables | - Creamy pepper sauce |
| - Roasted Potatoes | - Onions & mushrooms | - Sauce Béarnaise |
| - Baked Potato with Sour Cream | - Green beans with bacon | |



Oven-fresh whole Vierländer duck *(carved at the table)*

€ 95,00

with jus, apple red cabbage, bacon rose cabbage, potato dumplings and buttered potatoes (preparation time approx. 30 minutes)

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



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WELLINGTON – CLASSICS

Herbed roast beef of Herford ox (cold) € 25,50
with Sauce Tartar, fried potatoes and small salad

 **Holstein kale** € 25,50
with cabbage sausage, smoked pork loin, crispy pork cheek, mustard and fried potatoes

 **Beef roulade** € 26,50
with gravy, red cabbage and potato dumplings

Beef fillet strips „Wellington“ € 32,00
with bourbon cream sauce, mushrooms, onions and herb spaetzle

Veal Cordon Bleu € 34,50
with ham, swiss mountain cheese, cranberry jam, fried potatoes and cucumber salad

 **Oven fresh half Vierländer duck** € 44,00
with gravy, red apple cabbage and potato dumplings

FISH & SEAFOOD

 **Roasted turbot fillet** € 33,00
on herb sauce with mediterranean oven vegetables and roasted potatoes

Shrimp Skillet € 35,00
in olive oil, various herbs, onions, toasted garlic baguette, lemon mayonnaise and side salad

VEGETARIAN

 **Tagliatelle with Pumpkin Bolognese** € 19,00
with melted tomatoes, sunflower seeds and shaved parmesan cheese


Braised Vegetable-Curry  € 19,50
spicy with coconut milk, roasted cashews and sesame rice

DESSERT & ICE CREAM

Crème Brûlée with raspberry puree € 10,50

Three kinds of sorbet from Duvenstedter Eiscafé € 11,00

Hot raspberries with vanilla ice cream € 11,50

 **Chocolate malheur with cinnamon ice cream (preparation time about 15 minutes)** € 12,00

Cheese variation from the Backensholzer Hof with fig mustard and fruit bread € 17,00

Ice cream handmade at the Duvenstedter Eiscafé per scoop € 3,70

- Vanilla - Chocolate - Salted Caramel - Cinnamon
- Mangosorbet - Lemonsorbet - Cassissorbet



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