


## APPETIZERS & FLAMMKUCHEN

 Flammkuchen „Chanterelles“ <i>with sour cream, fried chanterelles, bacon and onions</i>	€14,50
Flammkuchen „Bruschetta“ <i>with marinated tomatoes, red onions, arugula and parmesan cheese</i>	€13,90
Gratinated goat cheese <i>with rosemary honey, arugula, roasted pine nuts and fig mustard sauce</i>	€15,90
Marinated Burratina <i>on multicolored tomatoes with basil, balsamic vinegar and olive oil</i>	€16,90
Tuna Carpaccio <i>with avocado-mango tartar, cilantro and lime-olive oil</i>	€18,50
Savory beef tartare <i>with truffle cream, baked capers and bread chips</i>	starter €17,90 main course €25,50

## SOUPS

Essence of Tomato <i>with ricotta basil dumplings and diced tomatoes</i>	€8,90
 Spicy Lobster Bisque <i>with lobster meat and vegetables</i>	€12,90

## SALADS

Cucumber Salad <i>With cream, dill and lemon</i>	€7,90
Caesar Salad <i>with almond dressing, roasted croutons, cherry tomatoes and parmesan cheese</i>	starter €9,90 main course €14,00
„Wellington“ Salad <i>with balsamico dressing, red onions, cherry tomatoes and crispy bacon</i>	starter €9,00 main course €13,50

### **All salads on request..**

<i>with roasted poulard breast</i>	€7,50
<i>with four fried king prawns</i>	€8,00
<i>with beef tenderloin strips</i>	€15,00

\* Dear guests, some of our dishes contain additives, which are subject to declaration. Please contact us!

## 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	€26,50	250g	€35,90
Tenderloin	180g	€33,50	250g	€45,50
Entrecôte			300g	€42,50

### 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	€45,00
Entrecôte	300g	€55,00

### Chateaubriand for Two


*fillet of beef roasted in whole, carved at the table*

600g €97,00

#### **Our Cuts are served with homemade herb butter!**

additional side dish €4,50

additional sauce €3,00

- |                                |  |                       |
|--------------------------------|--|-----------------------|
| - 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   |                       |
|                                |  - Fried Chanterells (€ 7,50) |                       |



### **Mediterranean Picanha (for two)**

500g €69,00

*short fried and carved at the table with bacon beans, Florentine potatoes (dried tomatoes & spinach) and herb butter*

## BURGER

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

Wellington Hamburger	€19,50
Wellington Cheeseburger	€21,50

## BARBECUE

Spareribs ca 500g	€23,50
-------------------	--------

*wahlweise mit Honig- oder Barbecuemarinade, Steakhouse Pommes und Beilagensalat*

*\* Dear guests, some of our dishes contain additives, which are subject to declaration. Please contact us!*

## WELLINGTON – CLASSICS

Herbed roast beef of Herford ox (cold) <i>with Sauce Tartar, fried potatoes and small salad</i>	€23,50
Beef fillet strips „Wellington“ <i>with bourbon cream sauce, mushrooms, onions and herb spaetzle</i>	€28,50
Fillet of veal and veal cheek <i>on celery puree with broccoli and carrots</i>	€29,90
Veal Cordon Bleu <i>with ham, swiss mountain cheese, cranberry jam, fried potatoes and cucumber salad</i>	€31,50

## FISH & SEAFOOD

Roasted turbot fillet <i>on saffron sauce, mediterranean oven vegetables, apple-passepierre salad and fennel puree</i>	€29,50
Shrimp Skillet <i>in olive oil, various herbs, onions, toasted garlic baguette, lemon mayonnaise and side salad</i>	€ 31,50

## VEGETARIAN

Roasted broccoli <i>with sweet potato puree, spiced almonds and lime cream</i>	€17,50
Braised Vegetable-Curry <i>spicy with coconut milk, roasted cashews and sesame rice</i>	€18,90

## DESSERT & ICE CREAM

Three kinds of sorbet <i>from Duvenstedter Eiscafé)</i>	€9,50
Crème Brûlée <i>with raspberry puree</i>	€9,50
Homemade chocolate mousse <i>with pickled cherries</i>	€10,50
Hot raspberries <i>with vanilla ice cream</i>	€10,50
Homemade "Belgian waffle" <i>with blueberries and strawberry mascarpone ice cream</i>	€11,50

### Ice Cream *(handmade at Duvenstedter Eiscafé)*

- Vanilla	- Strawberry-Mascarpone
- Chocolate	- Mango sorbet
- Salted Caramel	scoop €3,30

\* Dear guests, some of our dishes contain additives, which are subject to declaration. Please contact us!