



...in advance to the bread:

Spanish ham and olives

Jamon Iberico & green and black olives (Portion approx. 60g Jamon) _17.00

Soups

Mediterranean fish and crustacean soup with Rouille sauce and crostini _ 16.00 ^{A,B,D}

vegan **Coconut pumpkin soup** with pumpkin oil & seeds _11.00 ^{B, L}

Lobster Bisque _20.00 ^{B,G,L}

Red wild prawns in chicken broth with saffron and ginger _20.00 ^L

Asparagus cream soup

- with curry croutons _12.00 • with smoked salmon crepe _14.50

Appetizers • salads • tartare

Young leaf salads with radishes & pumpkin seeds _12.50

Colorful tomato salad & hummus with basil and red onions _ 13.90 ^{H, N}

Buffalo Mozzarella Caprese - Tomato, basil, black olives _16.00 ^G

STRAUCHS FALCO Salad

Lettuce, avocado, grilled melon, 3 red wild prawns, crustacean foam _ 26.80 ^B

Filet Tonnato Special - slices of pink roasted veal fillet

Tuna sauce, capers, octopus fried in paprika _ 18.90 ^{D,G,R}

Pear and radish carpaccio

with lemon balm vinaigrette and flamed goat cheese _13.90 ^G

Beef tenderloin **carpaccio with rocket** salad and parmesan _ 18.90 ^G

Beef tenderloin **carpaccio "Cipriani"** with lemon-olive oil mayonnaise _ 18.90 ^{C,M}

delicious with the carpaccios: Fried king oyster mushrooms + _6.80

Tatar from Husum beef tenderloin, approx. 100g

bread chip and truffled egg yolk cream _23.00 ^{A, G}

Tuna tartare oriental style, approx. 90g, with herb salad, sesame crisp

verjuice foam and mango-cucumber relish _ 21.00 ^{8,A,D,N}

Arctic trout tartare with Dijon mustard, shallot, cucumber and tomato

Yuzu cream, trout caviar, herb salad _18,90 ^{D,G}

Asparagus salad with arctic trout fillet, yuzu cream, trout caviar, hazelnuts _25.00

Crispy shrimp Tempura

chives, cocktail-Dip, mango cucumber relish, ginger _21.00 ^{A,B,F}



Raw seafood • oysters • caviar

All ceviche with red onions and coriander

Ceviche Classic

Cod, confit cherry tomato, sweet potato chips _16.80 ^D

Ceviche arctic trout & grapes

Arctic trout (char), verjus, grapes, avocado, trout caviar, wasabi foam _ 18.90 ^D

Ceviche Bloody Mary

Tuna, tomato, celery, vodka _21.00 ^{D,L}

French oysters fin de claire

with cheddar bread, shallot sherry vinegar, lemon
piece _4.90 ½ dozen _27.00

Ossietra Caviar Selection STRAUCHS FALCO by Caviar House Prunier

Blinis, crème fraiche, chives

20g _49.00 / 50g _119.00

Small pizzas

Appetizer size, thin and crispy from the stone oven

Margherita - buffalo mozzarella, basil _12.50 ^{A,G} + Salchichon Iberico de Bellota 18.00

Pancetta & Figs - Pancetta, fresh fig, almond slivers _ 15.80 ^{4,A,G}

Bianco arctic trout - arctic char, lemon crème fraiche, spinach salad, _ 16.00 ^{A,G,D}

Prawns & mango - Black tiger prawns, mango, basil _ 16.50 ^{A,B,G}

Padron - Pimientos de Padron, Jamon Iberico _ 17.80 ^{G,A, 4}

Taste & share

Starters, served Family Style, for four or more people:

Vitello tonnato Special ^{D,G,R} • Arctic trout tartare with Yuzu cream ^{D,N} • Pimientos de Padron

Pear and radish carpaccio with goat cheese ^G • pancetta and fig pizza ^{4,A}

Spicy red Mango-lentils ^G • black tiger shrimp on grilled watermelon with crustacean foam ^B
_ per person 21.70

Best of Seafood raw, for 2 or more people:

Ice sea trout tartare with yuzu cream & trout caviar

Oriental tuna tartare with verjuice foam & mango-cucumber relish

Ceviche Classic - cod, confit cherry tomato, sweet potato chips

per person: 2 oysters Fines de Claire with apple-shallot verjuice, lemon, cheddar bread
_per person 37.00

Best of Seafood warm, for two or more people:

per person: ½ grilled Lobster, 2 red wild prawns, 1 scallop in the shell

stick clams flambéed with Pernod, octopus with paprika powder, 1 softshell crab tempura
aioli, cocktail dip, mango and cucumber relish

_ per person 79.00 ^{A,B,C,D,G,M,N,R}

Hamburg... my pearl

Food culture from Hamburg, appetizer format

Labskaus - mashed potatoes with pickled beef and beetroot -
with beetroot and poched egg

_ with **pickled herring** 18.90 ^{C,D,G}

_ with **smoked Matjes** 18.90 ^{C,D,G}

_ with ½ **lobster** from the grill & crustacean foam 42.90 ^{B,C,G}

_ with 1 **scallop cooked in the shell**, passe pierre & vermouth foam 30.90 ^{C,G,R}

Pasta & Risotto

Spaghetti with prawns, chili, tomato and spring onions

_ small 18.00 _ large 27.00 ^{A,G,B}

Black risotto with 1 scallop cooked in the shell

stick mussels flambéed with Pernod, octopus with paprika powder
crustacean foam & Passe Pierre _ small 30.00 _ large 40.00 ^{R,O,G}

Main dishes not from the grill

Vegan Cauliflower - Creamy puree, fried & tempura

with king oyster mushrooms, chestnuts and herb salads _26.80

Cod fillet fried on the skin

green vegetables from the wok, crustacean foam, cous cous _32.50 ^{A,B,D,F,G}

Turbot fillet

with yuzu butter, young spinach leaves, confited tomatoes, potato perls _50.00 ^D

Mediterranean fish and crustacean soup

with crostini and sauce rouille _ 32.50 ^{A,B,D,L,M}

Wild caught sole from the north sea

fried in butter, with parsley potatoes

105.00/KG gross weight, larger fishs also for two people, depending on the daily offer ^{D,G,A}

Breast from the French "Label Rouge" **Black Feather Chicken**

King oyster & shiitake mushrooms, fennel, Noilly Prat foam, gnocchi _31.00 ^{5,A,B,G,O}

Moroccan lamb navarin

with dates and nuts, tabbouleh (cold cous cous salad) and coriander yogurt _34.00 ^{G,L,M}

Viennese Schnitzel from veal tenderloin

with cranberries, creamy cucumber salad

choice: fried potatoes with bacon • Lyon fried potatoes without bacon • mashed potatoes _32.50

^{A,C,G,M}



Main dishes from the grill - from the pasture

Secreto from acorn pig LaMila Iberico Free Range Gold Label _ 36.00 (250g)

Entrecote, Ojo de Agua, Argentina

(by Dieter Meier, year-round sustainable grazing) _ 42.00 (300g) _ 32.00 (220g)

Rib Eye from Australian **Black Angus Beef Jack's Creek** _ 64.00 (400g) _ 50.00 (300g)

Husum beef tenderloin, air-matured _ 51.00 (250g) _ 39.00 (180g)

Tenderloin of Australian **Black Angus Beef Jack's Creek** _ 66.00 (250g) _ 50.00 (180g)

Wagyu tenderloin & Rib Eye

Japan, Hokkaido tenderloin, A5 (BMS 8-12) Cut from 100g _ 84.00/100g

Australia, Jack's Creek tenderloin MS 6-7, cut from 100g _ 41.00/100g

Australia, Jack's Creek Rib Eye MS 6-7, cut from 300g _ 36.00/100g

Cut into slices, it's also perfect for two people

Grill for two (or more...)

Flank steak Greater Omaha Gold Label US prime beef (approx. 600g)

for two people _ 92.00 additional person _ 46.00

Château Briand, Black Angus Beef Jack's Creek, Australian (approx. 500g)

for two people _ 132.00 additional person _ 66.00

Tomahawk, Black Angus Jack's Creek, Australian _ 120.00 / kg

Surf your steak!

Argentinian **red wild prawn** _ 5.50 ½ **Lobster-Tail** _ 30.00

All steaks come with a side dish and a sauce per person

Side dishes: rosemary potatoes • potato gratin ^{C,G} • mashed potatoes ^G • cous cous ^A

Fried potatoes with bacon • Lyoner fried potatoes (without bacon)

French Fries Oriental style • Plus 6.50: truffle fries • truffle mashed potatoes ^G

Warm sauces: Balsamic shallots ^{F,A} • pepper jus ^{L,M} • Ardbeg single malt steak sauce

Teriyaki-Sauce ^{F,A} • Bearnaise sauce ^{C,G}

Cold sauces: Chili mayonnaise ^C • Herb butter • Chimichurri • plus 5.50: truffle butter

Vegetables & side salads

Stir-fried greens (pak choy, mangetout, spinach) _ 7.80 ^F • **mangetout** _ 7.80 ^G

Spinach with mascarpone & pine nuts _ 7.80 • **leaf spinach classic**, with shallots & nutmeg _ 7.80

Fine green beans _ 7.80 ^G • **Cauliflower florets** from the oven _ 7.80

King oyster & shiitake mushrooms _ 10.00 ^G

Cucumber salad _ 5.50 ^{G, M} • **lettuce** _ 6.80 • **beetroot salad** _ 5.50



Main dishes from the grill - from the sea

Whole Sea bass (approx. 600g, France) with lemon oil and rosemary potatoes _32.80
Whole to fillet yourself, the fish skin is partially burned and not intended for consumption

Two ½ Lobster

Mango cucumber relish, cocktail dip, aioli
Leaf salad, toasted bread or French fries Oriental style _ 69.00 ^{A,B,C,G}
another ½ lobster _30,-

Tuna steak (approx. 180g)
with fig celery verjus, herb salad, couscous _ 36.00 ^{A,D}

Bunch of North German asparagus

from the asparagus farm in Deitze, Niedersachsen
with new potatoes, melted butter or hollandaise sauce _ 24.50

in addition:

- **Prosciutto di San Daniele** portion approx. 100g _12.00
- **Arctic trout fillet** _14.50
- **Small Viennese schnitzel** made from veal fillet _14.50
- **Saltimbocca** from veal fillet _16.50
- **Steaks**, please see the grill menu, less Euro 7,- without additional side dish & sauce

Kids` Menu

Butter noodles _6.80 ^{A,G}

Pasta in tomato sauce _8.50 ^{A,G}

Small **Pizza Margherita** with parmesan cheese _9.00 ^{A,G}

Small **Pizza Salami** with Salchichon Iberico de Bellota _14.00

2 pieces of **homemade fish fingers**
with mayonnaise and French fries _13.50 ^{A,G,D}

Chicken breast
with creme of peas, carrots, and mashed potatoes _16.80 ^A

Small **Viennese schnitzel from veal tenderloin**
with French fries and ketchup _18.90 ^{A,C}

Dessert

Mousse au chocolat with mint, caramelized almonds, and cherries _13.50 ^{G, C}

Prince Cocktail Dessert

Espuma with passion fruit and coconut ice cream _13.50 ^{G, C}

Rose petal creme brulee

with fig, pomegranate, almond, orange and mango ice cream _13.50 ^{C, G, E}

Chocolate Malheur

Red wine pear, vanilla whipped cream, pistachio ice cream _15.00 ^{A, C, G, 5}

Marinated strawberries with lemon yoghurt mousse and raspberry sherbet _14.50

Homemade sherbet

Lemon • Orange • Lychee • Raspberry _ glass 7.50

with Champagne Veuve Clicquot 5cl. 7.50 • Vodka Belvedere 2cl. 4.50 • Limoncello 2 cl. 4.00

Saint Tropez (vodka & champagne Veuve Clicquot) 12.00

Ice cream & fruit ice cream

Bourbon vanilla^G • dark chocolate • Sicilian pistachio^G
coconut^G • mango • strawberry
1st ball _4.50 more _3.50

Cheese ^G

Cabra al Romero

hard cheese made from goat's milk;
strong and full-bodied; Murcia, Spain

Fourme d'Ambert

Blue cheese made from cow's milk
mildly spicy, creamy, France

Truffle-Manchego

Sheep's milk hard cheese with truffle

Ubriaco Rosso

Cow's milk cheese aged in red wine
Veneto, Italy

St Maure

Goat's milk cream cheese
mild and light; France

Coulommiers

cow's milk brie; rustic spicy Ile-de-France

We serve fruit bread ^A, fig mustard, walnuts, and grapes with the cheese

_ 1 variety 6.80 _ 3 varieties 16.80 _ 6 varieties 29.00