

...in advance to the bread:

Seafood finger food

1 dozen Greenland shrimps, deep-fried in the shell, with aioli and cocktail dip _6.50 ^R

Spanish ham and olives

Jamon Iberico & green giant olives (Portion approx. 50g Jamon) _14.50

Soups

Mediterranean fish and crustacean soup with Rouille sauce and crostini _ 14.50 ^{A,B,D}

Asparagus cream soup with curry croutons _10,- ^{C,G}

Gazpacho with lemongrass oil, avocado and diced chili shrimp _12.50 ^{L,R}

Appetizers / salads / tartare

Young leaf salads with pumpkin seeds _10.00

Colorful **tomato salad & hummus** with basil and red onions _ 11.50 ^{H,N}

Buffalo Mozzarella Caprese - Tomato, basil, black olives _12.50 ^G

STRAUCHS FALCO Salad

Lettuce, avocado, grilled melon, 3 red wild prawns, crustacean foam _ 20.00 ^B

Filet Tonnato Special - slices of pink roasted veal fillet

Tuna sauce, capers, octopus fried in paprika _ 16.00 ^{D,G,R}

Pear and radish carpaccio

with lemon balm vinaigrette and flamed goat cheese _12.50 ^G

Beef tenderloin **carpaccio with rocket** salad and parmesan _ 16.00 ^G

Beef tenderloin **carpaccio "Cipriani"** with lemon-olive oil mayonnaise _ 16.00 ^{C,M}

Tatar from Husum beef tenderloin

Classically prepared, with baked capers, bread chip and truffled egg yolk cream _17.00 ^{A,G}

Tuna tartare oriental style

with herb salad, sesame crisp, verjuice foam and mango-cucumber relish _ 17.00 ^{8,A,D,N}

Fjord salmon with green and white asparagus salad

yuzu cream, trout caviar, glacial, hazelnuts _18.00 ^{D,G}

Raw seafood, oysters, caviar

Ceviche Classic

Cod, coriander, red onion, confit cherry tomato, sweet potato chips _14.00 ^D

Ceviche Fjord Salmon & Grapes

Fjord salmon, verjus, grapes, avocado, keta caviar, horseradish _ 16.90 ^D

Ceviche Bloody Mary

Thuna, tomato, celery, vodka _16.90 ^{D,L}

French oysters fin de claire

with cheddar bread, shallot sherry vinegar, lemon
piece _4.00 ½ dozen _22.00

Ossieta 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 _11.00 ^{A,G}

Pancetta & Figs Pancetta, fresh fig, almond slivers _ 13.50 ^{4,A,G}

Bianco salmon Lemon crème fraiche, spinach salad, salmon _ 13.50 ^{A,G,D}

Prawns & mango Black tiger Prawns, mango, basil _ 14.00 ^{A,B,G}

Padron Pimentos de Padron, Jamon Serrano _ 13.00 ^{G,A, 4}

Taste & share

Starters, served Family Style, for four or more people

Vitello tonnato Special ^{D,G,R} / Tuna Tartare Oriental style ^{8,A,D,N} / Pimentos de Padron

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

Mango-lentils ^G / black tiger shrimp on grilled watermelon with crustacean foam ^B
_ per person 18.50

Best of Seafood, for two or more people from 2 people

per person: Red wild prawn, scallop with crustacean foam, tuna tartare

Greenshell mussels & stick clams, octopus roasted in paprika, softshell crab tempura

Spiny Lobster Tail, 2 pieces oysters, Oyster bread, lemon, three kinds of dips

_ per person 49.00 ^{A,B,C,D,G,M,N,R,}



**STRAUCHS
FALCO**
GRILL & SEAFOOD

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** 14.00 ^{C,D,G}

_ with **smoked Matjes** 14.00 ^{C,D,G}

_ with two **spiny lobster tails** from the grill and crustacean foam 37.00 ^{B,C,G}

_ with **Scottish scallops** and verjuice foam 19.50 ^{C,G,R}

Pasta & Risotto

Spaghetti with prawns, chili, oven-dried tomatoes and spring onions

_ small 15.00 / _ large 22.50 ^{A,G,B}

Black risotto with greenshell and scallops, octopus and crustacean foam

_ small 19.00 / _ large 28.50 ^{R,O,G}

Intermediate dish

Filet of big sea bass

yuzu, celery, cherry tomato _25.00 ^{D,L}

Bunch of North German asparagus

with hollandaise sauce and new potatoes _ 20.00

to this:

Prosciutto di San Daniele portion approx. 100g _10.00

Fjord salmon fillet _14.00

Small **Viennese schnitzel** made from light veal fillet _12.90

Steaks see grill menu, price less 7.50 (without additional side dish & sauce)

Main dishes from the grill - from the sea

Whole Sea bass (approx. 600g) with lemon oil and rosemary potatoes _25.00

Whole to fillet yourself, the fish skin is partially burned and not intended for consumption

4 pcs Spiny Lobster Tails

Mango cucumber relish, cocktail dip, aioli

Leaf salad, toasted bread or French fries Oriental style _ 64.50 ^{A,B,C,G}

Tuna steak (approx. 180g)

with fig and chili vinaigrette, herb salad, cous cous _ 30.00 ^{A,D}



Main dishes from the grill - from the pasture

Secreto from acorn pig LaMila Iberico Free Range Gold Label _ 26.50 (250g)

Entrecote, Ojo de Agua, Argentina

(by Dieter Meier, year-round sustainable grazing) _ 38.00 (300g) / _ 29.00 (220g)

Rib Eye from Australian Black Angus Beef Jack`s Creek _ 57.00 (400g) _ 45.00 (300g)

Husum beef tenderloin, air-matured _ 42.00 (250g) / _ 34.00 (180g)

Tenderloin of Australian Black Angus Beef Jack's Creek _ 59.00 (250g) / _ 45.00 (180g)

Wagyu tenderloin

Japan, Hokkaido, A5 (BMS 8-12) Cut from 100g _ 75.00/100g

Australia, Jack`s Creek, cut from 100g _ 39.00/100g

Grill for two (or more...)

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

for two people _ 79.00 additional person 39.50

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

for two people _ 118.00 additional person _ 59.00

Tomahawk from Black Angus Jack`s Creek _ 95.00 / kg

Surf your steak

Argentinian **red wild prawn** _ 4.00 **Spiny Lobster-Tail** _ 14.50

Rossini your steak

Foie gras & truffle jus _ 15.00 ^G

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

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

Sauces: Balsamic shallots ^F / pepper jus ^{L,M} / STRAUCHS FALCO steak sauce

Bearnaise sauce ^{C,G} / Chili mayonnaise ^C / herb butter ^G / Plus 5.00: truffle butter

Vegetables & side salads

Stir-fried greens (pak choy, mangetout, spinach) _ 6.50 ^F

Fine green beans _ 6.50 ^G / **mangetout** _ 6.00 ^G / **mascarpone spinach** _ 6.00 ^G

Spring vegetables with asparagus, finger carrots & mangetout _ 7.50 ^G

king oyster mushrooms _ 6.00 ^G

Cucumber salad _ 4.50 ^{G,M} / **lettuce** _ 5.50 / **beetroot salad** _ 4.50

Main dishes not from the grill

Artichoke, asparagus & pea *vegan*
with morels and creamy morel risotto _24.00

Cod fillet fried on the skin
green vegetables from the wok, crustacean foam, cous cous _27.00 ^{A,B,D,F,G}

Filet of big sea bass, yuzu, celery, cherry tomatoes, potato pearls _38.00 ^D

Mediterranean fish and crustacean soup with crostini and sauce rouille _ 28.00 ^{A,B,D,L,M}

Wild caught sole from the north sea for 1-2 people, fried in butter, with parsley potatoes
89.00 / KG gross weight, on daily offer ^{D,G,A}

Breast from the French label Rouge Black Feather Chicken
King oyster mushrooms & fennel, Noilly Prat foam, gnocchi _28.00 ^{5,A,B,G,O}

Moroccan lamb navarin
with dates and nuts, tabbouleh (cold cous cous salad) and coriander yogurt _25.00 ^{G,L,M}

Viennese schnitzel from veal tenderloin
with cranberries, creamy cucumber salad, fried potatoes or mashed potatoes _27.00 ^{A,C,G,M}

Kids` Menu

Butter noodles _6.00 ^{A,G}

Pasta in tomato sauce _7.50 ^{A,G}

Small **Pizza Margherita** _8.00 ^{A,G}

2 pieces of **homemade fish fingers**
with mayonnaise and French fries _10.90 ^{A,G,D}

Chicken breast
with peas & carrots and mashed potatoes _14.90 ^A

Small **Viennese schnitzel from veal tenderloin**
with French fries and ketchup _16.90 ^{A,C}



**STRAUCHS
FALCO**
GRILL & SEAFOOD
Dessert

Mousse au chocolat with mint, caramelized almonds and cherries _10.00 ^{G, C}

Prince Cocktail Dessert

Espuma with passion fruit and coconut ice cream _12.00 ^{G, C}

Rose petal creme brulee

with fig, pomegranate, almond, orange and orange cherbet _11.00 ^{C, G, E}

Homemade sherbet

lemon / orange / lychee _ glass 6.00

with Champagne Veuve Clicquot 5cl. 7.50 / Vodka Belvedere 2cl. 4.50 / limoncello 2 cl. 3.50
Saint Tropez (vodka & champagne) 10.00

Ice cream & fruit ice cream

Bourbon vanilla / dark chocolate / Sicilian pistachio
coconut / mango / strawberry
1st ball _3.50 more _2.50

Cheese ^G

Cabra al Romero

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

Ubriaco Rosso

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

Fourme d'Ambert

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

St Maure

Goat's milk cream cheese
mild and light; France

Truffle-Manchego

Sheep's milk hard cheese with truffle

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 5.50 _ 3 varieties 12.50 _ 6 varieties 24.50