

## ...in advance to the bread:

Seafood finger food

**1 dozen Greenland shrimps**, deep-fried in the shell, with aioli and cocktail dip \_7,00<sup>R</sup>

Spanish ham and olives

**Jamon Iberico & green and black olives** (Portion approx. 50g Jamon) \_14.50

## Soups

**Mediterranean fish and crustacean soup** with Rouille sauce and crostini \_ 14.50 <sup>A,B,D</sup>

*Vegan* **Coconut pumpkin soup** with seeds and pumpkin seed oil \_9.00

## Appetizers / salads / tartare

**Young leaf salads** with radishes & pumpkin seeds \_10.00

**Colorful tomato salad & hummus** with basil and red onions \_ 11.50 <sup>H, N</sup>

**Buffalo Mozzarella Caprese** - Tomato, basil, black olives \_13.50 <sup>G</sup>

### STRAUCHS FALCO Salad

Lettuce, avocado, grilled melon, 3 red wild prawns, crustacean foam \_ 22.00 <sup>B</sup>

**Filet Tonnato Special** - slices of pink roasted veal fillet

Tuna sauce, capers, octopus fried in paprika \_ 16.00 <sup>D,G,R</sup>

### Pear and radish carpaccio

with lemon balm vinaigrette and flamed goat cheese \_12.50 <sup>G</sup>

Beef tenderloin **carpaccio with rocket** salad and parmesan \_ 16.00 <sup>G</sup>

Beef tenderloin **carpaccio "Cipriani"** with lemon-olive oil mayonnaise \_ 16.00 <sup>C,M</sup>

### Tatar from Husum beef tenderloin

Classically prepared, with baked capers, bread chip and truffeld egg yolk cream \_18.00 <sup>A, G</sup>

### Tuna tartare oriental style

with herb salad, sesame crisp, verjuice foam and mango-cucumber relish \_ 18.00 <sup>8,A,D,N</sup>

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

Yuzu cream, trout caviar, herb salad \_17.00 <sup>D,G</sup>

Crispy **shrimp Tempura**, Cocktail-Dip \_18.00

## Raw seafood, oysters, caviar

### Ceviche Classic

Cod, coriander, red onion, confit cherry tomato, sweet potato chips \_15.00 <sup>D</sup>

### Ceviche arctic trout & grapes

Arctic trout, verjus, grapes, avocado, trout caviar, wasabi foam \_ 17.00 <sup>D</sup>

### Ceviche Bloody Mary

Tuna, tomato, celery, vodka \_18.00 <sup>D,L</sup>

### French oysters fin de claire

with cheddar bread, shallot sherry vinegar, lemon  
piece \_4.50 ½ dozen \_24.00

### 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 \_11.00 <sup>A,G</sup>

**Pancetta & Figs** Pancetta, fresh fig, almond slivers \_ 13.50 <sup>4,A,G</sup>

**Bianco arctic trout** Lemon crème fraiche, spinach salad, salmon \_ 14.50 <sup>A,G,D</sup>

**Prawns & mango** Black tiger Prawns, mango, basil \_ 14.50 <sup>A,B,G</sup>

**Padron** Pimientos de Padron, Jamon Serrano \_ 13.00 <sup>G,A,4</sup>

## Taste & share

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

Vitello tonnato Special <sup>D,G,R</sup> / Arctic trout tartare with Yuzu cream <sup>D,N</sup>

Pimientos de Padron / Pear and radish carpaccio with goat cheese <sup>G</sup> / pancetta and fig pizza <sup>4,A</sup>

Spicy Mango-lentils <sup>G</sup> / black tiger shrimp on grilled watermelon with crustacean foam<sup>B</sup>  
\_ per person 18.50

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

per person: ½ Lobster, 2 pieces oysters fines de claire

Red wild prawns, scallop with crustacean foam, tuna tartare

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

Oyster bread, lemon, three kinds of dips

\_ per person 59.00

<sup>A,B,C,D,G,M,N,R,</sup>



## 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 <sup>C,D,G</sup>

\_ with **smoked Matjes** 14.00 <sup>C,D,G</sup>

\_ with ½ **lobster** from the grill & crustacean foam 39.50 <sup>B,C,G</sup>

\_ with **Scottish scallops** and verjuice foam 22.00 <sup>C,G,R</sup>

## Pasta & Risotto

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

\_ small 15.00 / \_ large 22.50 <sup>A,G,B</sup>

**Black risotto** with Scottish scallops, Greenshell & stick mussels  
octopus and crustacean foam

\_ small 20.00 / \_ large 28.50 <sup>R,O,G</sup>

## Intermediate dish

### Filet of turbot

Vanilla, tomato, mango, young spinach, yuzu beurre blanc \_ 27.00 <sup>D,L</sup>

## Main dishes from the grill - from the sea

**Whole Sea bass** (approx. 600g) with lemon oil and rosemary potatoes \_ 27.50

*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 \_ 69.50 <sup>A,B,C,G</sup>

### Tuna steak (approx. 180g)

with fig and chili vinaigrette, herb salad, cous cous \_ 32.00 <sup>A,D</sup>



## 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...)

**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** \_ 4.50 ½ **Lobster-Tail** \_ 29.50

## Rossini your steak

**Foie gras & truffle jus** \_ 20.00 <sup>G</sup>

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

**Side dishes:** rosemary potatoes / potato gratin <sup>C,G</sup> / mashed potatoes <sup>G</sup> / cous cous <sup>A</sup>  
French Fries Oriental style / Plus 6.50: truffle fries / truffle mashed potatoes <sup>G</sup>

**Sauces:** Balsamic shallots <sup>F</sup> / pepper jus <sup>L,M</sup> / STRAUCHS FALCO steak sauce  
Bearnaise sauce <sup>C,G</sup> / Chili mayonnaise <sup>C</sup> / herb butter <sup>G</sup> / Plus 5.00: truffle butter

## Vegetables & side salads

**Stir-fried greens** (pak choy, mangetout, spinach) \_ 7.00 <sup>F</sup>

**Fine green beans** \_ 6.50 <sup>G</sup> / **mangetout** \_ 6.50 <sup>G</sup> / **mascarpone spinach** \_ 7.00 <sup>G</sup>

**king oyster mushrooms** \_ 6.50 <sup>G</sup> / **chanterelles** \_ 10,-

**Cucumber salad** \_ 5.00 <sup>G,M</sup> / **lettuce** \_ 6.00 / **beetroot salad** \_ 5.00

## Main dishes not from the grill

### **Vegan Creamy Lemon Fennel Risotto**

with roasted beetroot & mushrooms and mint chickpeas \_24.00

### **Cod fillet** fried on the skin

green vegetables from the wok, crustacean foam, cous cous \_28.00 <sup>A,B,D,F,G</sup>

**Filet of turbot**, Vanilla, tomatoe, mango, young spinach, yuzu beurre blanc  
potato pearls \_44.00 <sup>D</sup>

**Mediterranean fish and crustacean soup** with crostini and sauce rouille \_ 28.00 <sup>A,B,D,L,M</sup>

**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 <sup>D,G,A</sup>

### **Breast from the French label Rouge Black Feather Chicken**

King oyster mushrooms & fennel, Noilly Prat foam, gnocchi \_28.00 <sup>5,A,B,G,O</sup>

### **Moroccan lamb navarin**

with dates and nuts, tabbouleh (cold cous cous salad) and coriander yogurt \_26.00 <sup>G,L,M</sup>

### **Viennese schnitzel from veal tenderloin**

with cranberries, creamy cucumber salad, fried potatoes or mashed potatoes \_28.00 <sup>A,C,G,M</sup>

## Kids` Menu

**Butter noodles** \_6.00 <sup>A,G</sup>

**Pasta in tomato sauce** \_7.50 <sup>A,G</sup>

Small **Pizza Margherita** \_8.00 <sup>A,G</sup>

2 pieces of **homemade fish fingers**

with mayonnaise and French fries \_12.00 <sup>A,G,D</sup>

### **Chicken breast**

with peas & carrots and mashed potatoes \_15.00 <sup>A</sup>

Small **Viennese schnitzel from veal tenderloin**

with French fries and ketchup \_17.00 <sup>A,C</sup>

## Dessert

**Mousse au chocolat** with mint, caramelized almonds, and cherries \_12.00 <sup>G, C</sup>

### Prince Cocktail Dessert

Espuma with passion fruit and coconut ice cream \_12.00 <sup>G, C</sup>

### Rose petal creme brulee

with fig, pomegranate, almond, orange and orange cherbet \_12.00 <sup>C, G, E</sup>

### Homemade sherbet

lemon / orange / strawberry \_ glass 6.50

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 \_4.00 more \_2.80

**Marinated strawberries** with lemon yoghurt mousse / whipped cream / vanilla ice cream  
\_10.00

## Cheese <sup>G</sup>

### 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 <sup>A</sup>, fig mustard, walnuts, and grapes with the cheese

\_ 1 variety 5.50 \_ 3 varieties 14.50 \_ 6 varieties 24.50