

Opening hours: Tuesday to Saturday 6.00 pm to 10.30 pm

Table reservation: +49 (0)40 28 05 37 04

C E N T R A L Dishes

Starters

Beetroot soup with fresh horseradish (i) 8,90

Alsatian sausage salad (2,j) 11.50

**Baked goat's cream cheese on beetroot carpaccio
with roasted walnuts and leaf salad (5,9,h2,j) 12.50**

**Organic salmon marinated with gin with cucumber salad and wasabi cream
(5,6,8,c,d,j) 14.50**

**Beef fillet carpaccio with mushrooms, parmesan,
olive oil and lemon 14.50**

Salads

**Small salad variation with Dijon mustard sauce, chicory, tomato, cucumber,
pepper strips and carrots. (j) 6.90**

**CENTRAL salad with Dijon mustard sauce, avocado strips, grated parmesan,
tomato, cucumber, pepper strips, chicory, melon and cashew nuts (9,h3,j)
15.90**

...plus organic chicken breast 21.50

...with wild-caught prawns 23.50 (b)

Main courses

**Bread dumplings made from natural sourdough bread with mushroom ragout
(2,7,8,a,c,g) 15.90**

**Vegetarian moussaka with beluga lentils, aubergines, feta cheese, dauphinois
potatoes and tomatoes 16.50**

**Homemade gnocchi filled with goat's cheese and truffle,
with organic king oyster mushrooms and parmesan sauce (7) 18.50**

**Organic poultry liver with apple slices, red onions and port wine. Served with
mashed potatoes 18.50**

Boeuf Bourguignon with mushrooms, shallots. Carrots and potatoes (7) 22.90

**Black spaghetti, aglio olio with wild-caught prawns, chilli (hot), cherry tomatoes
and Mediterranean herbs (5,7,a,b) 23.50**

**Lamb skewers with grilled plums, served with cous cous
and mint yoghurt (7,a) 25.50**

**Fresh pappardelle with strips of beef fillet, homemade jus, cherry tomatoes
and green beans (7,5,a,i) 26.50**

**Fillet of beef (approx. 200 grams). Served with potato- and celery-gratin,
homemade jus and green beans (2,5,i) 30,50**

**Saltwater Arctic char fillet with lemon risotto, fennel vegetables
and cherry tomatoes (d ,9, h2) 25,50**

Theatre menus

2 course menus

Menu 1

Soup or salad variation (j,I,7)

and

Bread dumplings made from natural sourdough bread with mushroom ragout

(2,7,8,a,c,g)

19,90

Menu 2

Soup or salad variation (j,I,7)

and

Boeuf Bourguignon with mushrooms, shallots, carrots and triplets (7)

26,90

Menu 3

Soup or salad variation (j,I,7)

and

Saltwater char fillet with lemon risotto, fennel vegetables and cherry tomatoes

(d ,9, h2)

29,50

Raw milk cheese selection (2)

**from the organic raw milk cheese dairy Backenholzer Hof, Husum:
Husumer klein, Deichkäse, Friesisch Blue, CreMeer and fig mustard (2,5,1)**

14,50

Dessert

Raspberry tiramisu (2,7)

9,50

Mousse au chocolat (2)

9,50

White chocolate ice cream parfait and seasonal fruits (8)

9,50

Lemon sorbet (5)

8,50

Ice cream (2,5,10)

Vanilla, chocolate (3), strawberry, black forest kirsch (3), walnut (9,h2)

Scoop 3,50

- all prices in Euro /credit card payment up from € 35.00
- Allergen list can be found on the last page of this menu

Additives and allergens

- 1 Caffeine**
- 2 Lactose**
- 3 Cocoa powder**
- 4 Colouring agents**
- 5 Acidifier**
- 6 Antioxidant**
- 7 Gluten**
- 8 Egg**
- 9 Nuts**
- 10 Emulsifier**
- 11 Quinine**

Meaning of the letters

- a Wheat**
- a1 Rye**
- a2 Oats**
- a3 Barley**
- b Crustaceans**
- c eggs**
- d Fish**
- e Peanuts**
- f Soya beans**
- g milk**
- h1 Hazelnuts**
- h2 Walnuts**
- h3 Cashew nuts**
- i Celery**
- j mustard**
- k Sesame seeds**
- l Sulphur dioxide, sulphites, lupins**
- n Molluscs**