

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

**Hokkaido pumpkin soup (i)**

**8.90**

**Bruschette (natural sourdough bread) with tomatoes and parmesan (2, 7, a, a1 )**

**8.90**

**Baked goat's cream cheese on beetroot carpaccio  
with honey, 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) 15.50**

**Beef fillet carpaccio with mushrooms, parmesan,  
olive oil and lemon 15.50**

### Salads

**Small salad variation with Dijon mustard sauce, chicory, tomato, cucumber,  
pepper strips and carrots (9, h3, j) 8.90**

**CENTRAL salad with Dijon mustard sauce, avocado strips,  
grated parmesan, tomato, cucumber, pepper strips, chicory, melon and  
cashew nuts (9,h3,j) 16.90**

**... additional organic poultry liver 21.50 (9, h3, j)**

**...additional wild-caught prawns 26.50 (9 ,h3, j, b)**

**...additional with strips of beef fillet 27.50 (9, h3, j)**

## Main courses

**Baked eggplant stuffed with date paste and tahini (sesame paste).**  
Served with couscous, mint yogurt, and pomegranate seeds (5, 7, a) **16.90**

**Homemade bread dumplings made from natural sourdough with mushroom ragout**  
and fried organic king oyster mushrooms (2, 7, 8, a, c, g) **17.90**

**Homemade gnocchi filled with goat's cheese and truffle, with organic king oyster mushrooms and parmesan sauce (7, 9, h2)** **18.50**

**Organic chicken liver with apple wedges, red onions and port wine. Served with mashed potatoes.** **18.50** (7, 1, I)

**Duck leg with marjoram. Served with quince and red cabbage, orange sauce and mashed potatoes** (2, 1) **25.50**

**Black spaghetti, aglio olio with wild-caught prawns, chilli (hot), cherry tomatoes and Mediterranean herbs** (5, 7, a, b) **24.50**

**Lamb skewers with plums, served with cous cous and mint yoghurt** (7, a) **26.50**

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

**Steak fries**  
**Fillet of beef (approx. 200 grams).**  
Served with chips, homemade jus and salad (i) **35.50**

**Wolffish fillet**  
**with lemon risotto, fennel vegetables and cherry tomatoes** (d,i) **26.50**

## CENTRAL New Year's Eve Menus 2025

### VEGETARIAN

**Porcini mushroom consommé**

**Grilled goat's cheese with caramelized plums**

**Vegetarian moussaka with Beluga lentils, eggplant, sheep's cheese,**

**Potato dauphinois, and tomatoes**

**White chocolate ice cream parfait**

**or**

**Chocolate Mousse**

**EUR 45.50**

### MEAT

**Porcini mushroom consommé.**

**Organic salmon cured with gin, served with cucumber salad and wasabi cream.**

**Slow-cooked beef fillet with chocolate sauce and potato and celery gratin.**

**White chocolate ice cream parfait**

**or**

**Chocolate mousse.**

**EUR 65.00**

### FISH

**Porcini mushroom consommé.**

**Grilled goat cheese with caramelized plums.**

**Steinbeisser-filet with Tuscan potato salad.**

**White chocolate ice cream parfait**

**or**

**Chocolate mousse.**

**EUR 65.00**

**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)**  
**15,50**

**Dessert**

**Raspberry-tiramisu (2, 7, a)**

**9,50**

**Mousse au chocolat with Creme de Cassis (2, 8)**

**9,50**

**White chocolate ice cream parfait and fruits (2, 8)**

**9,50**

**Lemon sorbet and fruits (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**