

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, l, I)**

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