

Opening hours: Tuesday to Saturday 6.00 pm to 23.00 pm

Table reservation: +49 (0)40 600 500 83

Mobil: +49 173 64 44 073

C E N T R A L Dishes

Starters

Lentil soup (i) 8.90

Goulash soup (i) 10.90

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

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

**Calamari fried with shallots, bell peppers,
cherry tomatoes, and garlic in soy butter. Served with a salad bouquet (b)
13.50**

**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**

**Tuna slices baked with sesame seeds.
On lentils with lime juice (d, k) 15.50**

Vitello tonnato on tuna cream with capers (8, c, d) 15.50

Salads

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

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

CENTRAL Hamburger

Ground beef, Gaues bun, teriyaki sauce, harissa, house pickled cucumber, tomato, lettuce 18.50

Potato fries 4.50

Main courses, pasta

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

Homemade ravioli filled with spinach and cheese.

Served with cream sauce (2, 7, a) 18.50

Homemade organic ravioli filled with veal.

With lime-cream sauce (2, 7, a, 8, c) 22.50

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

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

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**

Organic bratwurst with Sauerkraut and mashed potatoes (i, j, l,) 18.50

**Coq au Vin braised in Riesling. With celery, kohlrabi,
organic potatoes and carrots (2, l) 22.50**

Braised lamb shank with vegetables. Served with potatoes (i) 25.50

**Fillet of beef (approx. 200 grams)
Served with potato fries, homemade jus and salad (i) 37.50**

**Wolffish fillet with lemon risotto, cherry tomatoes
and green asparagus (d, i) 28.50**

**Sesame-crusted tuna on lime jus
With fresh spinach and mashed potatoes (k, 2, g) 35.50**

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)
15,50

Dessert

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**