

Opening hours: Tuesday to Saturday 5.00 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

Cream of tomato soup with fresh basil and croutons (i) 8.90

Portuguese fish soup with vegetables (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**

Buffalo mozzarella on slices of tomato and fresh basil pesto () 13.50

Antipasti, vegetarian

Chilled grilled vegetables with herb dip 13.90

Antipasti, classic

Chilled grilled vegetables, vitello tonnato and wild-caught prawns (b) 16.50

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

**Beef fillet carpaccio with mushrooms, parmesan,
olive oil and lemon 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 chicken breast strips 22.50 (9 ,h3,j)

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

...additional veal loin strips 27.50 (9, h3, j)

Main courses, pasta

**Spaghetti with olive oil, garlic, pepperoni and olives (7, 8, a)
15.50**

**Fresh tagliolini with cherry tomatoes, Parmesan and truffle sauce (7, 8, a)
16.90**

...additional salmon strips 26.50 (7, 8, a)

...additional wild-caught prawns 26.50 (7, 8, a, b)

...additional veal loin strips 27.50 (7, 8, a)

Homemade ravioli filled with pumpkin

With sage butter (2, 7, a, 8, c)

18.50

Homemade tortelloni filled with spinach and ricotta

With truffle sauce (2, 7, 8, a)

18.50

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

24.50

Fish

**Pan-fried fish fillet (special of the day)
with fresh baby spinach and truffle-flavoured mashed potatoes (2 , g)
26.50**

**Seafood platter
Three types of fish fillet (special of the day) and wild-caught prawns
in saffron sauce.
Served with buttered potatoes and vegetables of the day (b)
32.00**

Meat

**Veal liver with sage butter and mashed potatoes (2, g)
25.50**

**Veal escalope
Served with cucumber salad and rosemary potatoes (7, a, 8, c)
28.50**

**New Zealand rack of lamb with rosemary jus
Served with rosemary potatoes and vegetables of the day
34.00**

**Grilled meat platter
Leg of lamb, veal loin, chicken breast fillet
Served with rosemary potatoes and vegetables of the day
29.00**

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

**Mousse au chocolat with Creme de Cassis (2, 8)
9,50**

**Raspberry tiramisu
Served with fruit (2, 8, c)
9.50**

**Crêpes with a scoop of ice cream and marinated plums (a, g, 2, 7, 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**