

# STARTERS

SCHLUMACHERS TATAR OF SALMON 16

PONZU / ASIA MAYO / PIEMONT HAZELNUT

THAI BOUILLABAISSSE | GOURMETFISH 16.5

AS MAINCOURSE 29.5

CONFIT OCTOPUS 17.5

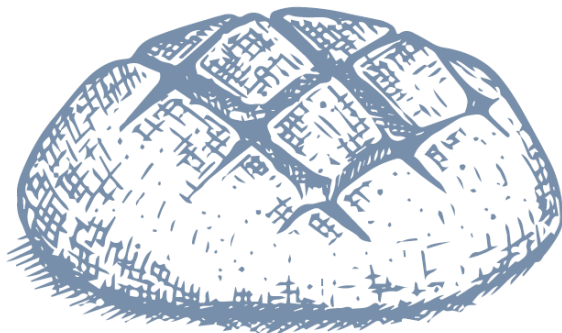
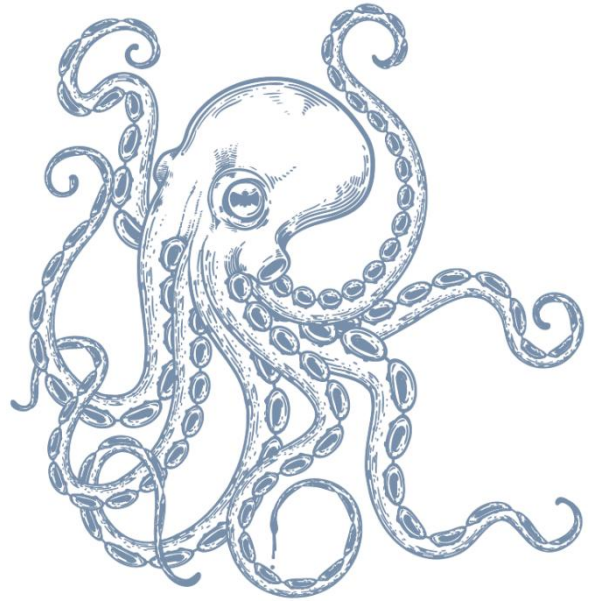
YUZU MAYO / GARLIC CIABATTA

8/12 SHRIMPS FROM THE GRILL 15.5

YUZU MAYO / GARLIC CIABATTA

SASHIMI OF THE TUNA 18

ASIA STYLE / MANGO / CHILI / SESAME SEEDS



GOATCHEESE 14.5

PLUM / MACADAMIA / WILD HERBS

PUMPKIN CRÈMESOUP 9.5

PULLED SALMON TACO 13.8

MUSTARD SEEDS / HONEY

BLACK TIGER SHRIMP TACO 14.5

PIEMONT HAZELNUT / TERIYAKI / CHIVES

CARPACCIO OF BEEF 19

PIEMONT HAZELNUT / TRUFFLE

ADDITIONAL BREAD 4.9

All prices include VAT and are listed in euros.

We reserve the right to replace individual components due to supply shortages or insufficient quality.

Please contact us if you have any allergies or intolerances.

We charge a flat fee of 3,-€ for changes to our dishes.

# SEAFOOD & GRILL

We serve all our grilled dishes with young pesto potatoes, remoulade sauce, and a side salad.

You'll find the appropriate spices on the table.

CONFIT OCTOPUS 28

WHOLE BALTIC SEA FLOUNDER 26

FILET OF FJORD SALMON 29

CATCH OF THE DAY DAILY PRICE

BLACK TIGER SHRIMPS 8/12 28  
8 PIECES



OLDENBURG DUCK 38

RED CABBAGE / PRETZEL DUMPLING / CRANBERRY JUS

FILET OF BEEF ARGENTINA 49

PORK CHOP DRY AGED 29

SURF AND TURF 39

FOR 1 GUEST WITH 1 x FISH & 1 x MEAT

FISH PLATE FROM THE GRILL 79

FOR 2 GUESTS WITH 3 DIFFERENT KINDS OF FISH

SURF AND TURF PLATE 89

FOR 2 GUESTS WITH 2 x FISH & 2 x MEAT



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# PASTA & SOULFOOD

## LINGUINE SHRIMP 26

SHRIMP / GARLIC / TOMATO

## LINGUINE TRUFFLE 28

## GNOCCHI BASIL 24

BASIL / SEMI DRY TOMATO / PESTO

## GNOCCHI ELSASS 21

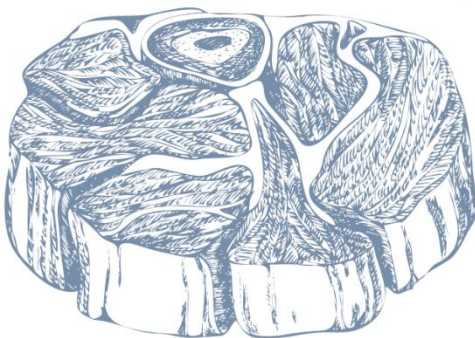
BACON / ONION / CRÈME

## MACCHERONI 21

LEMON / GREEN ASPARAGUS / CRÈME

## SEPIA RISOTTO 22

MARKET VEGETABLES



## TOPPINGS

PORK CHOP 12

DUCK 14

RED SQUID 14

SHRIMPS 12

FILET OF SALMON 12

CATCH OF THE DAY 14

FILET OF BEEF 24

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# DESSERT

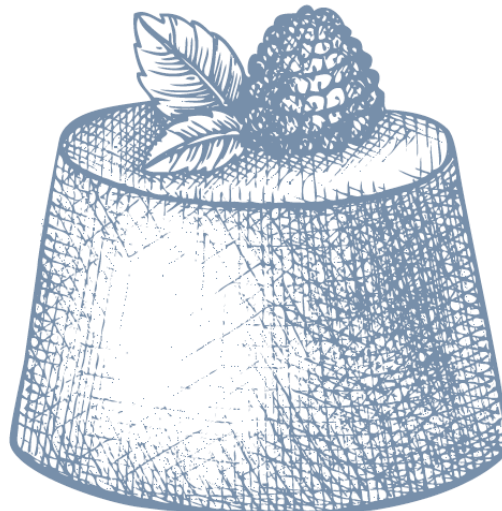
HOMEMADE MOUSSE AU CHOCOLAT 5.9  
(CHANGING), PER SCOOP

HOMEMADE SORBET AND ICECRÈME 5.9  
(CHANGING), PER SCOOP

SCHLUMACHERS TIRAMISU 12

DESSERT VARIATION 16.5

CHOICE OF CHEESE FROM MAÎTRE AFFINEUR WALTMANN 21 | 34  
1 GUEST OR 2 GUESTS  
HAUSGEBACKENES BROT / OLIVEN / NÜSSE / FRUCHTGELEE / OLIVENÖL



## CHEF'S CHOICE MENU

Our Chef's Choice Menu - created by our Chef de Cuisine Gabrijel Pranjić - is an invitation to immerse yourself in the moment. You choose the number of courses - we'll take care of everything else. Seasonal ingredients, creative combinations, and authentic craftsmanship create a menu that surprises, delights, and touches - surprising, harmonious, and served with passion.

3-COURSE SILVER 49

SOUP AS A STARTER

3-COURSE GOLD 56

COLD STARTER

4-COURSE 65

5-COURSE 75

6-COURSE 85

WINEPAIRING

3-COURSE 21

4-COURSE 28

5-COURSE 35

6-COURSE 42

Cheese for dessert +5

Wine Pairing with single vineyard wine  
0,1l surcharge 10 € | Course

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