



Brasserie

APÉRITIF

CAMPARI
with soda, tonic
or orange juice

0,05 l | 8,50

SALADE CÉSAR

with croûtons and shredded
Parmigiano Reggiano. 13,90
with slices of turkey breast 16,90
with fried prawns
(3 pieces). 19,90
with sauted beef tips in
veal jus. 19,90

HORS D'OEUVRE

LAMB'S LETTUCE with
caramelised Picandou goat
cheese, cranberry vinaigrette and
black walnuts. 16,90

Carpaccio of Husum **BEEF** with
shredded Parmigiano Reggiano
and rocket salad. 20,90

Flensburg smoked **FILLET OF
EEL** with chives, scrambled
eggs, roasted Flensburg bread
and freshly-ground horseradish. . 22,90

Thinly sliced Iberian **HAM** with
Ligurian olives and mushroom
crostini with aioli. 21,90

Tatar of **YELLOWFIN TUNA**
with marinated cherry tomatoes,
basil cream and kroepoek. 18,90

Pink roasted **FILLET OF
LAMB** with couscous, mint
yoghurt and Romaine salad. . . . 18,90

Marinated **VEGETABLES** with
avocado cream, sauce rouille and
roasted Mediterranean Pulpo. . . 18,90

SPÉCIAL



Sweet-and-sour pickled
**MUSQUE DE
PROVENCE PUMPKIN**
with Burrata and
Oriental nut Dukkah. . . . 17,90

ARTICHOKES in olive
oil with marinated
asparagus, frisée salad . 16,90
and parsley pesto.

OYSTERS served on
crushed-ice with Chester
bread, lemon and shallot à 3,90
vinaigrette.

Cream soup of **MUSQUE
DE PROVENCE
PUMPKIN** with small
shrimps, coriander and
coconut espuma 16,90

LE CLASSIQUE

Braised Holstein
BEEF CHEEK with truffle
gravy, black salsify à la crème
and pearl onions. 29,90



PLAT PRINCIPAL

SPAGHETTI Alter Meierhof
with olives, capers, shredded
Parmigiano Reggiano and
fried prawns. 23,90

TAGLIATELLE with creamd
truffles, young spinach, spring
leaks and shredded Belper
Knolle. 19,90

PAPPARDELLE with
mushrooms à la crème, cherry
tomatoes, green asparagus and
shredded Parmigiano Reggiano. . 18,90

Fillet of **CODFISH** in curry stock
with mussels, fennel vegetables
and saffron potato Brandade.
As a starter, we serve a
creamy **BASIL** soup with
tomato concasse. 34,90

Sauted fillet of **SEA BASS** with
bouillabaisse foam, eggplants
peppers vegetables and
noodle risotto. 32,90

Two kinds of **POULARDE** with
porcino mushrooms, creamed
spinach and beetroot. 29,90

Pink roasted **FILLET of LAMB**
loin fillet with ratatouille and
creamy leaf spinach. 36

Roasted **RIB-EYE OF VEAL**
(250 g) with café de Paris butter,
sweet potato French fries and
romaine lettuce. 35,90

Pommeranian **FILLET OF
BEEF** (200 g) with shallots
crust, black salsify à la crème
and broccoli. 39



FISH SOUP of sea fishes with
sauce rouille and roasted baguette
slice with Emmental

Served as **SOUP**. 18,90
Served as **MAIN COURSE**. 28,90