Brasserie

**HORS D’OEUVRE**

**LAMB’S LETTUCE**
with caramelised Picandou goat cheese, cranberry vinaigrette and black walnuts.

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

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

**Thinly sliced Iberian HAM**
with Ligurian olives and mushroom crostiini with aioli.

**Fillet of TUNA**
with fried Frisian bread, Kimchi and Asian vinaigrette.

**Braised CAULIFLOWER**
with its veloute, argan oil and nut vinaigrette.

**LE CLASSIQUE**

*Braised Holstein BEEF CHEEK* with truffle gravy, black salisfy à la crème and pearl onions.

**LE CLASSIQUE**

*Braised Holstein BEEF CHEEK* with truffle gravy, black salisfy à la crème and pearl onions.

**SPECIAL**

*Plucked BURRATA pugliese with Ebly salad, cauliflower and celery.*

**Marinated CHICORY**
with orange, rocket salad and avocado.

**OYSTERS** served on a crushed-ice with Chester bread, lemon and shallot vinaigrette.

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

**STEAK TATAR**
Alter Meierhof with crème fraîche, grated egg, mixed pickles and toasted Frisian bread.

followed by a ROSÉ CHAMPAGNE SORBET.

And finally we serve the **HAUNCH** with spiced honey glaze and a small salad.

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

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

Served as **SOUP**

Served as **MAIN COURSE**

**LE CLASSIQUE**

*Braised Holstein BEEF CHEEK* with truffle gravy, black salisfy à la crème and pearl onions.

**LE CLASSIQUE**

*Braised Holstein BEEF CHEEK* with truffle gravy, black salisfy à la crème and pearl onions.

**SPECIAL**

*Plucked BURRATA pugliese with Ebly salad, cauliflower and celery.*

**Marinated CHICORY**
with orange, rocket salad and avocado.

**OYSTERS** served on a crushed-ice with Chester bread, lemon and shallot vinaigrette.

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

**STEAK TATAR**
Alter Meierhof with crème fraîche, grated egg, mixed pickles and toasted Frisian bread.

followed by a ROSÉ CHAMPAGNE SORBET.

And finally we serve the **HAUNCH** with spiced honey glaze and a small salad.

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

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

Served as **SOUP**

Served as **MAIN COURSE**

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

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

**PACKE**
with mushrooms à la crème, cherry tomatoes, green asparagus and shredded Parmigiano Reggiano.

**PACKE**
with mushrooms à la crème, cherry tomatoes, green asparagus and shredded Parmigiano Reggiano.

**FILLET OF CODFISH**
with foam of Riesling, creamy balsamico lentils, romanesco and parsley potatoes. As a starter, we serve a creamy **DILL** soup with small vegetables.

**FILLET OF PLACIE**
Finkenwerde Arté with creamy leaf spinach and Wittenseer parsley potatoes.

Two kinds of **POULARDE**
with red wine, yellow beetroots and snow peas vegetable.

Pink roasted fillet of **LAMB** with Ligurian olive crust, beans cassoulet and potato gratin.

Roasted rib eye of **VEAL**
(250 g) with café de Paris butter, sweet potato French fries and romaine lettuce.

Pomeranian fillet of **BEEF**
(200 g) with shallots crust, black salisfy à la crème and smoke Wittensse potatoes.

*Roast and rest times at least 35 minutes. We gladly inform you about allergenic ingredients in our products. All prices in Euro inclusive VAT.*