



HAMBURG KULINARISCH

4 Courses € 29,00 per person / up to 10 persons / vegetarian option available

RICE PAPER ROLL
Baked prawn, cream cheese, avocado, carrot, honey

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VELOUTÉ OF FENNEL
La Ratte potatoes, Tagiasca olives

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FILLET OF SKREI (COD)
Beet-root-quinoa, braised cucumber, mustard seeds, crustacean foam

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WARM CURD DUMPLINGS
Rhubarb, coconut, Riesling sherbet

**SUSHI**

GREEN DELUXE VEGI ROLL – INSIDE OUT – 8 pieces	12,90
Avocado, green asparagus, pepper, cream cheese, mango	
ROYAL SALMON ROLL – INSIDE OUT – 8 pieces	13,90
Avocado, cucumber, cream cheese, teriyaki, katsuobushi	
MASAGO TEMPURA EBI ROLL – INSIDE OUT – 8 pieces	14,90
Avocado, cream cheese, sesame, spicy sauce	
RED TUNA ROLL – INSIDE OUT – 8 pieces	15,90
Avocado, cucumber, yuzu, sesame, krupuk, teriyaki	
LOBSTER ROLL – INSIDE OUT – 8 pieces	15,90
Avocado, green asparagus, sesame, crustacean mayo, tomato	
MAKI – 6 pieces CUCUMBER or GREEN ASPARAGUS or AVOCADO	7,90
MAKI – 6 pieces SALMON	9,90
MAKI – 6 pieces TUNA	10,90

STARTERS & RAW BAR

OYSTER GEAY SPEZIAL N° 1	piece 4,20
Balsamic-shallot-reduction	
VELOUTÉ OF FENNEL	9,90
La Ratte potatoes, Tagiasca olives	
GOAT CHEESE ESPUMA	12,90
Quinoa, pear, topinambour, chervil, old balsamic	
RICE PAPER ROLL – INSIDE OUT – 8 pieces	14,90
Baked prawn, cream cheese, avocado, carrot, honey	
BEEF TARTARE OF IRISH GRAS FED BEEF	15,90
Celeriac, yarrow, Elster apple, smoked eel	
YELLOW FIN TUNA TARTARE	16,90
Papaya, dashi, green asparagus, lemon melissa	
TWO KINDS OF SASHIMI, TUNA & SALMON – ON ICE –	16,90
Yuzu cream, teriyaki, ginger, wasabi	
CEVICHE OF FAROE ORGANIC SALMON	16,90
Granny Smith, coriander, miso, smoked salt	
SCOTTISH SCALLOPS ROASTED	18,90
Baked sweet potato, purslane, almond, black garlic	

BOUILLABAISSSE

STRAINED FISH SOUP	€ 11,90
Parmesan, Rouille, Croûtons	
SMALL BOUILLABAISSSE	€ 18,90
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
BOUILLABAISSSE	€ 29,00
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
„ LA ROYALE“ BOUILLABAISSSE	€ 49,00
Lobster, Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	

CURRY & PASTA

ANAPURNA VEGETABLE-COCONUT-CURRY	18,90
Pumpkin, papaya, pak choi, crispy manioc (vegan)	
SPAGHETTI TRUFFLE	daily offer
truffle, parmesan	
WILD PRAWN TAGLIOLINI, 1 piece/3 pieces	16,50/27,50
tagliolini nero di seppia, basil, crustacean fond, cherry tomatoes	

MAINS

CANADIAN LOBSTER half/ whole	24,90/49,00
truffled potato mash, spinach, crustacean foam	
WILD KING PRAWNS 3 pieces	27,50
Curry, pumpkin, papaya, pak choi, crispy manioc	
YELLOW FIN TUNA STEAK WITH CORIANDER CRUST	29,00
Sweet-potato-sesame-cream, wild brokkoli, shiitake	
FILLET OF SKREI (COD)	21,00
Beet-root-quinoa, braised cucumber, mustard seeds, crustacean foam	
MEDITERRANEAN LOUP DE MER pink-pepper-ginger-oil...	23,90
WILD ATLANTIC BABY TURBOT lemon emulsion ...	38,00
NORTH SEA SOLE nut butter ...	49,00
<i>WITH: poppy-seed-gnocchi, beet root, baby corn</i>	
ENTRECÔTE OF HOLSTEIN YOUNG CATTLE 300 g ...	34,00
IRISH WATERGRASSHILL FILLET OF BEEF 200 g ...	33,00
SURF & TURF, fillet of beef & lobster tail ...	53,00
<i>WITH: asparagus, carrot-pepper-cream, profiterole, cottage cheese, port-wine-jus</i>	

DESSERT

CHOCOLAT BONHEUR	9,50
Pomelo, dulce de leche, lemon sherbet	
WARM CURD DUMPLINGS	8,50
Rhubarb, coconut, Riesling sherbet	
LEMONGRASS CRÈME BRÛLÉE	7,50
Pineapple, coriander, mango sherbet	
THREE KINDS OF SHERBET	7,50
Daily changing varieties	
FRENCH CHEESE SELECTION	13,90
Figs mustard, grapes, Comté, Saint-Maure de Touraine, Langres, Reblochon de Savoie, Fourme d'Amber	

All prices in Euro including 19% VAT | EC-Card – Visa – Mastercard – AMEX – are welcome | If you have any allergies please let us know.