



BREAD FROM SÖREN KORTE / MANUFACTURE 4,5
FLAMED NORI-KIMCHI-BUTTER

COLD AND WARM STARTERS

OYSTER GEAY SPECIAL NR.1
3 PCS. 15.- | 6 PCS. 28.-

„VIERLANDEN“ TOMATO & CALAMARETTI 16.-
TRUFFLE / PONZU / COCONUT CHAR COAL

SOFT SHELL CRAB TEMPURA 18.- | 🍱 14.-
JAPANESE GREENS / GOMA YUZU

YELLOWFIN TUNA TATAR 18.-
XO SAUCE / ROMAINE LETTUCE / NORI POPCORN

SCALLOPS 18.-/26.-
RISOTTO / ARTICHOKE / CHANTERELLES / NORI ALGAE

CRAB SUMMERROLL 16.- 🍱🌱
EDAMAME / AVOCADO / KIMCHI / THAI CURRY

TAGLIERINI TRUFFLE 18.-/28.- 🍱
TRUFFLE / PARMESAN / BEURRE BLANC

MAIN COURSE

— FISH AND MEAT —

YELLOWFIN TUNA STEAK &
TWO KINDS OF SESAME 32.-
WATER MELON / JALAPENO / SWEET POTATO

EAGLE FISH & SCALLOPS 28.-
WILD BROKKOLI / SAN MARZANO TOMATO / PECORINO

FRIED CHICKEN 25.- / WITH TRUFFLE 32.-
CORN FED CHICKEN / POLENTA /
WILD HERBS / TRUFFLE

— VEGI AND VEGAN —

„VIERLANDEN“ TOMATO 12.- 🍱🌱
TRUFFLE / PONZU / WILD HERBS / COCONUT CHAR COAL

WILD BROKKOLI 18.- 🍱
BAKED POLENTA / PECORINO / QUINOA /
SAN MARZANO TOMATO

RISOTTO 18.- 🍱
CHANTERELLES / ARTICHOKE / SESAME / NORI

FOR 2 AND MORE

— FROM LE CREUSET BRAISER —

BOUILLABAISSSE – 36.- PER PERSON
WILD SHRIMPS / COD / MUSSELS / SCALLOPS /
VONGOLE / PULPO /
SAUCE ROUILLE / CROÛTONS / PARMESAN

SEAFOOD PASTA – 32.- PER PERSON
CRUSTACEAN-TOMATO-SUGO / WILD PRAWNS /
RAZOR CLAMS / SCALLOPS /
LANGOUSTINE / PULPO

— CHARCOAL GRILL — WITH SAUCE & SIDES

CATCH OF THE DAY
Z.B. GILTHEAD / MACKEREL / TURBOT / SEA BASS /
SEA SOLE / LOBSTER / KING CRAB / LANGUSTINO / CARABINERO
DAILY PRICE

CHATEAUBRIAND – 46.- PER PERSON
FILLET OF BEEF 600 GR.

SURF & TURF – 56.- PER PERSON
CHATEAUBRIAND & PRAWNS

DESSERT

POPSICLE 9.-
POPCORN ICE CREAM / BUTTERSCOTCH POPCORN / PEACH / RASPBERRY

TIMOS TIRAMISU 10.-
TORALDO KAFFEE / MASCARPONE / “ALTES LAND” CHERRY / REINGOLD CHERRY CONDIMENT

LYCHEE SORBET 🌱 6.- | UPGRADE + 6.- GIN / VODKA / CREMANT



vegetarian



vegan