

— APERITIF —

SPICY MANGO MARGHERITA 12.-
TEQUILA, MEZCAL, MANGO,
LIME, TAJIN

LILLET WILD BERRY 8,5
LILLET BLANC, CRÉMANT, BERRIES

NEGRONI 12,5
GIN, VERMOUTH, CAMPARI

ROSEMARYS PASSION 8,-
PASSIONFRUCHT, ROSEMARY SIRUP,
LIME, SODA, ALCOHOLFREE



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

— BUBBLES & WINE —

CHAMPAGNE VEUVE DUROY 11.-
0,1l BRUT RESERVE

PRISECCO GEIGER 6.-
0,1l, ALCOHOLFREE, WHITE OR RED

GRAUBURGUNDER KREUZ BAUER 9.-
0,15 l MOSEL

MARQUES DE ALVAREZ „RESERVA“ 9.-
0,15 l CALATAYUD, SPAIN



TIMO MÜLLER
-HEAD CHEF-



CATCH OF THE DAY
CHARCOAL GRILL
WITH SAUCE & SIDES

COLD AND WARM STARTERS

OYSTER GEAY SPECIAL No.1
3 PCS. 15.- | 6 PCS. 28.-

CRUNCHY EDAMAME 12,- | 8,-
BOTTARGA FROM SCALLOP / YUZU SESAME

SOFT SHELL CRAB TEMPURA 19,- | 16.-
JALAPENO / GRILLED CHEESE /
TONKATSU BBQ SAUCE

YELLOWFIN TUNA TATAR 18.-
RED-CABBAGE-GRAPE-KIMCHI /
CRISPIY CHICKEN SKIN / LETTUCE

SCALLOP CEVICHE 18.-
GRILLED PAPAYA / TIGER MILK /
RED ONION / EDAMAME

RAZOR CLAMS / CHAR COAL 16.-
LOBSTER / KAFFIR LIME / GEN MAI / SOY SESAME

FOAM SOUP
OF CARAMELIZED CHESTNUTS 10,-
MISO / SAKE / ROASTED RICE / OAT MILK /
WITH TRUFFLE 16,-

TAGLIERINI TRUFFLE 22.- | 32.-
WINTER TRUFFLE / PARMESAN / BEURRE BLANC

HAMACHI TIRADITO 22.-
SASHIMI / GREEN MANGO / JALAPENO / NUT BUTTER /
PONZU / DASHI

OKONOMIYAKI WITH CRAB 20.-
CRISPY JAPANESE PANCAKE /
TONKATSU BBQ SAUCE

— PRICE FOR 100G OR PIECES —

NORTH SEA TURBOT / 9,-
CHAR FROM MÜRITZ LAKE / 10,-
SADDLE OF MONK FISH / 19,-
RAZOR CLAMS / 7,-

CANADIAN LOBSTER / 20,-
NORTH SEA LOBSTER / 16,-

SEA BASS / LOUP DE MER / 10,-
SCALLOPS U10 / PCS 9,-

WILD PRAWNS FROM MAURETANIA / PCS 8,5
ARGETINIAN RED PRAWNS / PCS 7,-

— FOR 2 AND MORE —

CHATEAUBRIAND – 46,- PER PERSON
600G DRY AGED FILET STEAK
VON RICO SCHLEGEL
KALBSJUS / MISO HOLLANDAISE

SURF & TURF – 56,- PER PERSON
CHATEAUBRIAND & ARGETINIAN RED PRAWNS
600G DRY AGED FILLET STEAK
FROM RICO SCHLEGEL
4 ARGETINIAN WILD RED PRAWNS

MAINS

—FROM LE CREUSET BRÄTER—
FOR 2 AND MORE

BOUILLABAISSE – 36,- PER PERSON
WHITE HALIBUT / WILD PRAWNS / PULPO /
RAZOR CLAMS / MUSSELS /
VONGOLE / SCALLOPS
SAUCE ROUILLE / SOUR DOUGH CROUTONS /
PARMESAN

SEAFOOD PASTA – 32,- PER PERSON
CRUSTACEAN.TOMATO-SUGO /
LANGOUSTINE / WILD PRAWN / PULPO /
SCALLOPS MUSSELS /
VONGOLE / RAZOR CLAMS

—PLATE—

OKONOMIYAKI 16.-
CRISPY JAPANESE PANCAKE /
TONKATSU BBQ SAUCE / NORI / PINK GINGER /
KIMCHI SESAME / GEN MAI / SHISO

EGGPLANT 19.-
TAHINI / HUMMUS / POMEGRANATE / BRUSSEL SPROUTS /
ROASTED CHICKPEAS

YELLOWFIN TUNA STEAK / CHAR COAL 32.-
TRUFFLE POTATOES / GRILLED ROMAINE LETTUCE /
JERUSALEM ARTICHOKE / BLACK GINGER

DUCK & WILD PRAWNS 34.-
GRILLES BREAST & WILD PRAWNS / XO SAUCE /
SWEET POTATOE / JAPANESE GREENS

WHITE HALIBUT 29.-
BRUSSEL SPROUTS / BLACK SALSIFY / HAZELNUT / MISO

DESSERT

POPSICLE 10.-
PUNSH / BAKED APPLE / ROASTED ALMONDS / SPEKULATIUS / ORIGINAL BEANS / SHISO

BLACK TRUFFLE PECAN PAVLOVA 20.-
MERINGUE / WINTER TRUFFLE / PECAN NUSS / SALTED CAMELL PEAR / CREAM CHIBOUST

PECAN PAVLOVA 12.-
MERINGUE / PECAN NUSS / SALTED CAMELL PEAR / CREAM CHIBOUST

CHEESE OF THE DAY / DAILY PRICE
HOME MADE FIG-CASSIS-MUSTARD / ROASTED NUTS / GRAPE / BREAD

YUZU 6,-
SHERBET / CANDIED / CAVIAR / BUBBLES
UPGRADE +6,-
GIN / VODKA / CRÉMANT

vegan vegetarian

ALL PRICES IN € | FOOD INCL. 7% VAT. | DRINKS INCL. 19% VAT. | JEC-CARD/VISA/MASTERCARD/AMEX WELCOME | ALLERGY MENU ON REQUEST