

BEVERAGES

APERITIFS

Aperol Sprizz		€ 8.90
Hugo		€ 8.90
Lillet Wildberry		€ 8.90
Sasse Amérie Sprizz		€ 8.90
Limoncello Sprizz		€ 8.90
Campari Soda / Orange		€ 8.90

BEER

Beck's Pils from the barrel	0.3 l	€ 4.20
Beck's Pils from the barrel	0.5 l	€ 5.80
Pott's Landbier from the barrel	0.3 l	€ 4.20
Pott's Landbier from the barrel	0.4 l	€ 5.10
Franziskaner Wheet beer crystal / non-alcoholic / dark	0.5 l	€ 5.80
Pott's Leeze	0.33 l	€ 4.10
Pott's Prinzpal Pils	0.33 l	€ 4.10
Corona – mexican lager	0.33 l	€ 4.10
Beck's Green Lemon / Gold / non-alcoholic	0.33 l	€ 4.10
Vitamalz	0.33 l	€ 4.10

WATER & SOFT DRINKS

Magnus Imperial mineral water, sparkling / plain	0.25 l	€ 3.10
Magnus Imperial mineral water, sparkling / plain	0.75 l	€ 8.50
Coca-Cola / Light / Zero / Fanta / Sprite	0.2 l	€ 3.50
Thomas Henry Tonic Water / Ginger Ale / Spicy Ginger / Bitter Lemon	0.2 l	€ 4.50
Schweppes Bitter Lemon / Wild Berries / Ginger Ale / Ginger Beer / Tonic Water	0.2 l	€ 4.00

VAIHINGER JUICES & NECTARS

Pineapple / Apple / Banana / Cranberry / Passion fruit / Orange / Peach / Grape / Tomato / Rosé Grapefruit / Rhubarb naturally cloudy. <i>Juice oder juice spritzer</i>	0.2 l	€ 3.90
	0.4 l	€ 5.80

STARTERS & SALADS

Flamed fjord trout with miso and mirin, pickled cucumber, avocado and passion fruit	€ 17.–
Tartar of Münsterland heifer, Horseradish, Brik batter and beef stock	€ 17.50
Marinated wild herbs with Chardonnay vinegar vinaigrette, green apple, pesto made from green herbs and bread chips from "Krimphoves Landbrot"	<i>as a starter</i> € 10.– <i>as a main course</i> € 15.–
Fregola Sarda from Sardinia with fried artichokes, peppers and thyme	<i>as a starter</i> € 14.– <i>as a main course</i> € 18.–
Homemade gnocchi , parmesan foam, basil and dried tomato chutney	<i>as a starter</i> € 15.– <i>as a main course</i> € 21.–

SOUPS

Green spelt soup with chives, roasted onions and Madeira – <i>optionally vegan</i> –	€ 10.–
Consommé of domestic poultry , dumplings with root vegetables and lovage oil	€ 10.–

SIDE DISHES

each € 4.50

- Aubergine tartare with puffed rice
- Hamfries
- Fregola Sarda with parmesan and tomato
- Creamed kohlrabi
- Wild mushrooms with parsley and Madeira
- Baby spinach
- Mini romaine lettuce with pickled shallots and radishes
- Mashed potatoes with herbs / with fried onions / with truffle (+ € 0.50)
- Braised root vegetables with BBQ flavours
- Grilled pak choy with soy, sesame and ginger

MAIN COURSES

Shiitake Dim Sums with Hishiki Sushi Rice, Ginger and Purple Curry – <i>vegan</i> –	€ 19.–
Pink grilled rack of lamb with BBQ jus, tartar of aubergine and puffed rice, Fregola Sarda and herbs	€ 41.–
Grilled wild prawns with homemade tagliolini, Parmesan foam and tomato	€ 31.–
Fillet of beef 180 g (<i>Germany</i>)	€ 33.–
Flank steak 180 g (<i>USA</i>)	€ 28.–
½ black feathered chicken (<i>Label Rouge from the Challans</i>) for 2 persons	€ 55.–
1 black feathered chicken (<i>Label Rouge from the Challans</i>) for 4 persons	€ 110.–
Rack of lamb 180 g (<i>Ireland</i>) with tomato and herbs	€ 29.–
Cod (<i>Winter cod</i>)	€ 26.–
Char (<i>Arctic Char</i>)	€ 25.–

SECONDARY CUTS

All meat cuts are served from 200 g, except tomahawk in whole (for 2 persons), weight 800–1200 g

Tomahawk (<i>Irish pasture cattle</i>)	from 800 g	from € 91.–
Prime Rib Steak (<i>Heifer from Schleswig-Holstein, dry aged</i>)	per 100 g	€ 15.–
Flat Iron (<i>Heifer from Lower Saxony</i>)	per 100 g	€ 14.–
Wagyu (<i>from Holtmann farm, Münster</i>)	per 100 g	(daily rate)

BREAD

Home baked sourdough bread with whipped sea salt butter and BBQ emulsion	€ 6.–
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SAUCES

- BBQ Jus € 4.–
- Parmesan beurre blanc € 4.–
- Café de Paris sauce € 3.–
- Tomato emulsion € 3.–
- Miso mayonnaise € 3.–

DESSERTS

- “Honeybomb”** – white chocolate ice cream, lemon gel, granola and blossom honey € 11.–
- Iced buttermilk** with raspberry, vanilla and rhubarb variations € 11.–
- Crème brûlée** with white chocolate, exotic sorbet and lime and basil iced tea € 10.–
- Selection of different cheeses** with fig mustard and fruit bread € 16.–

HOT BEVERAGES

- Espresso € 3.10
- Double espresso € 4.20
- Espresso macchiato € 3.30
- Coffee creme € 3.10
- Milk coffee € 4.20
- Cappuccino € 3.90
- Latte macchiato € 4.20
- With oat milk / soy milk / lactose-free milk* + € 0.60
- Glass of tea from PURE TEA – *large selection* 0.4 l € 4.90