

OUR APERITIF RECOMMENDATION

GLASS OF TIEMANN'S APERITIF	0,1 L € 5,00
GLASS OF "HENRIETTE ON THE BEACH" CORN SCHNAPPS, APRICOT, COCONUT, TONIC WATER	0,2 L € 7,50
GLASS OF PROSECCO SOLIGO BRUT	0,1 L € 5,50
GLASS OF "SIEGFRIED WONDER LEAF" GIN TONIC (WITHOUT ALCOHOL)	0,2 L € 7,50

MENU

BAKED MUSTARD EGG
WITH POTATO ESPUMA AN LEAF SPINACH

„HAMBURG EEL SOUP“ – INFUSED-
BEETROOT, CARROTS, CELERY

BRAISED OX CHEEK
WITH BROCCOLINI
AND MASHED SWEDES

HOMEMADE ICE CREAM OF CRUSHED MALT
WITH SUGAR BEET SIRUP
AND POACHED VANILLA PEAR

3 COURSE MEAL € 35,50
4 COURSE MEAL € 41,50

OUR WHITE WINE REKOMMANDATION:

2018ER WEIßBURGUNDER
QUALITÄTSWEIN TROCKEN
-BIO-WEIN-
WEINGUT KARL MAY
OSTHOFEN (RHEINHESSEN)

BOTTLE 0,75 L € 26,50

OUR RED WINE REKOMMANDATION:

2005ER CHAT. FONTESTEAU
CRU BOURGEOIS
SCHLOßABZUG TROCKEN
BORDEAUX

BOTTLE 0,75L € 39,50

STARTERS

LAMB'S LETTUCE WITH BALSAMIC-VINAIGRETTE AND BLACK PUDDING CROUTONS	€ 9,50
BAKED MUSTARD EGG WITH POTATO ESPUMA AN LEAF SPINACH (VEGETARIAN)	€ 11,50
„BIRNEN, BOHNEN, SPECK“ PORK BELLY WITH POTATO BEAN SALAD AND PICKLED PEARS	€ 12,50
“LOBSCOUSE IN A JAR” CURED VEAL AND PICKLED HERRING WITH BEETROOT, GHERKIN AND QUAIL EGG	€ 12,50
TIEMANN'S FISH CAKE WITH FENNEL STOCK	€ 12,50

SOUPS

FROTHY CHERVIL SOUP WITH CRISPY BREAD CHIP (VEGETARIAN)	€ 7,50
„HAMBURG EEL SOUP“ – INFUSED- BEETROOT, CARROTS, CELERY	€ 9,50
“WEDDING SOUP” BEEF CONSOMMÉ WITH VEGETABLES, MEAT BALLS AND EGG CUSTARD	€ 6,50

EVERY SUNDAY EVENING WE SPOIL YOU
WITH OUR EVER CHANGING 10-COURSE AMUSE GUEULE MENU
(TABLE-BY-TABLE - START AT 6.30 PM)
FOR € 46,00 PER PERSON

MAIN COURSES

BRAISED OX CHEEK WITH BROCCOLINI AND MASHED SWEDES	€ 23,50
RAGOUT OF VEAL TONGUE WITH LENTIL VINAIGRETTE MASHED POTATOES AND APPLE CELERY SALAD	€ 21,50
DUO OF STUFFED CABBAGE LEAVES WITH STEWED POINTED CABBAGE AND BABY POTATOES TOSSED IN BUTTER	€ 21,50
WHOLE SPRING CHICKEN WITH ROASTED TURNIPS AND CREAMY POTATOES	€ 24,50
“HAMBURG PANNFISCH” FILET OF SKREI (NORWEGIAN COD) AND SALMON ON MUSTARD SAUCE WITH LEAF SPINACH AND FRIED POTATO CUBES	€ 26,50
MIXED VEGETABLE STEW IN A LOAF OF BREAD WITH FRESH HERBS AND HOMEMADE SEMOLINA DUMPLINGS (VEGETARIAN)	€ 16,50

DESSERT

“BACKENSHOLZER DEICHKÄSE” CHEESE WITH FIG MUSTARD AND NUT BREAD	€ 9,50
“WELFENSPEISE” -DECONSTRUCTED- MERINGUE, WHITE WINE ESPUMA AND VANILLA CREAM	€ 8,50
HOMEMADE ICE CREAM OF CRUSHED MALT WITH SUGAR BEET SIRUP AND POACHED VANILLA PEAR	€ 8,50
<i>SMALL PORTION TO TRY</i> “KAISERREIS” RICE PUDDING WITH RED BERRY COMPOTE	€ 5,50

**WE GLADLY TAKE INTO ACCOUNT YOUR AMENDMENTS
FOR AN ADDITIONAL CHARGE OF € 2,00 PLUS POSSIBLE VALUE OF GOODS**