

Beloved rethought.



First & In between

Fines de Claire oysters each 5,5 Shallot vinaigrette | chester bread | lemon

HERITAGE tatar 22

Fried quail egg | daikon radish | smoked egg yolk

HERITAGE tuna 22

Avocado | ponzu | nori and cress salad

Burratina 22 Vegi

Seed cracker | eggplant | cress | olive oil

Crunchy pork belly 22

Hoi sin | kimchi sesame | pointed cabbage | coriander

G.O.A.T. 22

Aged goat cheese | regional asparagus | blueberry

HERITAGE salad 12

House dressing or Japanese vinaigrette vegan
Avocado +6
Grilled prawns +10
Stripes of beef filet +10

Soupe du marché 12

Changes daily

Watercress soup 14 vegan

Faroe island salmon | trout caviar



Main

Asparagus from the "Lüneburger Heide" 28

New potatoes | chives Cured ham +12 Filet of salmon +17

Tagliolini "Cacio e Pepe" 32 v_{egi} Pecorino | Parmesan | Belper Knolle | black pepper

Baked Brie de Meaux 33 vegi Regional asparagus | strawberry chutney | panko

Sweet potato dumplings 28 vegan Shiitake | spring leek | pak choi | chili crunch

Dover sole 72
Colourful carrots | beurre blanc

Roasted pulpo 48

Miso | eggplant | tahini pistou | crispy shallots

Tuna tagliata 52 Chickpea | yuzukoshō | leek | dashi

Paella negra 52 Calamaretti | prawn | chorizo | pimenton | jalapeño

Special of the day
Fresh from land or sea



Main

Schleswig-Holstein Dry Aged

4 weeks matured on the bone

Entrecôte 300g	60
Filet 250g	62
Filet 180g	45
Rump steak 300g	55

Lamb

Teriyaki lamb chops 350-400g 60

Choice of sauces

Herb butter | Café de Paris butter | Béarnaise Spicy HERITAGE steak sauce | Teriyaki Jus

On top

with Gorgonzola cheese 7

HERITAGE Taste... all shared

for 2 people

Schleswig-Holstein Dry Aged

Châteaubriand 500g 125 Entrecôte double 600 115 Tomahawk Steak per 100g 12



Add on to share

Surf & turf 42 Add half lobster

HERITAGE Fries 11
Rosemary | Parmesan cheese | truffled mayonnaise

Smashed potatoes 9 Sour cream | cajun spice

Pimientos de Padrón 9 with Fleur de Sel

Roasted tender-stem broccoli 10

Vichy carrots 10
Colorful carottes from our region "Altes Land"

Green asparagus 12 sesame

Small Caesar salad 6



Last

I love chocolate 17

Chocolate cake | blackberry | ganache | chocolate ice cream

I hate chocolate 17

Coconut parfait | passionfruit | pistachio

Vanilla crème brûlée 17

Almond biscotti | bergamot and lemon grass sorbet

Sticky toffee pudding 17 vegan

Caramel | banana | coffee

HERITAGE pralines each 3,5

Selection from our pastry chef

Cheese from Maître Affineur Waltmann

3 pieces 16

5 pieces 25

8 pieces 32

The perfect companion:

Mouton Cadet Réserve Sauternes (5cl) 9 Cape Vintage Pinotage / Tinta Barocca 10



Hot beverages

Illy Café

Café Crème 6
Espresso 5
Cappuccino | Espresso double 6,5
Latte Macchiato 7

Digestif

Noble distillery Gud-Brook 2cl | 17 Cherry | plum | Williams pear | apple

Noble distillery Dirker 2cl | 12 Hazelnut | orange | wild raspberry | apple | elderflower

Grappa Sibona 2cl | 14
Port wood | Sherry wood | Madeira wood | Tennessy wood | Barolo

Rochelt

Wachauer Marille 2cl | 25 Hollermandel 2cl | 20 Muscat Grape 2cl | 20

Our staff will be happy to advise you on the selection of digestifs.