

Beloved rethought.



First

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.

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

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
Vine tomatoes | Aji panca | mojo verde | papas arrugadas

Arctic trout 39
Green asparagus | yuzukoshō | trout caviar | dill

Black Tiger prawn 49
Bouillabaisse – bell pepper – stock | okra | coriander

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 Roquefort cheese 7

Grandes Pièces

for 2 people

Schleswig-Holstein Dry Aged

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



Perfect 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 brownie | chocolate cream | strawberry Caramelized white chocolate ice cream

I hate chocolate 17

Financier | rhubarb | raspberry | lemon verbena | yogurt ice cream

Yuzu crème brûlée 17

Almond biscotti | apple and mint sorbet

Pavlova 17 Vegan

Passion fruit | cassis | pistachio | grapefruit sorbet

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

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 Black cherry

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

Rochelt

Mirabelle 2cl | 22 Muscat Grape 2cl | 20

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