

LES ENTREES

SALADE DE CONCOMBRE Vierlande cucumber with a fine dill and sour cream dressing	5.00
SALADE COMPOSÉE With seasonal lettuce varieties, vine tomatoes, red onions and button mushrooms	5.00
“SALADE CAESAR” Crisp cos lettuce and rocket with freshly fried croutons, French dressing and Parmesan	6.50
TARTARE DE SAUMON Tartare of wild salmon seasoned with herbs, served with cucumber, radishes and dill	8.00
CREVETTES EN VINAIGRETTE North Sea shrimps with radishes, cucumber, fresh dill and red onions	8.00
PETITE ASSIETTE DE POISSONS “HAMBOURG” North Sea shrimps, smoked eel and salmon tartare	11.00
STEAK TARTARE 100% beef with a spicy seasoning, with grilled spring onions and caper vinaigrette	8.50
CARPACCIO DE BŒUF With pesto and marinated celery	9.50

HOMARD AMERICAIN MAINE LOBSTER	
DEMI HOMARD Half a cold lobster served with saffron mayonnaise	13.00
HOMARD ENTIER POUR 1 1 whole lobster for 1 person	27.00
HOMARD ENTIER POUR 2 2 whole lobsters for 2 people	53.00
2 HOMARDS ENTIER POUR 1 2 whole lobsters for 1 person	51.00
All hot dishes are served with saffron mayonnaise and a choice of two side orders: Creamed spinach Coleslaw Potato and chive purée Ceasarsalad	

LES SOUPES

POTAGE PARMENTIER Cream of potato soup with leek	5.00
PETITE BOUILLABAISSSE Fish and tomato soup with croutons and rouille sauce	6.50
POT AU FEU DE POULET Chicken consommé with vegetables and chicken meat	5.50

LES POISSONS

MARCHE DE POISSONS Pan-fried plaice with crispy bacon and potatoes in their skins, with a small cucumber salad to start	16.50
GRILLED SALMON grilled Scottish salmon fillet with ginger-sauce, carottes and baby potatoes in their skin	17,00
CABILLAUD POÊLE Pan-fried cod fillet with pearl onions in a Pommery mustard sauce, with leaf spinach and baby potatoes in their skins	17.50
PIKEPERCH FILLET Pan-fried pike perch fillet with market vegetables and baby potatoes in their skin	17,50
OMBLE-CHEVALIER Arctic charr fillet with Asian-style asparagus vegetables, red pepper and basmati rice	19.00

LES VIANDES

“BŒUF BOURGUIGNON” Pan-seared diced fillet steak with peppers, courgettes, red onions and button mushrooms in a peppercorn sauce	18.50
SELLE D’AGNEAU Saddle of lamb from the lava stone grill with ratatouille in a thyme and olive jus and Brasserie potatoes	19.50
STEAK AU POIVRE 180 G Fillet steak with red pepper and peppercorn sauce, green beans with onions and Brasserie potatoes	27.50
SUPREME DE POULET AU CURRY Vierlande chicken breast on pineapple and curry sauce with Asian-style vegetables and basmati rice	16.00
ENTRECÔTE FRITES 250 G With horseradish, peppercorn and butter sauce and fries	19.50
CHOUCROUTE WITH VEAL AND TRUFFLE SAUSAGE With Dithmarschen sauerkraut and mashed potatoes	15.00

LES PETITS PLATS

ANGUILLE DE HAMBOURG Smoked eel fillet on a bed of scrambled egg and crisp brown bread	11.50
SALADE POITRINE DE DINDE Seasonal lettuce varieties with tomato, cucumber, pepper, red onions, button mushrooms and grilled turkey breast	9.50
SALADE NICOISE With tuna, egg, olives and fresh button mushrooms	9.00
VÉGÉTARIEN SPAGHETTINI PROVENCALE Tagliatelle with a cherry tomato confit, basil and garlic	8.00
VÉGÉTARIEN LÉGUMES ASIATIQUE Stir-fried green asparagus and mangetout with a sweet and sour sauce and basmati rice	9.50

NOTRE BAR DES HUITRES

From our oyster bar, served on ice

FRESH OYSTERS

Fines de Claire	3 oysters	6.90	6 oysters	13.00
Sylt Royal	3 oysters	12.00	6 oysters	23.00
Belon No. 3	3 oysters	13.50	6 oysters	26.00
Oyster platter	Selection of		6 oysters	21.00
LE PLATEAU ROYAL for 2 people 1 whole Canadian lobster, 12 oysters, 4 king prawns, 4 crayfish, 8 shrimps, saffron dip, lemon and fresh baguette				70.00
6 CRUSTACÉS served on ice Crayfish with lemon, baguette and saffron mayonnaise				11.50
9 CREVETTES ROSES served on ice Shrimps with lemon, baguette and saffron mayonnaise				9.50

All prices in EUROS; VAT and service charge included