



STARTERS

Truffle Onsen Egg with creamed spinach and Umbrian truffle	16
Beef tartare with onion chutney and honey-mustard capers	16
Surf & Turf , Irish beef carpaccio, dry aged for 40 days with marinated squid	18
Massachusetts Lobster on melted celery and lobster butter foam	24
Sashimi Ōra King Salmon on the rocks with homemade sweet and sour soya sauce and ginger, served on ice	18
Avocado tartare with tomato-melon chutney sweet pepper, coriander and lime salad	14
THEO'S three starter sampler beef tartare avocado tartare sashimi of Ōra King Salmon, for two to share	38
THEO'S Caesar Salad , prepared tableside, with macadamia nuts, anchovies, parmesan and truffled croûtons	12

FROM THE OYSTER BAR

Oysters with shallot vinaigrette, crushed black pepper and lemon

Fine de Claire	3 pieces 6 pieces	10.50 21
Sylter Royal	3 pieces 6 pieces	13.50 27

THEO'S Seafood selection, on the rocks
for two:

Half Massachusetts Lobster, 2 Fine de Claire, 2 Sylter Royal, 2 Donegal Oysters, 4 Red Prawns, 6 Crevettes Roses, saffron mayonnaise, shallot vinaigrette and lemon	per person 29
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Porcini mushroom consommé	9
Massachusetts Lobster bisque	14

US PRIME BEEF DRY AGED

Porterhouse; roast beef and fillet from young Black Angus beef from Nebraska, big and tender, dry-aged, grilled on the bone at 800°C in our special Southbend grill, crisp and sizzling hot with THEO'S Beef Spice, incl. side dishes.

For two to share (700 g - 900 g)		per 100 g	14
T-Bone Steak, 500 g - 700 g also for two to share		per 100 g	14
Sirloin New York Cut	11 oz	approx. 300 g	45
Rib-Eye	12 oz	approx. 350 g	49



IRISH BEEF, dry aged				
Rib-Eye, Bone-In, 650 g - 850 g also for two to share	per 4 oz	per 100 g	11	
Filet Steak, dry aged	7 oz	approx. 200 g	39	
Filet Mignon, dry aged	6 oz	approx. 160 g	30	
				Rib-Eye, dry aged 12 oz ca. 350 g 39 German Uckermärker, from our own breeding program

Our steak cuts are grilled medium to rare. Alongside your steak we serve our homemade sauces and two side dishes of your choice.

ADDITIONAL SIDE DISHES (EUR 4.00 EACH)

BBQ green asparagus	French fries
Thyme honey carrots	Truffled mashed potatoes
Portobello aglio e olio	Creamy cauliflower with roasted garlic

SAUCES

THEO'S Beef Dip
THEO'S Beef Spice
Sauce béarnaise

FISH & LOBSTER

North Sea Turbot Filet with radish beurre blanc and thyme honey carrots	39	Grilled Massachusetts Lobster approx. 19 oz with béarnaise sauce, lemon and truffled mashed potatoes	44
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