



STARTERS

Truffle Onsen Egg , with creamed spinach and umbrian truffle	18
Beef tartare with onion chutney and honey-mustard capers	18
Surf & Turf , Irish beef carpaccio, dry aged for 40 days with marinated squid	18
Massachusetts Lobster on melted celery and lobster butter foam	26
Sashimi Öra King Salmon on the rocks with wasabi soy sauce and pickled ginger, served on ice	21
Avocado tartare with tomato-melon chutney sweet pepper, coriander and lime salad	16
THEO'S three starter sampler beef tartare avocado tartare sashimi of Öra King Salmon, for two to share	42
THEO'S Caesar Salad , prepared tableside, with macadamia nuts, anchovies, parmesan and truffled croûtons	14

FROM THE OYSTER BAR

Oysters with shallot vinaigrette, crushed black pepper and lemon		
Fines de Claire	3 pieces 6 pieces	12 24
Sylter Royal	3 pieces 6 pieces	15 30
THEO'S Seafood selection, on the rocks for two:		
Half Massachusetts Lobster, 2 Fines de Claire, 2 Sylter Royal, 2 Donegal Oysters, 4 Red Prawns, 6 Crevettes Roses, saffron mayonnaise, shallot vinaigrette and lemon		
		per person 38

Porcini mushroom consommé	9
Massachusetts Lobster bisque	15

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 2x approx. 80 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 5.00 EACH)

Green asparagus aglio e olio	French fries
Thyme honey carrots	Truffled mashed potatoes
BBQ beans	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	42	Grilled Massachusetts Lobster approx. 19 oz with béarnaise sauce, lemon and truffled mashed potatoes	48
---	----	--	----