



# EST. THEO'S 2015

## STARTERS

Ceviche from the scallops with avocado mango, cucumber, coriander and lime	17
Steak tartare with beetroot ginger salad, horseradish sauce	16
King crab cake with chili savoy cabbage and saffron mayonnaise	14
Massachusetts Lobster on melted celery and a lobster butter foam	18
Sashimi of Ōra King Salmon with sweet and sour soya sauce, ginger and confit onions	16
Avocado tartare with melon and tomato chutney sweet peppers, coriander and lime salad	11
<b>Two tartare assortment of THEO'S</b> beef   avocado   ceviche from the scallops for 2 to share	38
<b>THEO'S Caesar Salad</b> , prepared at the table, with: macadamia nuts, anchovies, parmesan and truffle croûtons	12

## FROM THE OYSTER BAR

Oysters with shallot vinaigrette, pepper and lemon		
Fines de Claire	3 pieces   6 pieces	10.50   21
Sylter Royal	3 pieces   6 pieces	13.50   27
<b>„THEO'S Seafood selection on the rocks“</b> for two:		
Half Massachusetts Lobster, 2 Fines de Claire, 2 Sylter Royal, 2 Donegal Oysters, 4 Red Prawn, 6 Crevette Rose, saffron mayonnaise, shallot vinaigrette and lemon		
		p.P. 29

Porcini mushroom consommé with mushroom pesto	9
Velvety soup made with Massachusetts Lobster	11

## U.S. PRIME BEEF

**Porterhouse;** roast beef and fillet of 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 special spices, incl. side dishes.

<b>For two to share (700 g - 900 g)</b>		<b>per 100 g</b>	<b>14</b>
<b>T-Bone Steak, 500 g - 700 g</b> also for 2 to share		<b>per 100 g</b>	<b>14</b>
<b>Rump Steak, Sirloin, New York Cut</b>	<b>11 oz</b>	<b>approx. 300 g</b>	<b>45</b>
<b>Rib-Eye</b>	<b>12 oz</b>	<b>approx. 350 g</b>	<b>49</b>



## IRELAND BEEF, dry aged

<b>Rib-Eye, Bone-In, 650 g - 850 g</b>	
also for 2 to share	per 4 oz    per 100 g    11

## UCKERMÄRKER BEEF, from our own herd

<b>Rib-Eye, dry aged</b>	12 oz	ca. 350 g	39
<b>Filet Steak, dry aged</b>	7 oz	ca. 200 g	39
<b>Filet Mignons, dry aged</b>	6 oz	ca. 160 g	30

**Our steaks are served medium to rare. We will be pleased to serve you corresponding**

## SIDE DISHES

Baby spinach & peanut butter	Thyme honey carrots
Asparagus with snow peas	Truffled mashed potatoes
Fried mushrooms with Café de Paris butter	French fries

## SAUCES

THEO'S steak-dip
Creamy green Madagascar pepper sauce
Sauce béarnaise

## FISH & LOBSTER

<b>North Sea Turbot Filet,</b> with radish beurre blanc and Thyme honey carrots	37
<b>Maine Lobster Thermidor,</b> with grilled asparagus, mustard sauce mushrooms and parmesan, mashed potatoes	41