

SPEISEN.

Für Vorher.

Nordsee Austern, 3/6/12 <i>mit einem Schwung Würzsaucon und Pfeffer</i>	18/34/65
Seafood Tsukune <i>XO Kewpie, Frühlauch</i>	15
Gegrillte Garnelen <i>mit Tomate, Melone & Basilikum</i>	22
Crudo of the night <i>Rhabarber, Spargel, Pistazie, Petersilie</i>	19
Eat more greens (v) <i>Feldsalat, Gurke, Rettich, Pistazie & Stracciata</i>	16
Nordisches Okonomiyaki (v) <i>mit Seafoodsalat & Kimizu</i>	21

Was es immer gibt.

1/4 Baegeri Sauerteigbrot (v) <i>mit Quarkbutter, Algenkaviar</i>	8
Sprotten auf Röstbrot <i>mit Bärlauch, Jalapeno & Fermente</i>	11
3 Nori Cracker (v) <i>Fischtatar, Sauerampfer</i>	12
Dose Ölsardinen <i>mit Neue Kartoffeln, Quark & Leinöl</i>	18
Kaviar XO Selektion, 30g <i>Shokupan Buchtel, Sauerrahm</i>	59
Kaviar XO Selektion, 100g <i>Shokupan Buchtel, Sauerrahm</i>	159

Für Danach.

Erdbeersalat & Buttermilcheis (v) <i>mit fermentiertem Rhabarber & Pfeffer</i>	10
OG Apple Tarte (v) <i>mit Haselnusseiscreme und Fichtensprosse</i>	12
Espresso / Macchiato <i>Guatemala, Jan-Cort Hoban</i>	3.5

Chef Choice.

Couldn't care less <i>Unsere Küchencrew hat freie Hand und serviert einen Auszug aus der Karte. Preis p.P.</i>	69
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Tadaaaa.

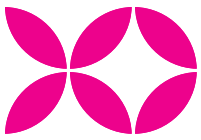


Kartoffel Tarte Tatin (v) <i>mit Burrata, Pfeffer & Bottarga</i>	22
Spargel vom Grill <i>mit Zitrone, Kapern, Portulak & Algenkaviar</i>	21
Pasta Krabbe <i>mit Krabbenbisque und Forellenkaviar</i>	26
New England Clam Chowder <i>mit Spinat, Röstbrot und Pickles</i>	29
Catch of the Day <i>Szechuan, Frühlauch, Sesam</i>	N.N.

Fragt unser Serviceteam gerne nach Speisen aus der Testküche bzw. der Tageskarte.

Wir bedanken uns bei unseren Lieferantinnen & Lieferanten von Gut Haidehof, Frisch Gefischt, Hummer Pedersen, Auster Region, Mr. Hoban, Olaf Schnelle, Mimi Ferments, Altonaer Kaviar Import, Vinaturel, Weinladen St.Pauli, Freiheit Vinothek, Vin Sur Vin, Viniculture, Hafenstadt, Wein am Limit, Gärtnerei Grünkorb, Wilkenschoff, Baegeri, Molkerei Hasenfleet und weitere...

(v) = vegetarisch oder vegetarisch möglich



FOOD.

Before.

Northsea oyster, 3/6/12 <i>with a bunch of condiments and pepper</i>	18/34/65
Seafood Tsukune <i>Kewpie XO, spring leek</i>	15
Grilled Prawns <i>with tomato, melon & basil</i>	22
Crudo of the night <i>with rhubarb, asparagus, hazelnuts, parsley</i>	19
Eat more greens (v) <i>with greens, cucumber, radish, pistazia & stracciat</i>	16
Nordic Okonomiyaki (v) <i>with seafood salad & kimizu</i>	21

Whats always on.

1/4 Baegeri Sourdoughbread (v) <i>with whipped butter, seaweedcaviar</i>	8
Sprats on sourdough toast <i>with ramson, jalapeno & ferments</i>	11
3 Nori Cracker (v) <i>Fish tartare, sorrel</i>	12
Boxed Sardines <i>with new potatoes, curd & linseed oil</i>	18
Caviar XO Selection, 30g <i>Shokupan bun, sourcream</i>	59
Caviar XO Selection, 100g <i>Shokupan bun, sourcream</i>	159

After.

Strawberry salad & burnt buttermilk ice (v) <i>with fermented rhubarb and pepper</i>	10
OG Apple Tarte (v) <i>with hazelnut icecream and sprucetip salt</i>	14
Espresso / Macchiato <i>Guatemala, Jan-Cort Hoban</i>	3

Chef Choice.

Couldn't care less <i>Our kitchen crew comes up with great ideas and serves an extract of the menu. Price p.P.</i>	69
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Tadaaa.



WE
TAKE
CARE

Potato Tarte Tatin (v) <i>with burrata, pepper & bottarga</i>	22
Grilled Asparagus <i>with lemon, capers & seaweed caviar</i>	21
Pasta with Crabs (v) <i>with crabs, bisque and char caviar</i>	26
New England Clam Chowder <i>with spinach, sourdough toast and pickles</i>	29
Catch of the Day <i>with szechuan, springleek, lemon, sesame</i>	N.N.

Please ask our service team for dishes from the from the test kitchen or the menu of the day.

We'd like to thank our partners, farmers and suppliers from Gut Haidehof, Frisch Gefischt, Hummer Pedersen, Auster Region, Mr. Hoban, Olaf Schnelle, Mimi Ferments, Altonaer Kaviar Import, Vinaturel, Weinladen St.Pauli, Freiheit Vinothek, Vin Sur Vin, Viniculture, Hafenstadt, Wein am Limit, hæbel, Wilkenschhoff, Baegeri, Molkerei Hasenfleet, Winebank and many more...

(v) = vegetarian or vegetarian possible