



OYSTERS | CAVIAR

OYSTERS SYLTER ROYAL

on ice, chester bread, lemon

1 piece 6,80 | 6 pieces 41,00 | 12 pieces 80,00

JEWELS OF THE SEA

Seafood etagère de luxe: Maine lobster, oystery "Sylder Royal", king crab legs, mussels, king prawns, calamaretti, crustacean cocktail & two kind of sauces

165,00 (for 2 persons)

RAWBAR | STARTERS

SPICY TATARE OF OX

with harissa pepper, ayran & small falafeln

19,80

CEVICHE OF CRUSTACEAN

crab, king prawn, North Sea crabs, chili, coconut milk, coriander & cashew

22,00

„BÜSUMER KRABBEN“

with papaya salad, crispy egg, brioche & Hennesey XO cocktail sauce

22,00

VITELLO TONNATO „OUR STYLE“

with raw marinated white tuna, lime & capers

19,20

VEGI POKÉ

colored beetroot in shoyu sesame dressing

with coriander, edamame, sushi rice, crispy ginger & sriracha 16,50

SOUPS

THAI CURRY FOAM SOUP

with spicy salmon tartare, lime & purple basil

14,80

„RIVE“ - BOUILLABAISSE

with sauce rouille

small 18,00 | big 27,00

THE GRILL

GRILLED LOBSTER

with 2 kinds of sauces

half 39,0 | whole (ca. 550g) 78,00

CALAMARETTI

with garlic, lime & "Extra Vergine" olive oil

18,00



KING PRAWNS

fried in herbal butter, with baked tomatoes
& roasted focaccia 27,00

RIB EYE „LA PASTIROL“

with thyme parmesan caponata 34,00

SIDES

„Tasty Bites“ with tomato salsa & parmesan 7,00
fried sweet potato chips 7,00
mediterranean mashed potatoes 7,00
sautéed forest mushrooms with crème fraîche 8,00
young pak choi with yellow curry 8,50
wild broccoli with lemongras & chili 9,50

MAINS

FRIED CODFISH

with Dijon mustard sauce, crispy fried potatoes (with bacon)
& small cucumber salad 32,50

SEAFOOD TAGLIARINI

with scampi, calamari, pulpo, lobster bisque
& pepperoncino 29,00

DORADE ROYAL & YELLOW CURRY

with humus, braised eggplant,
sautéed young pak choi & char caviar 32,50

„WIENER SCHNITZEL“ of veal

with potato salad, small leaf salad
& homemade cranberries 32,00

NORTH SEA SEA SOLE

Roasted in parsley nut butter with young spinach,
liquesied butter & small potatoes current price

CHANTARELLE RISOTTO & TRUFFLE

with fresh chanterelles, wild broccoli, cabbage turnip
& smoked almonds 29,00

DESSERT

„DON'T CALL IT CHEESECAKE“

with strawberries dulce de leche ice cream & verve 12,50

FLAMED LEMONTARTE

with citrus compote & tarragon ice cream 12,00

ICE CREAM & SORBET OF THE DAY

per jumbo coop 5,00