

ANYTIME

—OUR SPECIALTY—

SYLT ROYAL OYSTER

with Tabasco shallot pumpernickel

EACH € 3,50

—

with goat cheese crème and apple chutney

EACH € 4,50

TO BEGIN

CRISP SALAD

SMALL € 6 • LARGE € 9

FRIESIAN BEEF TARTARE

with cheddar parmesan cream,
mustard seeds and crispbread

€ 17

FRIESIAN VEAL CARPACCIO

with Belper tuber, spinach salad, pine nuts
and saffron lemon mayonnaise

€ 15

SALMON CEVICHE

with mango, avocado and lentil crackers

€ 15

PULLED BURRATA

with heirloom tomato salad and gremolata

€ 14

PROVINCIAL FISH SOUP

with toasted focaccia and light aioli

€ 10

SWEET POTATO COCONUT SOUP

with crystal bread croutons

€ 10

TO END

MATCHA TEA CRÈME – BRÛLÉE

with peach and passion fruit sorbet

€ 10

BAKED CHOCOLATE MOUSSE

„Snickers Style“

with peanut ice cream and caramel espuma

€ 11

MANGO TART

with coconut foam
and elderberry sorbet

€ 11

ICE CREAM

locally made by Hofmeierei Geestfrisch in Kropp:

vanilla, chocolate, strawberry,

Sylt rose, hazelnut

EACH SCOOP € 3

SELECTION OF INTERNATIONAL CHEESES FROM AFFINEUR WALTMANN

with blackberry chutney

SMALL € 12 • LARGE € 18

MEAT MAIN COURSES

TWO LAMB PATTIES

with crispy mashed potatoes
and glazed carrots

€ 25

ROAST SYLT LAMB SHANK

with aubergine puree
and pointed cabbage

€ 28

>COAST BURGER<

dry aged burger with local cheese, guacamole, red onions,
parmesan fries and bell pepper - mango salsa

€ 18

PASTA & VEGETARIAN

LINGUINI

homemade, with truffle and parmesan

SMALL € 16 • LARGE € 24

CHICK PEA – QUINOA SALAD

with sheep's cheese strudel

€ 18

RED BEE RISOTTO

with goat cheese and watercress salad

SMALL € 16 • LARGE € 22

FISH MAIN COURSES

FILLET OF HAKE

with Sardinian pasta risotto
and wild broccoli

€ 27

FILLET OF NORTH SEA TURBOT

with pear-bean-bacon ravioli
and mashed lime-parsnip

€ 37

COD FILET

with green asparagus, macadamia nut
and fried parmesan-potato dumplings

€ 28

WOLF FISH FILET

with bean and cherry tomato compote
and creamy truffle polenta

€ 28

FOR MEAT LOVERS

BEEF TENDERLION 200G

from Andersen butcher shop in Keitum

€ 38

RIB EYE STEAK 350G

Australian Black Angus,
well-marbled with fat pocket

€ 49

VEAL CUTLET 400G

from German Premium Beef,
aged 32 days on bone

€ 55

KRAICHGAUER PORK CHOP 300G

aged on bone

€ 33

RARE SADDLE OF LAMB 200G

from Gänsehof in Keitum

€ 34

CORN-FED CHICKEN BREAST

from happy hens!!

€ 22

ON THE SIDE:

goat cheese mashed potatoes

green beans

Café de Paris butter

gravy

Chimichurri

MAHLZEIT!!!

Enjoy your meal

Please inform us of any food allergies upon ordering. Thank you!