

# 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 VEAL TARTARE

with goat milk quark, artichoke chips and pear vinaigrette

**€ 17**

### FRIESIAN BEEF CARPACCIO

with wasabi-mayonnaise, kohlrabi and puffed rice

**€ 15**

### COALFISH 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**

### LEMONGRASS COCONUT SOUP

with buckwheat noodles and sweet potato

**€ 10**

## TO END

### PUMPKIN CRÈME BRÛLÉE

with pear and tonka bean sorbet

**€ 10**

### CHOCOLATE MOUSSE

with apple compote from Sylt and walnut – honey ice cream

**€ 10**

### YUZU LEMON PARFAIT

with plum espuma

**€ 10**

### 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 € 10 • LARGE € 16**

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

## **MEAT MAIN COURSES**

### **RARE DUCK BREAST**

with truffel mashed potatoes  
and roasted king oyster mushrooms

**€ 25**

### **ROAST SYLT LAMB SHANK**

with turnip-cocoacrunch puree  
and pointed cabbage

**€ 28**

### **>COAST BURGER<**

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

**€ 17**

## **PASTA & VEGETARIAN**

### **LINGUINI**

homemade, with truffle and parmesan

**SMALL € 16 • LARGE € 24**

### **CHICK PEA – QUINOA SALAD**

with sheep's cheese strudel

**€ 16**

### **SAFFRON RISOTTO**

with goat cheese and watercress salad

**SMALL € 15 • LARGE € 20**

## **FISH MAIN COURSES**

### **FILLET OF POLLOCK**

with fennel mashed potatoes  
and chorizo beans

**€ 25**

### **FILLET OF NORTH SEA TURBOT**

over swiss chard with pumpkin-mascarpone ravioli

**€ 37**

### **COD FILLET**

with tossed kale,  
fried parmesan-potato dumplings and chili hollandaise

**€ 26**

### **FILLET OF SEA BASS**

with beetroot polenta,  
wild broccoli, cashews and curry emulsion

**€ 25**