

## Evening menu

≈≈

Martini Bianco, Rosso, Extra Dry	5 cl	€ 5,00
Sherry Fino, Medium, Dry	5 cl	€ 4,50
Sandemann Fine Ruby Port	5 cl	€ 4,50
Sandemann Fine White Port	5 cl	€ 4,50

Prosecco	0,1 l	€ 5,80
Heligoland sparkling wine	0,1 l	€ 5,20

Champagne Moët & Chandon	0,1 l	€ 15,00
Champagne Veuve Clicquot Brut	0,1 l	€ 16,00
Champagne Taittinger Brut Reserve	0,1 l	€ 12,00
Champagne Taittinger Brut Rosé	0,1 l	€ 18,00

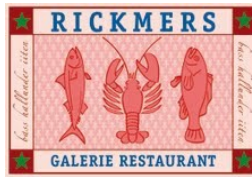
### **Kir Royal**

Champagne with crème de cassis  
€ 11,50

### **Aperol Spritz**

Aperol, sparkling wine, soda  
€ 9,50

\* 21, 22



≈ Starters ≈

**Caramelised goat's cream cheese**

in serrano coating on Mediterranean vegetables, vanilla-tomato emulsion and rocket salad

€ 17,90

\* G, H, L, M, O

**Beef fillet carpaccio**

with chervil crème fraîche, port wine fig and duck liver praline in a pistachio coating

€ 22,50

\* G, H, L, M, O

**Home-pickled orange salmon**

with cucumber spaghetti in soya marinade, avocado cream and lumpfish roe

€ 18,90

\* D, F, G, N, O, R

≈ Soups ≈

**Crab soup**

€ 9,50

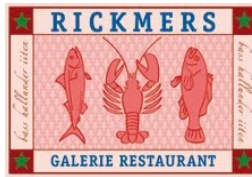
\* G, L, O, R

**Cream of Hokkaido pumpkin soup**

with own oil and roasted seeds (vegetarian)

€ 9,50

\* G, H, L



## ≈ Main courses ≈

### **Steamed cod fillet**

with creamed spinach, mashed potatoes and mustard sauce

€ 24,50

\* D, G, L, M, O

### **Heligoland Knieper**

with three kinds of mayonnaise dip and baguette

(seasonal)

€ 39,00

\* B, G, O

### **Heligoland lobster**

with three kinds of mayonnaise dip and baguette

(seasonal)

per 100 g € 14,50

Please ask the service team for the size of the lobster.

\* B, G, O

### **Fried plaice fillet "Büsumer style"**

with fried potatoes, North Sea crabs and colourful salad

€ 30,50

\* A, D, G, R, 10, 23

### **Fillet of halibut**

with fried scallops on fine vegetables with potato

gnocchi in a vanilla and white wine sauce

€ 32,50

\* A, B, C, D, G, L, O, R

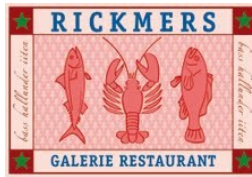
### **Crispy fried cod fillet**

with baked potato and beetroot roulade, young turnip vegetables and white

tomato foam

€ 28,90

\* A, C, D, F, G, L, O



## ≈ Main courses ≈

### **Argentinian fillet of beef**

with sautéed herb mushrooms, fried potato terrine, pumpkin mousse, truffle cream and sliced fresh truffle

€ 42,90

\* A, C, G, L, O

### **Breast and leg of land duck**

with mango chutney, potato and chive mash, chicken jus and sesame carrot

€ 29,00

\* F, G, L, N, O

### **Grilled entrecôte**

with roast potatoes, fine seasonal vegetables, tomato relish, port wine jus and sautéed mushrooms

€ 34,50

\* G, L, O

### **Slices of saddle of venison**

on fried Semmeltaler, creamed kohlrabi and red wine and pear jus

€ 35,90

\* A, C, G, L, O

## ≈ Main courses ≈

### **Pasta with tiger prawns**

with garlic and cherry tomatoes

€ 25,90

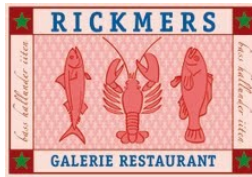
\* A, B, C, L

### **Pasta Arrabiata**

with spicy tomato sauce, chilli and parmesan flakes

€ 15,90

\* A, C, L



## ≈ Main courses - vegetarian ≈

### **Gnocchi**

filled with pumpkin on fried herb mushrooms in cream and marinated wild herbs

€ 22,50

\* A, C, G, L, M

### **Vegetable curry**

with sweet potato sticks, baked falafel and sprouts

€ 19,90

\* F, H, L, N, O

## ≈ Dessert ≈

### **Crème brûlée**

of white chocolate coating with marinated fresh berries, chocolate sails and toffee ice cream

€ 11,20

\* A, C, G, O

### **Cheesecake mousse**

in a chocolate lattice with roasted plums and nougat espuma

€ 10,90

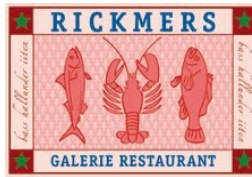
\* A, C, G, O

### **Small cheese plate**

with five different cheeses, walnuts, fig mustard, grapes and brown bread

€ 14,50

\* A, G, H, M



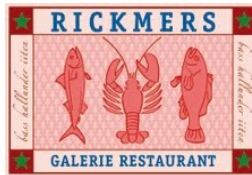
## ≈ Recommendations ≈

### Pircher distillery

Williams pear	2 cl	€ 5,50
Apricot	2 cl	€ 6,20
Plum jelly	2 cl	€ 5,90
Wild raspberry brandy	2 cl	€ 5,50
Rowanberry spirit	2 cl	€ 5,50
Strawberry brandy	2 cl	€ 5,50
Old Zwetschgeler	2 cl	€ 6,20
Red Williams pear	2 cl	€ 5,50
Cherry brandy	2 cl	€ 5,50

### Grappa Nonino

Antica	2 cl	€ 6,50
Chardonnay	2 cl	€ 5,50
Moscato	2 cl	€ 5,80
Merlot	2 cl	€ 5,50
Prosecco	2 cl	€ 6,00



## Non-alcoholic drinks

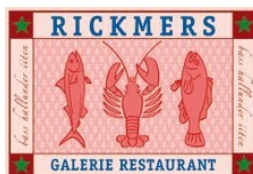
Table water, <i>still, medium, sparkling</i>	0,2 l	€ 2,90
Table water, <i>still, medium, sparkling</i>	0,9 l	€ 5,90
Coca Cola / Coca Cola Zero * 1, 5, 14, 15, 11, 12, 19, 10	0,2 l	€ 3,20
Fanta * 10, 4, 8, 7, 9, 3, 2	0,2 l	€ 3,20
Sprite * 10, 17	0,2 l	€ 3,20
Gerolsteiner Cola-Mix (Cola-Orange) * 10, 5, 1, 3, 14, 18	0,33 l	€ 4,00
Gerolsteiner lemon-mint lemonade * 3, 18	0,33 l	€ 4,00
Gerolsteiner apple juice spritzer	0,33 l	€ 4,00
Gerolsteiner Orange-Passionfruit lemonade * 3, 19, 18, 2	0,33 l	€ 4,00
Tonic water * 10, 13	0,2 l	€ 3,20
Bitter Lemon * 10, 3, 13	0,2 l	€ 3,20

## Juices

Orange juice	0,2 l	€ 3,50
Apple juice	0,2 l	€ 3,50
Passion fruit nectar * 16	0,2 l	€ 3,50
Tomato juice	0,2 l	€ 3,50
Grapefruit juice	0,2 l	€ 3,50
Blackcurrant juice	0,2 l	€ 2,20
Juice spritzer	0,2 l	€ 3,40

## Beers

Bitburger * 20	0,3 l	€ 3,80
Bitburger * 20	0,4 l	€ 4,50
Alster * 20	0,3 l	€ 3,80
Alster * 20	0,4 l	€ 4,50
Jever * 20	0,33 l	€ 3,80
Jever Alkoholfrei * 20	0,33 l	€ 3,80
Erdinger wheat beer * 20	0,5 l	€ 5,90
Erdinger wheat beer non-alcoholic * 20	0,5 l	€ 5,90



## Hot drinks

Cup of Café Crema		€ 3,50
Coffee with milk		€ 4,50
Cappuccino		€ 4,20
Latte Macchiato		€ 4,50
Espresso		€ 2,40
Espresso, double		€ 3,90
Glass of tea ( <i>Please ask for our assortment.</i> )		€ 3,90

## Aperitif recommendations

Campari	5 cl	€ 3,50
Campari Soda	0,2 l	€ 7,50
Campari Orange	0,2 l	€ 7,50

## Aquavit

Jubilee Aquavit	2 cl	€ 3,50
Maltese Cross	2 cl	€ 4,50
Aquavite line	2 cl	€ 3,50
Heligoland aquavit	2 cl	€ 4,00

## Further selection of spirits

Grain	2 cl	€ 3,00
Helbing	2 cl	€ 3,00
Fernet Branca or Menta	4 cl	€ 4,00
Ramazotti	4 cl	€ 5,00
Baileys	4 cl	€ 5,00

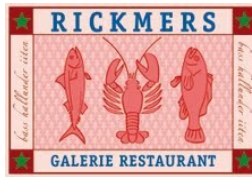
## Long drinks

Bombay Sapphire gin with tonic * 10, 13	0,2 l	€ 9,50
Havana Club 7 years with cola * 1, 5, 14	0,2 l	€ 12,50
Johnnie Walker Black Label with Coke * 1, 5, 14	0,2 l	€ 13,50

## Whisky & Cognac

Ardbeg Ten Years, Single Malt	2 cl	€ 8,00
Hennessy VSOP, Cognac	2 cl	€ 7,00



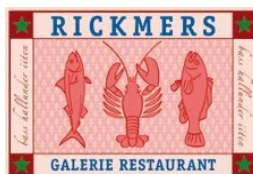


## Sparkling wine & sparkling wine

Heligoland sparkling wine	0,75 l	€ 21,00
Heligoland sparkling wine	0,1 l	€ 5,20
Prosecco Carpenè Malvolti	0,75 l	€ 35,00
Prosecco Carpenè Malvolti	0,1 l	€ 5,80

## Champagne

Moët & Chandon	0,75 l	€ 130,00
Moët & Chandon	0,1 l	€ 15,00
Veuve Clicquot Brut	0,75 l	€ 150,00
Veuve Clicquot Brut	0,1 l	€ 16,00
Taittinger Brut Reserve	0,75 l	€ 120,00
Taittinger Brut Reserve	0,1 l	€ 12,00
Taittinger Brut Rosé	0,75 l	€ 155,00
Taittinger Brut Rosé	0,1 l	€ 18,00



## Open wines

### White wine

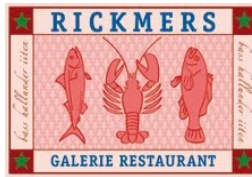
2022	Riesling, dry Knipser , Johannishof, Palatinate	0,2 l	€ 8,50
2022	Pinot Gris, dry Oberbergener Bassgeige	0,2 l	€ 7,80
2023	Chardonnay, dry Grand Sud, France	0,2 l	€ 7,80
2022	Pinot Grigio, dry Garganega, Garda, Italy	0,2 l	€ 8,30
2022	K. Wechsler, Riesling feinherb	0,2 l	€ 9,30

### Rosé

2022	Knipser, Johannishof, dry Palatinate	0,2 l	€ 8,50
2023	Horgelus, dry Rosé, Cote de Gasgogne	0,2 l	€ 8,20

### Red wine

2022	Villa des Croix, dry Pinot Noir, France	0,2 l	€ 8,60
2022	Merlot, dry Grand Sud, France	0,2 l	€ 7,80
2015	Poggio Teo. dry Chianti Classico, Italy	0,2 l	€ 9,80
2019	Babera d'Alba, dry Luciano Sandrone, Italy	0,2 l	€ 15,50
2019	Rosso di Montalcino, dry Siro Pacenti, Italy	0,2 l	€ 15,50



## Bottled wines

### White wine Germany

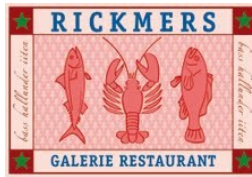
2023	Riesling, feinherb Fritz Haag Winery, Moselle	0,75 l	€ 33,50
2019	Müller-Thurgau "Müller", dry Enderle & Moll, Baden	0,75 l	€ 24,50
2022	Pinot Gris, dry Knipser, Palatinate	0,75 l	€ 41,00
2022	Pinot Blanc, dry Oberbergener Bassgeige, Baden	0,75 l	€ 29,00
2020	Rivaner, dry Karl H. Johner, Baden	0,75 l	€ 29,00
2022	Sauvignon Blanc, dry Katharina Wechsler, Rheinhessen	0,75 l	€ 35,00
2023	Grey Burgundy, dry from Winningen, Palatinate	0,75 l	€ 35,00

### White wine Italy

2022	Vermention, dry Belvento, Toscana	0,75 l	€ 31,00
2023	Pinot Grigio, dry Alios Lageder, South Tyrol	0,75 l	€ 38,50
2022	Chardonnay, dry Versante, Vallone	0,75 l	€ 29,00
2021 & 2022	Sauvignon blanc, dry Silvio Jermann, Venzia Giulia	0,75 l	€ 63,00

### White wine Austria

2022	Sauvignon Blanc, dry Lime & chalk Tement Winery, Zieregg	0,75 l	€ 41,00
------	--	--------	---------



## White wine France

2021	Touraine, dry de Ladoucette, Loire	0,75 l	€ 39,00
2022	Sancerre, dry Vincent Gaudry, Sury-En-Vaux	0,75 l	€ 52,00
2023	Petit Chablis, dry La Chablisienne, Bourgogne	0,75 l	€ 45,00
2023	Sauvignon Blanc, dry "Les Beaudrieres", Loire	0,75 l	€ 49,00

## Rosé

### Germany

2022	Johannishof, dry Knipser, Palatinate	0,75 l	€ 35,00
------	---	--------	---------

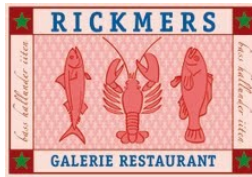
### France

2021	Domaine de Fondrèche Ventoux, dry Vallée du Rhône	0,75 l	€ 35,00
------	--	--------	---------

## Red wine

### Germany

2022	Pinot Noir, dry Lovely Lilly Winery	0,75 l	€ 36,00
2016	Cuvée Josef, dry Stern Winery, Palatinate	0,75 l	€ 48,00
2021	Malterdinger Pinot Noir, dry Weingut Huber, Baden	0,75 l	€ 39,00
2021	The Daily August Pinot Noir Pinot Noir, dry, August Kessler, Rheinhessen	0,75 l	€ 42,00



### **Austria**

2021	Umathum Zweigelt, dry Umathum, Burgenland	0,75 l	€ 41,00
------	--	--------	---------

### **France**

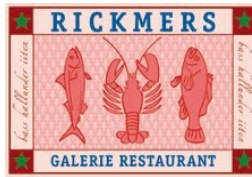
2016	"Petit Sirene", dry Giscours, Bordeaux	0,75 l	€ 32,00
2021	"Copa Santa", dry Domaine Pierre Clavel, Languedoc	0,75 l	€ 49,00
2008	Château La Cardonne, dry Cru Bourgeois Médoc AC, Bordeaux	0,75 l	€ 56,00
2008	Château Gloria, dry St. Julien	0,75 l	€ 98,00

### **Spain**

2019	Tempranillo, dry Artadi de Laguardia, Rioja	0,75 l	€ 33,50
------	--	--------	---------

### **Italy**

2015	Poggio Teo Chianti Classico	0,75 l	€ 38,50
2019	Barbera d'Alba, dry Luciano, Sandrone	0,75 l	€ 67,50
2019	Rosso di Montalcino, dry Carpenna, Tuscany	0,75 l	€ 66,50



## Allergens

A	Gluten
B	Crustaceans
C	Egg
D	Fish
E	Peanuts
F	Soya
G	Milk
H	Nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphites
P	Lupins
R	Molluscs

## Additives

	E-number	Designation	Class
* 1	E 150 a-d	Caramel	Colourant
* 2	E 160 a-f	Carotene/carotenoids	Colourant
* 3	E 300 - E 302	Ascorbic acid/ascorbates	Antioxidant
* 4	E 296	Malic acid	Acidifier
* 5	E 338-E 341	Phosphoric acid/phosphates	Acidifier
* 6	E 343	Phosphoric acid/phosphates	Acidifier
* 7	E 412	Guar gum	Thickening agent
* 8	E 414	Gum arabic	Gelling agent
* 9	E 445	Glycerol ester	Stabiliser
* 10	E 330-E 333	Citric acid/citrates	Acidifier
* 11	E 950	Acesulfame	Sweetener
* 12	E 951	Aspartame	Sweetener
* 13	CAS 130-95-0	Quinine	Flavouring
* 14	CAS 58-08-2	Caffeine	Flavouring
* 15	E 952	Cyclamate	Sweetener
* 16	E 440	Pectins	Gelling agent
* 17	E 334-E 337	Tartaric acid and tartare	Acidifier
* 18	E 410	Locust bean gum	Thickening agent
* 19	E 960	Steviol glycosides	Sweetener
* 20		Barley malt Yellow	Gluten
* 21	E 110	orange S	colouring
* 22	E 124	Cochineal red A	Colourant
* 23	CAS 7704-34-9	Sulphur	Preservative