

O' N E

RESTAURANT

TO START WITH OR IN BETWEEN

Two Pan-seared Scallops 18€
garlic-parsley sauce ^{B/L/N}

„Casino“ Fish Stew 20€
whitefish, mussels, vegetables, garlic cream,
saffron ^{B/L}

Seared tuna 18€
mustard ice cream, green sauce, avocado, Pecorino
cheese ^{C/J/K}

Tatar of Dry Aged Beef Tenderloin 26€
potato cream, fried capers, egg yolk, fermented garlic,
honey ^{C/G}

fresh **„Strandcasino“ Salad with Burrata** 18€
superfood salad, pine nuts, pepper, creamy balsamic,
tomato, mango, mint ^{A/G/H}
with pan-seared king prawns +12€
with pan-fried cornfed chicken strips +10€
with pan-fried dry aged beef tenderloin strips +12€

AS A MAIN

plantbased **Pumpkin risotto Arancini** 24€
sesame sauce, fennel salad, citrus gel, kale chips ^A

Baked green asparagus 24€
beetroot, avocado, kimchi cucumber,
wasabi mayo, crunch ^A

Pasta **Handmade Pasta from
the Netzeband Estate with Truffle** 25€
parmesan, pine nuts, arugula, black pepper ^{A/C}
with pan-seared king prawns +12€
with pan-seared cornfed chicken strips +10€
with pan-seared dry aged beef strips +12€

*We serve our homemade bread with appetizers and
cheese dishes. For each additional order, we charge
€1.50.*

meat

Braised Lamb Shank 28€
Bell pepper-saffron broth, apricot polenta,
bell pepper ^{A/G/I}

Seared Dry Aged Beef Tenderloin 200g 50€
topped with bone marrow-parsley bordelaise, truffle
jus, homemade ravioli filled with truffle-Gorgonzola,
celery purée, fresh truffle ^{A/C}

Pan-fried corn-fed chicken breast glazed with honey 28€
corn sauce, carrot-vanilla purée, bean vegetables

Königsberger Klopse à la Fleischhauer 24€
butter crunch, mashed potatoes, yellow honey beets,
mushrooms, capers, lemon ^{A/C/L}

fish

Monkfish baked in beer batter 30€
tartar sauce, bell pepper salsa, apple-kohlrabi salad ^{A/C}

Whole roasted sole "Müllerin" 50€
fish sauce, our pan bread, celery cold slaw salad,
jalapeño, and fig ^{A/C}

Seared fjord trout fillet under a herb crust 26€
char caviar, dill potatoes, cauliflower, romanesco,
yogurt sauce ^{A/C/L/N}

AT LAST

Baked Brie 14€
lavender honey, quince sorbet, caramelized walnut ^G

Nougat cannabis praline 14€
mango-chili sorbet, fresh mango, yogurt,
candied hemp seeds ^E

Grilled Pear 2.0 14€
homemade pear-saffron sorbet, cheesecake cream,
salted pretzel crunch, calamansi gel ^{A/E}