

Marc O'Polo

O' N E

RESTAURANT



TO START WITH OR IN BETWEEN

Salmon Marinated in Beetroot

Apple-coriander-sorbet, honey, mustard,
horse radish 18 €

Celery Root Soup

Truffle, hazelnut, foam of parmesan 12 €

Fried Scallops

Peas, couscous, coconut,
passion fruit butter 26 €

Tatar of Dry Aged Beef Fillet

Herb marinade, tomato gel, roasted garlic,
cheese cream, egg yolk 26 €

„Casino“ Fish Stew

Whitefish, mussels, vegetables, garlic cream,
saffron 18 €

Fresh

Ceasar Salad "Strandcasino"

romain lettuce, Ceasar dressing, cherry
tomatoes, bacon chips, croutons,
parmesan, egg 18 €

with fried cheese from tepid milk +10 €

with roasted cornfed chicken strips +10 €

with roasted dry aged beef strips +12 €

AS A MAIN

Warm Beetroot Salad and baked Asparagus

Wasabi-mayonnaise, red onions, avocado, Yuzu-
vinaigrette, crispy mix 23 €

Cornfed Chicken Breast Supreme

Orange jus, Pak Choi, green asparagus, mashed
sweet potatoe 27 €

Handmade Pasta from the Netzeband Estate with Truffle

Parmesan, pine kernels, rocket,
black pepper 25 €
with roasted cornfed chicken strips +10 €
with roasted dry aged beef strips +12 €

Roasted Loup de Mer Fillet

Miso sauce, spinach barley, aubergine puree,
pearl onions 30 €

Roasted Norwegian Cod under the Herb Hood

Creamed sauerkraut, grapes, potatoes from the
local nursery „Inselgärtnerei“ 26 €

Fried Red Shrimp

Lardo bacon, pumpkin, white beans, pumpkin
seed oil 26 €

Dry Aged Beef Fillet from the Wesermarsch

Covered with bone marrow-parsley-bordelaise,
truffle gravy, braised red wine onion,
mashed potatoe 48 €

AT LAST

Exclusive Cheese Variation of the Backensholzer Farm (for two persons)

Onion chutney, oat biscuits, pear, nuts 28 €

Grilled Pear from the Mason Jar

Camomile, honey, homemade salted pretzel ice
cream 14 €

Death by Chocolate

Malted milk ice cream, Moelleux au Chocolat,
chocolat chip cookie, milk-vanilla cream 14 €