

BEVERAGES

APERITIFS

ATLANTIC Sparkling wine extra dry	0.1 l	€ 11.00
Crémant de Loire Excellence, Bouvet Ladubay	0.1 l	€ 14.00
Crémant de Loire Rosé, Bouvet Ladubay	0.1 l	€ 16.00
Champagne Perrier-Jouët, Grand Brut	0.1 l	€ 16.00
Scavi & Ray Sparkling – <i>non-alcoholic</i>	0.1 l	€ 9.50
Negroni [Red vermouth, Campari, gin]		€ 12.00
Limoncello Sprizz		€ 12.50
Lillet Wildberry		€ 12.50
Sasse Amérie Sprizz		€ 12.50
Savoia Americano Sprizz [Savoia, soda water]		€ 12.50
Italicus Sprizz [Italicus Bergamot liqueur, tonic water]		€ 14.00
Paloma [Tequila Blanco, pink grapefruit lemonade, salt]		€ 14.00
Martini Vibrante Tonic – <i>non-alcoholic</i>		€ 9.50

BEER

Beck's Pils from the barrel	0.3 l	€ 4.90
	0.5 l	€ 6.90
Pott's Landbier from the barrel	0.3 l	€ 5.10
	0.4 l	€ 6.10
Franziskaner Wheat beer crystal / non-alcoholic / dark	0.5 l	€ 7.00
Pott's Leeze	0.33 l	€ 5.10
Beck's non-alcoholic	0.33 l	€ 4.90

WATER & SOFT DRINKS

Magnus Imperial mineral water, sparkling / plain	0.25 l	€ 4.00
	0.75 l	€ 9.50
Coca-Cola / Light / Zero / Fanta / Sprite	0.2 l	€ 4.10
Afri Cola / Afri Zero / Bluna Orange / Bluna Lemon	0.2 l	€ 4.10
Vaihinger juices & nectars		
<i>various sorts, juice oder juice spritzer</i>	0.2 l	€ 4.60
	0.4 l	€ 6.90
Vaihinger fruit spritzer Rhubarb / Organic Apple	0.33 l	€ 5.50

BREAD

Traditional german **sourdough bread** / sea salt butter /
roasted onion / pickled gherkin

€ 6.90

STARTERS

Salad to the power of 3 [staked] / yuzu /
avocado / edamame – *vegan* –

as a starter € 17.–
as a main course € 23.–

Grilled leek [mosaic] / miso hollandaise /
pearl onion / nori

€ 21.–

Flamed red prawn [ceviche] / tomato / almond /
physalis

€ 25.–

Ravioli [platter] / nut butter / basil / ricotta

as a starter € 19.–
as a main course € 25.–

Oyster [Pléiade Poget N°.2] / lemon

per piece € 7.90

Oyster [Pléiade Poget N°.2] / jalapeño / cucumber

per piece € 8.90

SOUPS

Crustacean [bisque] / prawn dim sum / saffron / dill

€ 20.–

Pea and coconut [crème] / grilled courgette / mint – *vegan* –

€ 14.–

BEST OF GRILLROOM

Tatar [German heifer] / horseradish / brik batter / beef stock

€ 26.–

Organic egg yolk [“Hof Beitelhoff”, Wolbeck] / potato /
brown butter / baby spinach

€ 18.–

MAIN COURSES / CUTS

Fillet of beef [Rossini style] / truffle beurre blanc / mushroom / steak fries	€ 55.-
– optionally with Happy Foie Gras	+ € 15.-
Sea scallops [Canada] / cauliflower / artichoke / risotto	€ 49.50
Portobello mushroom [grilled] / fermented mushroom broth / nishiki rice / pointed pepper – <i>vegan</i> –	€ 30.-
Fillet of beef [Germany] 200 g	€ 44.-
Brisket [USA – slow-cooked] 200 g	€ 42.-
Sea scallops [Canada] 110 g	€ 38.-
Pulpo [Spain] 200 g	€ 35.-
Tuna [Japan] 150 g	€ 39.-

SECONDARY CUTS

*The meat cuts are served as follows: **Chateaubriand** = 600 g.
Tomahawk in whole = 800–1200 g, all others from 200 g*

Chateaubriand* [Germany]	<i>per 100 g</i>	€ 23.-
Tomahawk* [Germany / dry aged]	<i>per 100 g</i>	€ 19.-
Skirt [Australia]	<i>per 100 g</i>	€ 24.-
Tri Tip [USA]	<i>per 100 g</i>	€ 20.-
Wagyu ["Hof Holtmann", Münster]	<i>per 100 g</i>	– daily rate –
Wagyu [Kagoshima/Japan]	<i>per 100 g</i>	– daily rate –

** Patience is taste. Please note a resting time of up to 60 minutes.*

SAUCES

each € 4.50

- BBQ jus [+ € 1.50]
- Café de Paris sauce
- Miso hollandaise
- Truffle cream
- Jalapeño relish

SIDE DISHES

each € 7.-

- Chipotle fries / sea salt
- Mashed potatoes / herbs / fried onion / [white truffle butter + € 1.50]
- Hasselback potato / crème fraîche / garden cress
- Grilled king oyster mushroom / bacon / honey from the ATLANTIC roof
- Green asparagus / tomato / hard cheese
- Aubergine tartare / ras el-hanout / basil
- Romaine lettuce / sushi vinegar / salt lemon / pomegranate
- Truffle fries / truffle cream / parmesan [+ € 3.50]

MENU CARTE BLANCHE

Experience a culinary journey through our restaurant in several courses
and be surprised of our seasonal creations!

Petit Voyage [Appetiser / Starter / Iced Interlude /
Main Course / Dessert / Petit Fours] € 100.-

Grand Voyage [Appetiser / Starter / Soup / Intermediate
Course / Iced Interlude / Main Course / Dessert / Petit Fours] € 125.-

- Wine pairing: aperitif, three accompanying wines, digestif + € 59.-

- Non-alcoholic pairing: aperitif, three mocktails, espresso + € 89.-

*Please let us know your special wishes or any food intolerances –
of course we will try to take them into account.*

HOT BEVERAGES

Espresso	€ 3.50
Double espresso	€ 4.90
Espresso macchiato	€ 3.80
Coffee creme	€ 3.90
Milk coffee	€ 4.90
Cappuccino	€ 4.50
Latte Macchiato	€ 4.90
<i>With oat milk / soy milk / lactose-free milk</i>	+ € 1.00
Glass of tea from PURE TEA – <i>large selection</i>	0.4 l € 5.50

All prices include the applicable VAT.