



Empfehlungsmenü | Menu suggestion

Vorspeise | Starter

Gegrillte Wassermelone | Ziegenkäse | Erdnuss

Grilled Watermelon | Goat Cheese | Peanut
2016 Sekt Allendorf 0,1l

Hauptgang | Main course

Hähnchenbrust | Rosmarin - Jus | Grillgemüse | Salat

Chicken Breast | Rosemary Jus | Fried Vegetables | Salad
2018 Weingut Roth Grau-& Weißburgunder, Württemberg 0,2l

Dessert

Maracuja | Vanille | Sauerrahmeis

Passion Fruit | Vanilla | Sour Cream Ice
Taylors Tawny Port 5cl

3 Gang Menü
3 courses Menu
32 €

3 Gang Menü mit korrespondierendem Wein
3 courses Menu with corresponding wine
44 €

Vorspeisen | Starters

Büffelmozzarella | Thai Spargel | Kirschtomate | junger Spinat

Buffalo mozzarella | Baby Asparagus | Cherry Tomato | Baby Spinach

12,50

Gebeitzte Lachsforelle | Mango | Avocado | Baby Leaf

Marinated Salmon Trout | Mango | Avocado | Baby Leaf Salad

13,50

Gegrillte Wassermelone | Ziegenkäse | Hähnchen - Satée | Erdnuss

Grilled Watermelon | Goat Cheese | Chicken Satée | Peanut

11,50

Suppen | Soups

Karotte | Aprikose | Pinienkerne

Carrot | Apricot | Pine Nuts

7,00⁵

Zwiebellauch | Garnele | Wasabi

Leek | Prawns | Wasabi

8,50^{1.5}

Pfirsich | Kokosmilch | Chili | Ingwer | Gin

Peach | Coconut Milk | Chili | Ginger | Gin

6,50

Fleisch & Fisch | Meat & Fish

Regionales Rinderfilet 200g | Rumpsteak dry aged 180g

Regional filet of beef 200g | Rumpsteak dry aged 180g

32,50 | 26,00

Lammhüfte 170g | Rib Eye 250g | Hähnchenbrust 180g

Lamb haunch 170g | Rib eye 250g | Chicken breast 180g

23,50 | 19,50 | 28,00

Filet vom schwarzen Heilbutt 200g | Lachssteak 200g

Fillet of black halibut 200g | Salmon steak 200g

20,50 | 22,50

Bitte wählen Sie eine Sättigungsbeilage, ein Gemüse und eine Sauce.

Please choose one side dish, one vegetable and one sauce.

Steakhouse Fries | Süßkartoffelpommes² | Bratkartoffeln | Risotto

Steakhouse Fries | Sweet potatoe fries² | Risotto | Fried potatoes^{2,6}

Grillgemüse | Speckbohnen^{2,6} | Spinat | Salat

Fried vegetables | Beans & Bacon^{2,6} | Spinach | Salad

BBQ Sauce von 12 Jahre altem Bowmore Whisky | Pfeffersauce

Rosmarin – Jus | Maracuja Beurre Blanc | Dillschaum

BBQ sauce from Bowmore Whisky 12 Years | Pepper sauce

Rosemary Jus | Passionfruit beurre blanc

5th Avenue Classics

Caesar Salad

Hähnchenbruststreifen | Parmesan | Zitronen-Senfdressing
Strips of chicken breast | Parmesan | Lemon-mustard-dressing
13,50 ^{1,2,4,5}

Sheraton Club Sandwich

Truthahnbrust | Spiegelei | Eisbergsalat | Tomate
Gurke | Käse | Speck | Steakhouse Fries
Breast of turkey | Fried egg | Iceberg lettuce | Tomato
Cucumber | Cheese | Bacon | Steakhouse Fries
17,50 ^{2,4,5,6}

Harry's New-York Bar Burger

Regionales Rind | BBQ Sauce von 12 Jahre altem Bowmore Whisky
Salat | Tomate | Gurke | Käse | Speck | Steakhouse Fries
Regional beef | BBQ sauce from Bowmore Whisky 12 Years
Salad | Tomato | Cucumber | Cheese | Bacon | Steakhouse Fries
18,50 ^{2,4,5,6}

Wiener Schnitzel

Kalbschnitzel | Bratkartoffeln | Beilagen Salat | Preiselbeeren
Escalope of veal | Fried potatoes | Small mixed salad | Cranberries
24,50 ^{2,4,5,6,7}

Kitchen`s Special

Probieren Sie die Favoriten des Küchenteams
Try the favourites of our kitchen crew

Forelle „Müllerin“ | Kartoffeln | Butter | Zitrone | Mandel

Trout „Müllerin“ | Potato | Butter | Lemon | Almond
21,50⁶

Pappardelle | Spinat | Orange | Pinienkerne

Pappardelle | Spinach | Orange | Pine Nuts
16,50

Service Special

Probieren Sie hausgemachte Limonaden 0,4l , kreiert von unserem Team.
Try our homemade lemonades 0,4l, created by our team.

Gurke | Minze | Limette

Cucumber | Mint | Lime
by Martin
3,90

Minze | Grenadine | Bitter Lemon^{4,12}

Mint | Grenadine | Bitter Lemon^{4,12}
by Lukas
3,90

Orange | Maracuja | Ginger Ale¹

Orange | Passion fruit | Ginger Ale¹
by Julia
3,90

Dessert & Coffee & After Dinner Drinks

Mascarpone - Tarte | Banane | Haselnuss | Whisky

Tarte of Mascarpone | Banana | Hazelnut | Whisky
7,00

Schokolade | Macadamia | Kirschsorbet

Mouse au Chocolate | Macadamia | Sorbet of Cherries
8,50

Maracuja | Vanille | Sauerrahmeis

Passion Fruit | Vanilla | Sour Cream Ice
8,00

Digestif

Grappa Sibona Reserva Botti da Rum	4cl 13,00
Grappa Sibona Reserva Botti da Sherry	4cl 13,00
Grappa Sibona Reserva Botti da Tennessee Whiskey	4cl 13,00
Ramazzotti	4cl 6,50
Averna	4cl 6,50
Walcher Willi	4cl 12,00

Hot Drinks

Kaffee Crème ^{9,10}	Tasse 3,50
Espresso ^{9,10}	Tasse 3,00
Doppelter Espresso ^{9,10}	Tasse 4,50
Cappuccino ^{9,10}	Tasse 3,90
Latte Macchiato ^{9,10}	Tasse 4,50
Milchkaffee ^{9,10}	Tasse 4,50
Tee – Verschiedene Sorten ⁹	Glas 3,50