



# waterkant

GRILL | FISH | BAR

## Starters

|   |                  |
|---|------------------|
| „Vierländer“ leaf salad (with grilled octopus + € 4,00)                         | € 8,00           |
| Caramelized goat cheese with grilled fennel & orange dressing                   | € 12,00          |
| Sherry matie with apple, leek, yogurt & celery                                  | € 9,00           |
| „Finkenwerder“ smoked eel with roasted dark rye bread & seasoned scrambled eggs | € 16,00          |
| Lobster „a la nage“ with lobster bisque   | € 21,00          |
| Original American Crabcake  | € 14,00          |
| Vitello tonnato with capers & tuna tartar                                       | € 17,00          |
| Scampi in hot olive oil with baguette   | € 21,00          |
| Mussels in white wine root sauce  | € 10,00/ € 18,00 |
| Artichoke risotto   | € 9,00           |
| Truffled leaf spinach with poached egg  | € 14,00          |
| Fried sage gnocchi with Pecorino  | € 12,00          |
| Goose liver with mashed potatoes & caramelized apples                           | € 18,00          |

## Liquid

|  |        |
|--|--------|
| Onion soup with white wine & cheese croutons | € 8,00 |
|--|--------|

### Bouillabaisse „waterkant“

North Sea fish, king prawn, scallops, bread & aioli

**Starter € 12,00**

**Main Course € 24,00**

## Meat (main courses - sides of the season included)

|  |                 |
|--|-----------------|
| „Wiener Schnitzel“ with cucumber salad   | € 24,00         |
| Braised ox cheeks with red wine shallots | € 25,00         |
| Grilled filet of beef 180g or 250g       | € 29,00/€ 39,00 |

## Dare to Share

for 2 persons...

### Grand Aioli

Shrimps, mussels, oysters,  
grilled & raw vegetables, homemade aioli  
with roasted bread & potatoes

**€ 16,00 p. Pers.**

### Skewer „waterkant“

Fish, seafood & chicken with cucumber relish,  
peanut sauce & spicy papaya salad

**€ 15,00 p. Pers.**

## Seafood Delicacies

### Oysters „Imperial“

€ 6,00

oder

### „Sylter“ oysters

€ 4,00

lemon & cheddar bread

DIECKMANN & HANSEN

SEIT 1869 CAVIAR

### One caddy Caviar Osietra (125g) for two

Toast bread, butter, crème fraîche & lemon

„Beluga“ vodka

**€ 99,00**

## GRILLED FISH

Whole fishes for 1 to 6 people depending on seasonal offers.

Our homemade changing side orders & sauces will be simply served to you...

...in the middle of the table - easy to share.

**„There is nothing else to worry about!“**

### Shellfish

|               |         |                   |         |
|---------------|---------|-------------------|---------|
| Four scallops | € 26,00 | Three king prawns | € 30,00 |
|---------------|---------|-------------------|---------|

### Fish

|                            |                 |                                 |         |
|----------------------------|-----------------|---------------------------------|---------|
| Turbot chop in fond        | € 36,00         | Whole Loup de Mer               | € 39,00 |
| Tuna steak                 | € 29,00         | Whole Loup de Mer in salt dough | € 39,00 |
| Skin grilled salmon fillet | € 29,00         | Whole gilthead without bones    | € 24,00 |
| Whole sole                 | € 49,00         | Codfish chop in fond            | € 27,00 |
| Octopus                    | € 14,00/€ 28,00 |                                 |         |

