



**“True happiness is to enjoy the present”**

Lucius Annaeus Seneca

**A warm welcome to our Johann’s Restaurant!**

After a hectic, eventful or even exciting day, at last it’s time to relax.

Let the kitchen team indulge you with high-quality and regional products of German and international cuisine.

Our service team looks forward to hearing your wishes and to looking after you discreetly and charmingly.

Should you have questions about allergens in our food, please do not hesitate to speak to our service team at Johann’s Restaurant. Information can also be found on the last page of the menu.

So sit back, relax and enjoy!

If we do everything right, we hope you will want more of the same and will come again soon.

Wishing you an enjoyable meal,

Your Service Team at  
Johann’s Restaurant

## Starters

<b>Beef carpaccio</b> <sup>1,4,11</sup> Truffle cream / pearl onions / mustard caviar / raspberry vinegar	€ 18.50
<b>Scallop</b> <sup>2,4,11</sup> Vanilla / Parsnip / Trout caviar	€ 21.50
<b>Appetiser etagere "Böttcherhof" for 2 persons</b> of the chef's choice (Including soup, salmon tartare, prawns, Caesar salad, etc.) <sup>1,2,4,5,7,9,12,13,</sup>	€ 35.00

## Soups

<b>Tomato consommé</b> <sup>1,9</sup> Deep - fried wontons with ricotta	€ 11.50
<b>Pumpkin soup</b> Pumpkin seed oil / toasted pine nuts	 € 12.50
<b>Coconut and lime soup</b> <sup>3</sup> Black tiger prawns / Ghoe cress	€ 13.50

## Salads

<b>Crispy baked coconut tiger prawns</b> <sup>1,3,5,6,7,9,13</sup> Cucumber - Wakame - Salad / sweet chilli sauce / Lime and ginger dressing	€ 22.50
<b>Caesar salad</b> <sup>1,4,5,9,12</sup> romaine lettuce leaves Caesar dressing / Parmesan / garlic croutons / fried bacon	€ 17.50
<u>with your choice of:</u>	
- fried chicken breast	€ 14.00
- sautéed king prawns, 6 pieces	€ 17.00
- fried salmon fillet 200 g	€ 17.00
- fried beef tenderloins strips 160g	€ 18.50

## Main course fish

<b>Salmon steak</b> <sup>1,4,9</sup>	
Orange and walnut crust / prosecco foam / wild broccoli / Polenta	€ 29.50
<b>Hamburger pan fish</b> <sup>2,3,4,5,7,9,12</sup>	
3 fish fillets / giant shrimp mustard seed sauce / fried potatoes / bacon / cucumber salad	€ 31.50
<b>Pike-perch fillet</b> <sup>2,4,9</sup>	
Herb butter / salicorne / cherry tomatoes / tagliatelle	€ 31.50

## Main course meat

<b>Hamburg kale plate</b> <sup>5,7,9,12</sup>	
Kale / cabbage sausage / smoked pork chop / caramelised potatoes St. Pauli mustard 'Smoke on the Waterkant'	€ 28.50
<b>Duck breast „Umami“</b> <sup>5,7,12,13</sup>	
Umami glaze / Jus / wild broccoli / sweet potato cream	€ 35.50
<b>Wild boar kisses blueberry</b> <sup>6,7,9</sup>	
Wild boar ragout / gravy / blueberries / brussels sprouts / tagliatelle	€ 36.50
<b>Entrecôte „Grass Fed“</b> <sup>1,4,7,12</sup>	
Jus / Port wine shallots / honey carrots / Truffle Potato Gratin	€ 44.50

## Main course vegetarian

<b>Mascarpone risotto</b> <sup>4,11</sup>	
Mascarpone / caramelised pear slices / walnuts	€ 23.50

## Pasta from our own production

<b>Spaghettoni „Kale“</b> <sup>9,11</sup>		
Homemade spaghettoni / kale pesto / walnuts / apple		€ 20.50
<b>Tartufo Spaghettoni</b> <sup>9</sup>		
Homemade spaghettoni / Prosecco truffle sauce / truffle oil		€ 25.50
<b>Tagliatelle di Fiume</b> <sup>3,4,9</sup>		
Tagliatelle / prawns / tomatoes / lobster butter / spring onions		€ 27.50

### to choose with:

- Fried chicken breast 160g	€ 14.00
- Prawns 6 pieces	€ 17.00
- Fried salmon fillet 200g	€ 17.00
- Fried beef strips 160g	€ 18.50

## Desserts

<b>Baked plum</b> <sup>1,4,9,11</sup> Plum / marzipan / vanilla foam / brittle	€ 12.50
<b>Meringue Perdu</b> <sup>1,4</sup> Blueberries / whipped cream	€ 13.50
<b>Kaiserschmarrn</b> <sup>1,4,9</sup> Finkenwerder apple sauce / cream	€ 13.50
<b>Hot chocolate lava</b> <sup>1,4,9</sup> Raspberry sorbet / crumble	€ 14.50

## Recommendation

<b>Jordan Olivenöl</b>	0,5 l	€ 19.50
	0,75 l	€ 24.50

Origin:	Island of Lesbos / Greece, Plomari region
Olive varieties:	Adramitiani & Kolovi
Cultivation:	terraced olive groves
Harvest:	October & November / hand harvest with sticks and rakes
Further processing:	processed naturally. Possible clouding and a sometimes occurring sediment are characteristics of natural and high quality processing
Production:	cold extraction process (below 80.6°F)
Storage:	coll and dark at max. 77.0°F
Shelf life:	up to 18 months (unopened up to 24 months)



## Allergenic ingredients

**Dear guest,**

For information about ingredients in our dishes that may cause allergies or intolerances, please refer to the list below or ask our service team at Johann's Restaurant.

1. eggs
2. fish
3. crustaceans
4. milk
5. celery
6. sesame seeds
7. sulfur dioxide & sulphites
8. peanuts
9. cereals containing gluten
10. lupine
11. nuts
12. mustard
13. soybeans
14. molluscs