



"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

Deep-fried cream cheese and fig praline ^{1,4,7,9}

Calvados vinaigrette / rocket salad € 14.50

Salmon ceviche ^{2,7}

Avocado / citrus fruits / pomegranate seeds / wild herb salad € 18.50

Caprese 2.0 ^{4,7}

Tomato sorbet / basil gel / mozzarella foam / olive dust € 19.50

Beef tartare „Johann´s“ ^{1,4,9,12}

Mustard caviar / fried egg yolk / homemade pan-fried bread € 22.00

Soups

Apple cider soup ^{5,7}

Chilli caviar / fried celeriac



€ 10.50

Lobster cream soup ^{4,5,7}

Mango chutney / apple

€ 16.50

Salads

Lamb's lettuce ⁹

hot balsamic-honey-bacon dressing / cherry tomatoes /
pomegranate / croutons

€ 15.50

Caesar salad ^{1,4,5,9,12}

romaine lettuce leaves

Caesar dressing / Parmesan / garlic croutons / fried bacon

€ 17.50

with your choice of:

- fried chicken breast € 14.00
- sautéed king prawns, 4 pieces € 16.00
- fried salmon fillet 160 g € 17.00
- fried beef tenderloins strips 160g € 18.00

Main course fish

Fried pikeperch fillet ^{1,2,4,9}

herb sauce / melted cherry tomatoes / salicorns
homemade tagliatelle

€ 26.00

Grouper fish ^{2,4,7,12,14}

Lemongrass - chilli marinade / creme fraîche / wild broccoli
Herb potato mash

€ 29.50

Hamburger pan fish ^{2,3,4,5,7,9,12}

3 fish fillets / giant shrimp
mustard seed sauce / fried potatoes / bacon / cucumber salad

€ 31.50

Main course meat

Mojito - style chicken breast ^{4,5,7}

Lime jus / wild broccoli / polenta - chilli fries

€ 27.50

Sliced fillet of Duroc pork ^{4,7,12}

Calvados jus / kale / potato gratin

€ 28.00

Braised veal cheeks „Back to the roots“ ^{4,5,7}

Barolo jus / root vegetables / truffle puree

€ 34.50

Rump steak „Chimchurri“(200g) ^{1,4,6,7}

Grilled spring leek / potato fritters

€ 36.50

Main course vegetarian

Mushroom ragout on toasted brioche ^{1,4,9}

Roasted brioche / onion marmalade / lamb's lettuce

€ 19.00

Open asparagus lasagne ⁹

Truffle sauce / green asparagus / tomato crumble
Semi - dried tomatoes



€ 21.50

Pasta from own production

Spaghetti garlic and oil ^{1,9}

Spaghetti / garlic / olive oil / Chilli pepper

€ 16.50

Penne Puttanesca ^{1,7,9}

Penne / tomato sauce / olives / capers / chilli pepper

€ 20.50

Pasta a la Press ^{1,3, 4,9}

Tagliatelle / basil pesto / tiger prawns

€ 26.50

with your choice of:

- fried chicken breast € 14.00
- sautéed king prawns, 4 pieces € 16.00
- fried salmon fillet 160 g € 17.00
- fried beef tenderloins strips € 18.00

Desserts

Hamburger red fruit jelly ^{1,4}

Vanilla sauce € 10.50

Warm homemade chocolate cake ^{1,4,11,13}

Raspberry sorbet € 12.50

Fried Ice Cream „Madagascar“ ^{1,4,13}

White pepper ice cream / hot cherries € 13.50

Cheese

Frisian blue cheese ^{1,4,7,9,11,12}

Mustard caviar / pear confit / fruit bread € 15.50

We would recommend the following wine to accompany the cheese selection:

Palatinate:

2018 Pinot Blanc Emil Bauer, dry.

Estate bottling: Emil Bauer & Sons.

Elegant Pinot Blanc, vinified dry with a subtle aroma,	0,1 l	€	4.25
that reminds of green nuts, apple, citrus fruits or fresh pineapple.	0,2 l	€	8.50

Recommendation

Jordan Olivenöl	0,5 l	€	15.00
	0,75 l	€	19.00

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)

Our chef recommends
a 3-course surprise menu

Appetizer

Main course

Dessert

3-course menu € 52.00

Wine tour € 27.50

each per person

Our chef recommends
a 4-course surprise menu

Appetizer

Soup

Main course

Dessert

4-course menu € 61.00

Wine tour € 35.50

each per person



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