



“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

Beef carpaccio ^{5,7,9} Lamb's lettuce / caramelised pear slices / walnuts / Calvados dressing	€ 22.50
Scallop Rockefeller ^{1,14} Scallop / spinach / hollandaise	€ 24.50
Appetiser etagere "Böttcherhof" for 2 persons of the chef's choice (Including soup, tartare, scallop, Caesar salad, etc.) ^{1,2,4,5,7,9,12,13,}	€ 35.00

Soups

Parmesan soup ^{4,9} Jamón Serrano chip / truffled croutons	€ 12.50
Essence of wild mushrooms 'Asia Style' ^{1,4,9} Vegetable julienne / udon noodles / peanuts	€ 15.50
Crab cream 'Johann's' ^{4,5,7} Dill cream / artichoke	€ 17.50

Salads

I Love Avocado ^{1,4,9} Fried avocado / avocado tartar / avocado ice cream	€ 17.50
Caesar salad ^{1,4,5,9,12} romaine lettuce leaves Caesar dressing / Parmesan / Semi dry tomatoes / garlic croutons / fried bacon	€ 17.50
<u>with your choice of:</u>	
- fried chicken breast	€ 14.00
- sautéed king prawns, 6 pieces	€ 16.00
- fried salmon fillet 160 g	€ 17.00
- fried beef tenderloins strips 160g	€ 18.50

Main course fish

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

Fillet of turbot

2,4,9

Homemade tagliatelle / salicornia / cherry tomatoes / herb butter € 32.50

Salmon "Umami Red"

2,6,7,13

Lemon sauce / snow peas / mashed potatoes € 33.50

Main course meat

Maispouladenbrust "Spicy Lemon"

4,5,7,13

lemongrass / chilli / jus / cherry tomatoes / potato mousseline € 28.50

Poacher's plate

1,5,7,9,11

Venison, roe deer, wild boar medallions / cranberry jus /
plucked Brussels sprouts / potato gratin € 36.50

Pork tomahawk 350g "Dry Aged"

4,7,12

Herb butter / triplets potatoes / salad bouquet € 39.50

Beef filet steak "Grass Fed"

1,4,6,7,13

Herb butter / Vichy carrots / rosemary potatoes € 40.50

Main course vegetarian

Risotto ai Funghi

Porcini mushrooms / Grana Padano € 24.50

Pasta from our own production

Spaghetti "Aglio e Olio" ⁹

Garlic / chili / Jordan olive oil / Grana Padano € 15,50

Pasta "sea asparagus" ⁹

homemade penne / samphire / lemon oil / cherry tomatoes € 17.50

Tagliatelle di Fiume ^{3,4,9}

Tagliatelle / prawns / tomatoes / lobster butter / spring onions € 27.50

to choose with:

- Fried chicken breast 160g € 14.00
- Prawns 6 pieces € 16.00
- Fried salmon fillet 160g € 17.00
- Fried beef strips 160g € 18.50

Desserts

Fruity tempura ^{1,4,9}

Banana / pineapple / honey / homemade almond ice cream € 12.50

Kaiserschmarrn ^{1,4}

Plum roaster / cream € 13.50

Hot Chocolate Lava

Raspberry sorbet / crumble € 13.50

Cheese

Grana Padano ^{4,7,9,11,12}

Fruit bread / onion confit / fig mustard € 15.00

Recommendation

Jordan Olivenöl

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)

Our chef recommends
a 3-course surprise menu

Appetizer

Main course

Dessert

3-course menu € 53.50

Wine tour € 27.50
each per person

Our chef recommends
a 4-course surprise menu

Appetizer

Soup

Main course

Dessert

4-course menu € 64.50

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