

# TERRA

## APERITIF

<b>Alois Kiefer Riesling Sekt</b> Brut	11
<b>Lanson Champagne</b> Brut	22
<b>Gosset Rosé Champagne</b> Brut	25
<b>Riesling trifft Holler</b> Riesling Sekt / Gin / elderflower	14
<b>The Wolfsburg One</b> Wolfsburg Gin / Schweppes Tonic	15
<b>House aperitif</b>	15

## Starters

<b>Seasonal Salad</b> Various leaf salads / cherry tomatoes / cucumber / snow peas / balsamic pearls / roasted nuts / lime vinaigrette or balsamic dressing	10 / 16
<b>Silce of "Feersisch Rind" (heifer meat)</b> Wild herbs / mustard seed / lime	20
<b>Pickled mackerel</b> Tamarillo / radish / cilantro coriander	18
<b>Sweet Potatoes (vegan)</b> Lettuce / coconut / curry	18

## Soup

<b>Kohlrabi cream Soup (vegan)</b> Baked parsley / lemon	12
<b>Iced Cucumber Yoghurt Soup</b> North Sea shrimp / passion fruit / puff pastry stick	12

## MAIN COURSES

### FISH

<b>Fried plaice fillet</b> Bacon / onion / samphire / potato / lemon veloute	30
<b>Salmon fillet fried on the skin</b> Swiss chard / potato and saffron purée / Riesling sauce	30

### VEGETARIAN

<b>Grilled Cauliflower slices (vegan)</b> Chili / sesame / snow peas / vegetable jus	22
<b>Tagliatelle (vegan)</b> Mediterranean vegetables / arugula / roasted nuts	22
<b>Homemade thyme Gnocchi</b> Spinach / goat cheese / pine nuts	22
<b>Baked Halloumi</b> Mango / cherry tomato / spring onions / quinoa	22

## TERRA MENU

### Our menu recommendation of head chef Fabian Schröter

3-course menu 65 / wine pairing 30
4-course menu 80 / wine pairing 40
5-course menu 85 / wine pairing 45

*The menus will only be served table wise.*

## BEEF CHOP

from our „Dry Ager“

Matured on bone for six weeks  
in our own ripening cabinet

**100 g / 15**  
available from 600 g

**As side dishes we serve:**  
Oven vegetables / triplets / Béarnaise sauce / jus

## STEAK CUTS

<b>Rack of lamb</b>	<b>180 g</b>	36
<b>beef tenderloin</b>	<b>120 g / 180 g</b>	39 / 45
<b>Ribeye</b>	<b>300 g</b>	52

**As side dishes we serve:**  
Oven vegetables / triplets / Béarnaise sauce

## BRAISED

<b>Boiled fillet of "Feersisch Rind" (heifer meat)</b> Snow peas / young carrots / potato / horseradish	32
<b>Braised veal cheek</b> Oven vegetables / onion jam / triplets / jus	32

## DESSERTS

<b>White Chocolate Tart (vegan)</b> Original Beans chocolate / melon / mint	12
<b>Flamed cream</b> Cherry / cocoa / bourbon pepper	12
<b>Cheese selection</b> Black walnuts / apple mustard / breadstick	15

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personnel for assistance.  
All prices are in € and include 19 % VAT for drinks and 7 % VAT for food