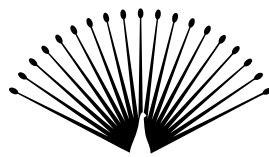




## Digestif of the day

6.5



# PRIME

Restaurant & Bar

### Our cooking levels:

**BLEU:** The steak is seared to a light shade of gray. Inside it is cool, completely red and raw.

**MEDIUM RARE:** The steak is colored red in the middle.

**MEDIUM:** A hot, red core is surrounded by a pink layer. The crust is medium brown.

**MEDIUM WELL:** There is still a touch of pink in the center.

**WELL DONE:** The steak is brown inside and out and has an appetizing crust.



### COLORFUL ASPARAGUS SALAD 12.5

avocado · bread chip · mango dressing

### STRALSUNDER FISH POT 11.0

root vegetables · sour cream

## Starters

### PRIME CAESAR SALAD 11.0

romaine lettuce · croûtons · bacon · parmesan  
caesar-dressing

with roasted corn-fed poulard breast **16.0**

with three roasted black tiger prawns **20.9\***

### GARLIC BAGUETTE 3.5



### CHICKPEA-LAMBS LETTUCE SALAD 12.5

cucumber · red onions  
honey · arugula

### BEEF CARPACCIO 16.0

arugula · balsamic · olive oil  
parmesan

## Regional

### ASPARAGUS CAPPUCINO

puff pastry stick · serrano ham

### FISH & CHIPS STRALSUNDER STYLE

fish nuggets · steakhouse fries · remoulade

### WHOLE SEA BREAM \*

braised vegetables · young garlic · roasted potatoes

### WIENER SCHNITZEL

fried potatoes · cranberries · lemon

### HOME-SMOKED SALMON TROUT \*

spelt bread · tomato salad

### BOILED BEEF

horseradish sauce · carrots · young potatoes

### TENDER WHEAT RISOTTO

green asparagus · oyster mushroom · arugula

### TWO KINDS OF BAKED POTATOE

lamb's lettuce · balsamic dressing

\* as part of the half board for additional **5.0**

## Saisonal

8.5

### Asparagus spears

11.5

with hollandaise and young  
potatoes

24.9

16.5

26.0

with Wiener Schnitzel \*

21.0

35.5

24.5

with poached salmon fillet \*

19.0

31.0

15.9

with nut ham and ham \*

27.0

## From the grill

### DUROC PORC STEAK (200g)

17.9

### RUMPSTEAK (200g)\*

24.9

### CORN-FED CHICKEN BREAST (180g)

17.9

### VEAL HIP STEAK (200g)\*

19.9

### PIKEPERCH FILLET (200g)

18.0

### CHICKEN PRIME BURGER

17.9

chicken breast · red onions · tomatoes  
gherkins · prime sauce

### MAKE IT DOUBLE

23.9

### DRY AGED PRIME CHEESEBURGER

18.9

bacon · red onions · tomatoes · gherkins  
cheese · prime sauce

### MAKE IT DOUBLE

25.9

All burgers include a side dish of your choice.

### PIMP UP YOUR DISH:

### SURF' N' TURF OPTION\*

12.5

Three black tiger prawns on top

## Side dishes

each 5.0

### SMALL CAESAR SALAD

### BROCCOLI

### BRAISED VEGETABLES

### ASPARAGUS RAGOUT

### ROASTED POTATOES

### SWEET POTATOES FRIES

### STEAKHOUSE FRIES



## Sauces

each 3.5

### PEPPER CREAM SAUCE

### CHIMICHURRI

### THYME JUS

### SAUCE BÉARNAISE

### SAUCE HOLLANDAISE

## Butter

each 1.5

### HERB BUTTER

### GARLIC BUTTER

## Desserts

each 8.5

### CHOCOLATE CAKE

vanilla ice cream · waffle

### COFFEE PARFAIT

wild berries · mint

### VEGAN SEMOLINA FLAMMERIE

mango compote



## Cocktails

**EVIL STRAWBERRY**  
rum · strawberry liqueur · lime juice · cream · banana juice

**CUBA LIBRE**  
Havana Club rum · lime · cola

**SEX ON THE BEACH**  
vodka · peach liqueur · orange juice · passion fruit juice  
cranberry juice

**PINK GIN WILD BERRY**  
Gordon's Pink Gin · Wild Berry

**SOUTH SEA MAGIC**  
Baileys · caramel syrup · lime juice · passion fruit juice

**MODERN COSMOPOLITAN**  
vodka · orangen liqueur · lime juice  
cranberry juice

**BATIDA CHERRY / BATIDA PASSION FRUIT**  
Batida de Côco · cherry juice or passion fruit juice

9.5



Woodruff Punch  
Aperol Spritz  
Wild Berry Lillet

9.0

**RHUBARB MOJITO**  
rum · elderflower syrup · lime juice · rhubarb juice  
mint

**SWIMMING POOL**  
rum · vodka · coconut syrup · blue curaçao syrup  
cream · pineapple juice

**BALTIC SEA CAIPI**  
sea buckthorn liqueur · Pitú Cachaca · lime · passion  
fruit juice

### NON-ALCOHOLIC COCKTAILS

**MAUI WAUI**  
blue curaçao syrup · lime juice · orange juice

**SHIRLEY TEMPLE**  
lemonade · ginger ale · lime juice · grenadine

**FLORIDA**  
pineapple juice · orange juice · mango juice · lime  
juice · grenadine

### White Wine

**Bründlmayer**  
Grüner Veltiner, Landwein 2023 **8 / 35**

**Karl Pfaffmann**  
Grauburgunder Silberberg 2023 **8 / 35**

**St. Antony**  
Riesling Rotschiefer 2022 **8 / 35**

**Gérard Bertrand**  
**Côteaux de Narbonne IGP**  
Héritage 118 Sauvignon Blanc 2022 **8 / 35**

**St. Antony**  
Chardonnay 2023 **8 / 35**

**Zehn Morgan**  
Rosenheck Riesling Kabinett 2022 **- / 40**

## Wine Selection

Glass 0.15l / Bottle 0.75l

### Rosé & non-alcoholic Wine

**St. Antony**  
Wunderschön Rosé 2023 **8 / 35**

**Torres Natureo blanco - non-alcoholic**  
Mascato d'Alexandria 2023 **8 / 35**

**Torres Natureo tinto - non-alcoholic**  
Garnacha, Syrah 2023 **8 / 35**



### Red Wine

**Markus Pfaffmann**  
Spätburgunder QBA, 2022 **8 / 35**

**Torres**  
Altos Ibéricos, Crianza 2019 **8 / 35**

**Tormaresca**  
Neprica Primitivo, Puglia IGT, 2022 **8 / 35**

**Gérard Bertrand**  
**Cité de Carcassonne IGP**  
Héritage 1130 Rouge Merlot 2023 **8 / 35**

**Miguel Torres Valle del Itata**  
Andica Cabernet Sauvignon, 2021 **8 / 35**

**Prunotto**  
Bansella Nizza DOCG, 2021 **- / 76**

## Sparkling Wine

Glass 0.15l / Bottle 0.75l

**ST. ANTONY RIESLING SPARKLING WINE NON-ALCOHOLIC** **8 / 35**

**KLOSTER EBERBACH RIESLING SPARKLING WINE BRUT** **12 / 50**

**LANGLOIS CHATEAU CRÉMANT DE LOIRE, ROSÉ** **- / 65**

## Draft Beer

Glass 0.3l / 0.5l

**RADEBERGER PILSNER** **4.5 / 6.5**

**STRALSUNDER PILS** **4.5 / 6.5**

**ALSTER | ALSTER sour** **4.5 / 6.5**

## Bottled Beer

0.5l

**STÖRTEBEKER WHEAT BEER** **6.0**

**WHEAT BEER NON-ALCOHOLIC** **6.0**

**STÖRTEBEKER BLACK BEER** **6.0**

**STÖRTEBEKER FREIBIER NON-ALCOHOLIC** **6.0**

## Soft's

**PEPSI / PEPSI ZERO / SPEZI / SPEZI ORANGE / 7UP** **3.0**  
**0.2l**

**RAUCH JUICES 0.2l** **3.5**  
orange, apple, multivitamin, banana, cherry,  
passion fruit, rhubarb, mango, pineapple, cranberry

**AS A SPRITZER 0,4l** **4.5**

**THOMAS HENRY 0.2l** **3.5**  
Tonic / Ginger Ale / Wild Berry

**SEA BUCKTHORN NECTAR 0.2l** **4.0**

**Mineral Water** **0.25l / 0.75l**

**GEROLSTEINER GOURMET** **3.0 / 7.0**  
classic / medium / still

## Coffee, Tea & Co.

**CUP OF CAFÉ CREMA** **3.0**

**ESPRESSO** **2.5**

**ESPRESSO "DOUBLE"** **3.5**

**CAPPUCCINO** **4.0**

**LATTE MACCHIATO** **4.5**

**MILK COFFEE** **4.5**

**HOT CHOCOLATE** **3.5**

**GLASS OF TEA DIFFERENT TYPES** **3.0**

## Specials

**HOT SEA BUCKTHORN NECTAR** **5.0**

**SEA BUCKTHORN GROG** **6.5**

**GROG (with Hansen Rum)** **5.0**

**IRISH COFFEE (with whiskey)** **6.5**

**RUSSIAN CHOCOLATE (with vodka)** **6.5**