



Martini
Bianco / Rosso / Extra Dry
€ 6.50



PRIME
Restaurant & Bar

Degrees of doneness:
BEEF: the Steak ist grey'ish
MEDIUM RARE: The English steak has some color in the centre.
MEDIUM: A hot, red core is surrounded by a pink layer.
MEDIUM WELL: A little bit pink in the centre.
WELL DONE: The steak is brown inside and out and has a crust



Pumpkin cream soup € 10.00
fresh herbs

USEDOM Fish soup € 10.00
Baltic fish / roots / Saffron

Appetizers

PRIME CAESAR SALAD € 12.00
Romana / Croitons / Bacon / Parmesan
Caesar-Dressing

EXTRAS
Turkey breast tenders + € 8.00
3 garlic prawns + € 12.00

HOMEMADE GARLIC BREAD € 6.50



Warm Goat Cheese € 16.00
Salad/nuts/pomegranate seeds

BEEF CARPACCIO € 16.00
Salad/ Parmesan / preserved Tomatoes

PRIME

Corn Poulard 24.50
pepper sauce / mixed beans / tater tots

DUROC Pork Fillet 25.50
cream mushrooms/duchess potatoes

calf's liver Berliner Way 25.50
apple-onion / mashed potatoes

Braised Ox Cheeks 26.50
Glazed carrots/potato-sellery-puree

WIENER SCHNITZEL 28.00
cranberries / lemon / french fries

ZANDERFILLET 29.00
zucchini / herb rice

BALTIC SEA PLAICE FINKENWERDER ART 29.00
shrimps / bacon / onions / fried potatoes

DUETTE OF SALMON & REDFISH 29.00
spinach / potato-beetroot-mash

SAISONAL

Saddle of deer

*jus, pumpkin vegetables
and rosemary triplets*

€ 28.50

SPINACH RAVOLI

*zucchini vegetables and
Parmesan*

€ 21.50

FROM THE GRILL

DUROC PORK CHOP (350g) 23.00

RUMPSTEAK * (250g) 24.00

BEEF FILLET * (200g) 28.00

ENTRECÔTE * (280g) 28.00

SALMON FILLET (200g) 23.00

RED FISH FILLET (300g) 23.00

*all meals with a * are € 5 extra with halfboard*

all weight indications are raw

PRIME CHEESEBURGER (200g) 22.00
bacon / red onions / tomato / pickle
cheese / Prime Sauce / french fries

MAKE IT DOUBLE 400 g +8.00

PIMP UP YOUR DISH: SURF' N' TURF OPTION +12.00
3 garlic prawns

Side dishes

each € 5.00

SMALL CAESAR SALAD
ZUCCHINI
MIXED BEANS
FRENCH FRIES
TATER TOTS
ROSEMARY TRIPLETS
POTATO MASH
HERB RICE



Sauces

each € 4.00

PORT SAUCE
PEPPER CREAM SAUCE
CHIMMICHURRI
LIGHT FISH SAUCE

Butter

each € 3.00

HERBBUTTER

LEMON-CAPER-BUTTER

Desserts

each € 12.00

CREME BRÛLÉE
fresh fruits / crunch / mint

CHOCOLATE SOUFFLÉ
crumble / vanilla ice cream / mint

STRAWBERRY MASCARPONE TARTE
fresh fruits



FRUITY BITCH

berry vodka · elderflower syrup · Soda

RED BREEZER

apple vodka · Cranberry juice · Ginger Ale

PINKY & THE BRAIN

Gordon's Pink Gin · Tonic Water

GIN & TONIC

Tanqueray · Tonic Water

NEGRONI

Tanqueray · Campari · Red Vermouth

TTT

Tanqueray · Talisker Skye · Tonic

TEQUILA SUNRISE

Tequila · orange juice · pomegranate

Cocktails

10.50

*Aperol Spritz**Andalö Spritz*

10.50

HOLLY RHAB

Bourbon · Holunderblütensirup · Rhabarbersaft

STORMY DARKNESS

Myers Rum · Ginger Beer

BULLEIT RYEDEER

Bourbon Whisky · Jägermeister · Ginger Beer

PINEAPPLE COOLER

Pampero Dark · Ananassaft · Zitronensaft · Ginger Beer

DARK DREAMS

Tequila Gold · Cassis · Ginger Beer

MIKES MULE

Vodka · Cranberrysaft · Ginger Beer · Gurke

TEGRONI

Tequila Silver · Campari · Roter Wermut

*White Wine***Bründelmayer**

Grüner Veltliner, 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 | 0.75 bottle

*Rosé & non-alcoholic Wine***St. Antony**

Wunderschön Rosé 2023

8/35

Torres Natureo blanco - alkoholfrei

Moscato d' Alexandria 2023

8/35

Torres Natureo tinto - alkoholfrei

Garnacha, Syrah 2023

8/35

*Red Wine***Markus Pfaffmann**

Spätburgunder QBA, 2022

8/35

Torres

Altos Ibéricos, Crianza 2019

8/35

Gérard Bertrand

Cité de Carcassonne IGP

Héritage 1130 Rouge, Merlot, 2023

8/35

Tormaresca

Neprica Primitivo, Puglia IGT, 2022

8/35

Miguel Torres

Valle del Itata

Andica Cabernet Sauvignon, 2021

8/35

Prunotto

Bansella Nizza DOCG, 2021

-/76

*Glass 0,15l / Bottle 0,75l***St. Antony Sparkling wine non alcoholic** 8/35**Kloster Eberbach
Riesling sparkling wine Brut** 12/50**Langlois Chateau
Crémant de Loire, Rosé** -/65**Beer on top** *Glass 0,3l / 0,5l***Radeberger Pils** 4,5/6**Rostock Dark** 4,5/6*Bottle***Schöfferhofer Wheat**
naturally cloudy/ non-alcoholic 0,5l 5,5**Radeberger Pils**
non-alcoholic 0,33L 4,5**Soft Drinks****Pepsi Coke, Pepsi Coke Zero,
Fanta, Sprite, Mezzo Mix 0,2l** 4.0**Rauch Juices 0,2l**Apple, orange, cherry, mango, cranberry,
pineapple, passion fruit, banana, rhubarb 4**All Juices as Spritzer 0.3l** 4,5**Thomas Henry 0,2l**

Bitter Lemon/ Tonic/ Ginger Ale/ Spicy Ginger 4

Mineral Water**Gerolsteiner 0.25l/ 0.75l**
Classic/ Medium/ Still 4/9**Hot Drinks****Cup of Café Crema** 3,5**Cappuccino** 4,0**Latte Macchiato** 4,5**Espresso single/double** 3/5**White Coffee** 4,5**Glass of TEA, different varieties** 3,5