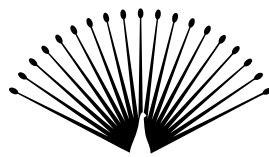




Digestif of the day

6.0



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.



RUCOLA SALAD 12.5

radishes · mozzarella · raspberry dressing

STRALSUNDER FISH POT 11.0

root vegetables · sour cream

Starters

PRIME CAESAR SALAT 11.0

roman lettuce · croûtons · bacon · parmesan
caesar-dressing

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

with roasted black tiger prawns **20.9***

GARLIC BAGUETTE 3.5



HOME MARINATED SALMON 12.5

pumpnickel thaler · onion jam
honey mustard sauce

BEEF CARPACCIO 16.0

arugular · balsamic · olive oil
parmesan

Regional

FISH & CHIPS STRALSUNDER STYLE

fish nuggets · steakhouse fries · remoulade

TROUT WHOLE*

pumpkin vegetables · roasted potatoes

RIBBON NOODLES

tomatoes · shallots · young garlic · mint

WIENER SCHNITZEL

fried potatoes · cranberries · lemon

HOME SMOKED RED BASS*

spelt bread · tomato salad

WILD BOAR GOULASH

bunched carrots · potatoe and parsley root puree

VEGETABLE CURRY

colorful carrots · basmati rice · pointed cabbage

POACHED SALMON FILLET*

caramalised broccoli · macaire potatoes

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

Saisonal

Chestnut soup

with chanterelles

7.5

Tranches of smoke goose breast

with apple compote and
marinated lamb's lettuce

15.9

Braised duck leg

with cherry red cabbage,
potato dumplings and
orange jus

26.5*

From the grill

DUROC PORC FILLET (200g)

17.9

RUMPSTEAK (200g)*

24.9

POULARD BREAST (180g)

19.9

LAMB FILLET (180g)*

21.9

VEAL HIP STEAK (200g)

19.9

CHICKEN PRIME BURGER

17.9

bacon · 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
POINTED CABBAGE WEDGES
CHERRY RED CABBAGE
COLORFUL CARROTS
ROASTED POTATOES
POTATO DUMPLINGS
STEAKHOUSE FRIES



Sauces

each 3.5

PEPPER CREAM SAUCE
CHIMICHURRI
THYMIANJUS
SAUCE BÉARNAISE

Butter

each 1.5

HERB BUTTER
GARLIC BUTTER

Desserts

each 8.5

CHOCOLATE CAKE
pistaccio ice cream · whipped cream

SPECULOOS PARFAIT
mint · cherries

VEGAN SEMOLINA FLAMMERIE
pear compote



Cocktails

9.5



Aperol Spritz
Seaberry Spritz
Wild Berry Spritz
Limoncello Spritz
Rhubarb Elderflower
Spritz

9.0

BLUE LAGOON

vodka · blue curacao syrup · lemonade

CUBA LIBRE

Havana Club rum · lime · cola

SEX ON THE BEACH

vodka · peach liqueur · orange juice · passion fruit juice
cranberry juice

GIN TONIC

Tanqueray gin · tonic water

SOUTH SEA MAGIC

Baileys · caramel syrup · lime juice · passion fruit juice

MODERN COSMOPOLITAN

vodka · orangen liqueur · lime juice
cranberry juice

BATIDA CHERRY

Batida de Côco · cherry juice

EVIL STRAWBERRY

rum · strawberry liqueur · lime juice · cream
banana juice

SWIMMING POOL

rum · vodka · coconut syrup · blue curacao syrup
cream · pineapple juice

TROPICAL CAIPI

Pitú Cachaca · raspberry syrup · lime juice · cane sugar
passion fruit juice

NON-ALCOHOLIC COCKTAILS

SUNSHINE

almond syrup · cream · passion fruit juice · orange juice

SHIRLEY TEMPLE

Sprite · ginger ale · lime juice · grenadine

FLORIDA

pineapple juice · mango juice · orange 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 **4.0 / 6.0**

Bottled Beer

0.5l

STÖRTEBEKER WHEAT BEER **6.0**

WHEAT BEER NON-ALCOHOLIC **6.5**

STÖRTEBEKER BLACK BEER **6.0**

STÖRTEBEKER FREIBIER NON-ALCOHOLIC **6.5**

Soft's

PEPSI / PEPSI ZERO / SCHWIP SCHWAP /
SCHWIP SCHWAP ORANGE / 7UP
0.2l **3.0**

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

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" **3.0**

CAPPUCCINO **3.5**

LATTE MACCHIATO **4.0**

MILK COFFEE **3.5**

HOT CHOCOLATE **3.5**

GLASS OF TEA DIFFERENT TYPES **3.0**

Punsch & Co.

GLÜHWEIN **5.0**

with rum or amaretto **6.0**

HOT APEROL **6.5**

