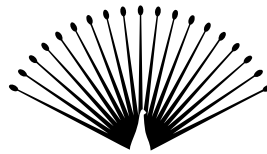




Digestif of the day

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.



WILD HERBS 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*

sugar snap peas · tomatoes · pointed peppers
roasted potatoes

RIBBON NOODLES

tomatoes · shallots · young garlic · mint

WIENER SCHNITZEL

fried potatoes · cranberries · lemon

HOME SMOKED RED BASS*

spelt bread · tomato salad

CALF GOULASH

bunched carrots · potatoe and parsley root puree

VEGETABLE CURRY

summer vegetables · basmati rice · green asparagus

POACHED SALMON FILLET*

caramalised broccoli · macaire potatoes

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

Saisonal

11.5

Carrot-ginger soup

with puff pastry stick

7.5

24.9

Two kinds of baked potato

with a small salad

15.9

16.9

25.5

21.0

24.5

Fried plaice

with roasted potatoes and
dill- cucumber vegetables

26.5*

19.0

25.0

From the grill

DUROC PORC FILLET (200g)

17.9

RUMPSTEAK (200g)*

24.9

POULARD BREAST (200g)

19.9

LAMB FILLET (180g)*

21.9

VEAL HIP STEAK (200g)

19.9

DRY AGED 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

ROASTED POTATOES

SUMMER VEGETABLES

SUGAR SNAP PEAS

BROCCOLI

POTATO HERB PUREE

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

CRÉME BRÛLÉE

mint · cherries

STRAWBERRIES ROMANOFF

vanilla ice cream · brittle · chocolate sauce



Cocktails

FRUITY BITCH

berry vodka · elderflower syrup · soda

RED BREEZER

apple vodka · cranberry juice · ginger ale

SEX ON THE BEACH

vodka · peachtree · orange juice · passion fruit juice
cranberry juice

GIN TONIC

Gordon's Gin · tonic water

SOUTH SEA MAGIC

Baileys · caramel syrup · lime juice · passion fruit juice

MARTINI POMEGRANATE

Martini · grenadine · soda

EVIL CHERRY

vodka · red wine syrup · cherry juice

9.5



Hugo
Aperol Spritz
Seaberry Spritz
Grapefruit Spritz
Limoncello Spritz

9.0

HOLY RHAB

Jim Beam · elderflower syrup · rhubarb 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

VIRGIN COLADA

coconut syrup · cream · pineapple 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 / 5.9**

STRALSUNDER PILS **4.5 / 5.9**

ALSTER | ALSTER sour **4.0 / 5.5**

Bottled Beer

0.5l

STÖRTEBEKER WHEAT BEER **5.9**

WHEAT BEER NON-ALCOHOLIC **5.9**

STÖRTEBEKER BLACK BEER **5.9**

STÖRTEBEKER FREIBIER NON-ALCOHOLIC **5.9**

Soft's

COCA COLA / COCA COLA ZERO / LIFT / FANTA / SPRITE / MEZZO MIX 0.2l **3.0**

RAUCH JUICES 0.2l

orange, apple, multivitamin, banana, cherry, passion fruit, rhubarb, mango, pineapple, cranberry

AS A SPRITZER 0,4l

THOMAS HENRY 0.2l

Bitter Lemon / Tonic / Ginger Ale

Mineral Water

0.25l / 0.75l

GEROLSTEINER GOURMET

classic / medium / still **2.5 / 6.5**

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**

