



# Seensucht®

Restaurant Bar Lounge

„Take your time and give your thoughts some space.

We stand for warmth, gregariousness and lifestyle.  
Because of this we are not only restaurateurs, first and  
foremost we see ourselves as hosts.

## Aperitif

<b>Rosemary</b> <i>Vodka   Pink Grapefruit   Lime   Rosemary</i>	7,50
<b>Giuseppe</b> <i>Vermouth white   Cynar   Limon   Orange Bitter</i>	6,50
<b>Bittersweet Symphony</b> <i>Vermouth Punt e Mes   Gin   Aperol   Lemon Twist</i>	7,50

## Our recommendation for you

<b>Andi's Power Hack</b> <i>- The Seensucht's meatball - Mashed potatoes   Cucumber salad   Pepper sauce   mustard</i>	9,90
<b>King of the Baltic Sea</b> <i>Cod fillet   Coconut moths   horseradish stew   mustard Espuma</i>	16,90
<b>Salmon filet</b> <i>pineapple-sweet potato salad   peanut dressing</i>	17,90
<b>Low carb Asia Style</b> <b>Teriyaki Vegetables 2,3,4</b> Optionally with:	5.90
Grilled octopus	8,50
Baked prawns	8,90
Chicken with Corn creme	12,00
Beef fillet tips	15,00
Tuna fish	18,20
<b>Truffle gnocchi</b> <i>Leaf spinach   Cherry tomatoes   Parmesan</i>	16,90

## Menu

### Appetizer

Carpaccio | Black Angus Cattle | Rocket | Parmesan | Truffle oil

### Main course

Grilled poular breast | Corn creme | Tomatoes spinach  
| Honey Balsamico Jus

### Dessert

Passion fruit Creme Brûlée

35,00

*Bon  
Appetit*

## Starters

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<b>Bread with Cream Cheese</b> <sup>2</sup>	3,50
<i>wheat baguette and wholemeal   herb cream cheese</i>	
<b>Canarian Potatoes</b> <sup>2</sup>	5,90
<i>aioli   herb dip   mojo sauce</i>	
<b>Carpaccio</b> <sup>1,2,3,5</sup>	12,80
<i>beef filet   rocket salad   parmesan   truffle oil</i>	
<b>optional with</b>	
<i>shrimps</i>	7,20
<b>Gambas al Ajillo</b>	11,30
<i>shrimps   garlic   chili   olive oil   parsley   bread</i>	
<b>Goat Cheese – From the Oven</b> <sup>2</sup>	9,90
<i>thyme honey   dried tomato   olive   craven</i>	
<b>Tapasvariation for two</b> <sup>1,2,3,8</sup>	17,90
<i>Pimientos de padron   serrano ham   manchego cheese   King Prawn in potato crust   datteln in bacon   baked chorizo with olives   dips</i>	

## Salad

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<b>Seensucht's Salad</b> <sup>1,2,3,5</sup>	
<i>Leaf seasonal salads   carrot   cucumber   tomato   paprika   pumpkin seeds   fruity balsamic dressing</i>	
<i>appetizer</i>	6,00
<i>main course</i>	9,00
<b>Canarian Potatoes &amp; Marinated Leaf Salad</b> <sup>1,2,3,5</sup>	7,40
<b>Mango Papaya Salad</b> <sup>1,2,3,5</sup>	12,90
<i>Green papaya   Mango   Chili   Lime   coriander</i>	
<b>optional with:</b>	
<i>forest mushrooms</i>	4,50
<i>Inlaid matjes fillet</i>	5,50
<i>chicken strips</i>	5,90
<i>grilled octopus</i>	8,50
<i>shrimps</i>	7,20
<i>beef filet tip</i>	15,00

## Soups

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<b>Soup No.1</b>	6,20
<i>Our recommendation oft he day</i>	
<b>Seensucht's Sea Cup</b>	8.90
<i>Noble fish   Shrimp Vegetable yulienne</i>	



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## Burger

<b>Seensucht's Burger</b> <sup>2,3</sup>	11,50
<i>sesame bun   beef   egg   onions   bacon   cucumber   tomato   cheese   special sauce   ketchup &amp; mayonnaise</i>	
<b>Crispy Chicken</b>	12,90
<i>Parmesan-oregano bread   Crispy breadcrumbed chicken   mango chutney   aioli   rocket salad   tomato   serrano ham</i>	
<b>Spicy Cajun Burger</b>	13,90
<i>vegetarian burger   cajun-vegetable patty   tomato   cucumber   leaf salad   roasted onions</i>	
<b>Home-Made Vintage Burger</b> <sup>2,3</sup>	14,90
<i>caramelised sesame bun   irish beef   barbecue sauce   cheese   cucumber   tomato   roasted onions   bacon   salad</i>	
<b>optional with</b>	
<b>Pommes Frites</b>	3,50
<b>Deluxe- Pommes</b>	
<i>parmesan   truffle oil</i>	6,00
<b>Canarian Potatoes</b> <sup>2</sup>	
<i>herb cream cheese</i>	3,50

## Classic's

<b>Poultry Liver</b> <sup>1,3,5</sup>	12,90
<i>balsamic braised onions   apple slices   mashed potatoes</i>	
<b>grilled chicken</b>	19,90
<i>Grilled poular breast   Corn creme   Tomatoes spinach   Honey Balsamico Jus</i>	
<b>Ox Cheeks</b>	18,20
<i>rind from the irish willow   mediterranean vegetables   celery puree</i>	
<b>Fiery Seensucht</b>	16,90
<i>shrimps   chili   olive oil   tagliarini</i>	
<b>Tagliarini in Parmesan</b>	12,90
<i>porcini mushroom sauce</i>	
<b>optional with:</b>	
<i>chicken strips</i>	5,90
<i>pike- perch</i>	9,00
<i>pork tenderloin</i>	10,90
<i>beef filet tip</i>	15,00

## Josper Grill

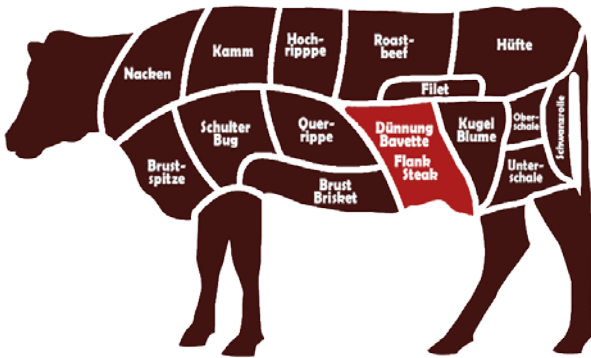
From 18:00 hours with the special aroma from Josper Grill

The thermometer is at 350 degrees. The charcoal glows for hours, but only now is the right place: Hot! The raw meat, finely marbled with bones and thick layer of fat, touches the grate, it hisses, begins to sizzle, first little clouds of steam rise up.

The door of the Josper grill is closed. „-After a few minutes the next guest in the restaurant can look forward to a unique pleasure“.

**Rye bread** with spanish Aioli Cream

3,90



### Secreto Iberico

(Spain) the best piece of pork

19,00

### Tuna Steak

english fried | Melon and cucumber salsa

18,20

### Beef Filet

200 Gramm

22,00

400 Gramm

42,00

800 Gramm

81,00

### Rump Steak

200 Gramm

16,00

### Entrecôte

200 Gramm

19,50

400 Gramm

34,50

800 Gramm

67,00

Including 1 sauce and choose your side dishes themselves.



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## Side Dishes

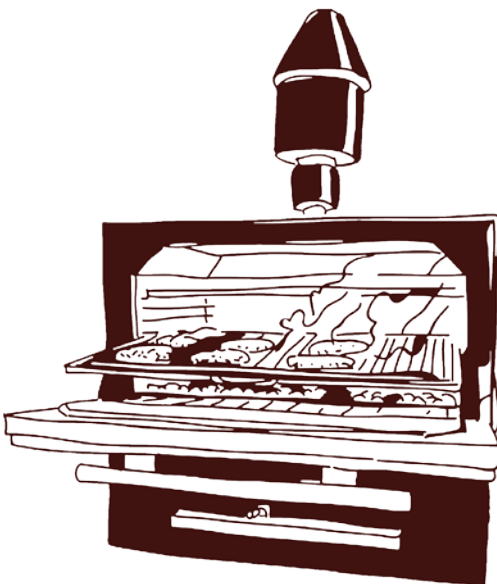
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<b>Pommes Frites</b>	3,50
<b>Deluxe Pommes</b> <i>parmesan   truffle oil</i>	6,00
<b>Canarian Potatoes</b> <sup>2</sup> <i>herb cream cheese</i>	3,50
<b>Mashed Potatoes</b>	3,50
<b>Celery Puree</b>	4,50
<b>Fried Forest</b>	4,50
<b>Pan vegetables</b> <i>paprika   tomato   zucchini   red onions</i>	4,50
<b>Corn cream</b>	3,50
<b>Tomatoes spinach</b>	4,50
<b>Truffle gnocchi</b>	6,00
<b>Side Salad</b> <sup>1,2,3,5</sup> <i>small mixed salad   balsamico dressing</i>	4,50
<b>Tomato Salad</b> <sup>1,2,3,5</sup> <i>spain onions   balsamico dressing</i>	4,50

## Saucen

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<b>Port wine sauce</b>	3,50
<b>Peppersauce</b>	3,50
<b>Honey-Balsamico-Jus</b> <sup>1,2,3,5</sup>	3,50
<b>Melon and cucumber salsa</b>	3,00
<b>Homemade herb butter</b>	1,50





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## Dessert's

<b>warm chocolate cake</b> <i>(15 bis 20 min. preparation time)</i>		7,90
<i>liquid core   ice of roasted almonds   red wine bear</i>		
<b>Creme Brûlée</b>		7,90
<i>Passion fruit   Mascarpone Nectarine Ice Cream</i>		
<b>Sorbet Variations</b>		6,90
<i>passions fruit   cassis   mango</i>		
<b>Fruit cups</b>		7,90
<i>Mascarpone Nectarine Ice Cream   Strawberry ice cream   Vanilla ice cream   Fruits Whipped cream</i>		
<b>Nut Cup</b>		7,90
<i>ice of roasted almonds   chocolate ice   vanilla   nuts   whipped cream</i>		
<b>Styrian Seduction</b>		3,90
<i>vanilla icecream   caramelized pumpkin seeds   pumpkin seed oil</i>		
<b>Homemade Apple Cake<sup>1</sup></b> <i>(15 to 20 min. preparation time)</i>		
<i>vanilla icecream   whipped cream</i>		
<i>small</i>		5,90
<i>big</i>		7,90
<b>Warm Plum Cake</b>		
<i>1 piece</i>		3,50
<b>optional with:</b>		
<i>whipped cream</i>		3,90
<b>homemade italian ice</b>	<i>1 bullet</i>	1,70
<i>ice of roasted almonds</i>		
<i>white-chocolate orange ice</i>		
<i>Cassissorbet</i>		
<i>Passion fruit sorbet</i>		
<i>chocolate ice cream</i>		
<i>strawberry ice cream</i>		
<i>vanilla icecream</i>		
<i>Mango sorbet</i>		

additives: 1. with dye, 1a. can affect the activity and attention of children, 2. with preservatives, 3. with antioxidants  
4. with flavor enhancer, 5. sulphurated, 6. blackened, 7. waxed, 8. with sweeteners, 9. with phosphate, 10. caffeine, 11. quinine, 12. contains taurine

For questions about the allergens in our menu, please speak to our trained service team.

All prices in euros - including VAT