



Pizza

NAPOLITANE

ROSSO <i>Tomate Kapern, Oliven, Knoblauch</i> (Tomatoes, capers, olives, garlic)	22
VERDE <i>Rucola, Basilikum Pesto, Zucchini, Burrata</i> (Arugula, basil pesto, courgette, burrata)	24
BIANCO <i>Stracchino, Fontina, Schwarzer Trüffel</i> (Stracchino, fontina, black truffle)	42
FIORENZA <i>Fiore di Latte, Mortadella, Pistazie</i> (Fior di latte, mortadella, pistachio)	28
PROSCIUTTO <i>Mozzarella, Tomate, Rucola, Prosciutto crudo</i> (Mozzarella, tomato, arugula, Prosciutto crudo)	32

Starters

PRIMI

CLUBHOUSE APPETIZER <i>ab 2 Personen – Tomatenbutter, Hummus, Pita, Cracker</i> (for two – tomato butter, hummus, pita, cracker)	18
PITA	6 / PC.
AKI ALTONA KAVIAR PURE SELECTION <i>Hamburg</i>	
OSETTRA KAVIAR BITES <i>30gr., Kartoffel, Rahm</i> (30gr., potato, cream)	90
OSETTRA IMPERIAL <i>mit Blinis, Rahm, Schnittlauch, Schalotten</i> – Dose: 50gr / 125gr / 250gr. (with blinis, cream, chives, shallots)	165 375 750
PROSCIUTTO CRUDO IGP (100g)	24
CASTELFRANCO <i>Raddichio, Orange, Pecannüsse, Pecorino</i> (Raddichio, orange, pecan nuts, Pecorino)	24
BOWL <i>Tabouleh, Granatapfel, Avocado</i> (Tabouleh, pomegranate, avocado)	24
FALAFEL <i>Trio, griechischer Joghurt, Minze</i> (Trio, Greek yoghurt, mint)	26
CARPACCIO DI MARE <i>daily special</i>	32
PULPO <i>Zucchini, Paprika, Salzzitrone</i> (Courgette, bell pepper, salted lemon)	36
CEVICHE <i>Saibling, Artischocke, Forellen-Kaviar</i> (Char, artichoke, trout caviar)	36
CEASAR <i>Classic</i>	25
<i>mit: Tuna Slices; Halber Hummer oder Black Angus Filetspitzen</i> (with: tuna slices; half lobster or Black Angus filet tips)	72
LOBSTER BISQUE <i>Fish Cake, Tomate, Sellerie</i> (Fish cake, tomato, celery)	32



Pasta

E BASTA



POMODORO <i>Cornetti, Tomate, Basilikum</i> (cornetti, tomato, basil)	22
CARBONARA <i>Millerighe, Guancale, Pecorino</i> (Millerighe, guancale, Pecorino)	26
VONGOLE <i>Linguini, junger Knoblauch, Petersilie</i> (Linguini, young garlic, parsley)	32
LIMONE <i>Stracci, Zitrone, Grana Padano</i> (Stracci, lemon, Grana Padano)	24
TARTUFO <i>Reginelle, Mandel, schwarzer Trüffel oder weißer Trüffel zum Marktpreis</i> (Reginelle, almonds, black truffle or white truffle at market rate)	36 —
CLUBHOUSE GNOCCHI <i>Aki Ossetra Kaviar, Franciacorta, Sahne</i> (Aki Osettra caviar, Franciacorta, cream)	90

FROM THE

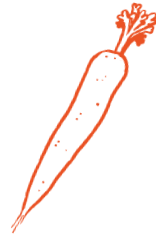
Grill

CLUBHOUSE FILET <i>Black Angus Filet, Entenleber, wilder Brokkoli, schwarzer Trüffel, Kartoffelpüree</i> (Black Angus filet, duck liver, wild broccoli, black truffle, mashed potatoes)	64
BBQ SHORT RIBS	32
DUROC KOTELETT (Duroc pork chop)	30
T-BONE-STEAK <i>Dierendonck ca. 1kg</i> (approx. 1kg)	125
ENTRECOTE ON THE BONE <i>Dierendonck ca. 0,7kg</i>	87
KALBSKOTELETT 220g (Veal chop)	42
WAGYU A5 ENTRECOTE 200g	108
SEA TIGER GARNELE <i>Stück</i> (Sea tiger shrimp piece)	35
HUMMER TERMIDOR <i>1/2 Pc. ca. 250g</i> (Lobster Termidor half pc. ca. 250gr)	58
BRETON LANGOUSTINE <i>ca. 0,8–1 kg</i>	100G À 27
CATCH OF THE DAY	45



Sides

KARTOFFELPÜREE <i>Butter und Olivenöl; schwarzer Trüffel or Limette und Zitrone</i>	12 24 14
Mashed potatoes (butter and olive oil; black truffle or lime and lemon)	
STEALTH FRIES	12
JUNGE KARTOFFELN <i>Smashed, Rosmarin</i>	12
Young potatoes (smashed, rosemary)	
WILDER BROKKOLI <i>Harissa, rote Linsen</i>	14
Wild broccoli (Harissa, red lentils)	
BABY SPINAT <i>Olivenöl, Pinienkerne</i>	12
Baby spinach (olive oil, pine nuts)	
GRÜNE BOHNEN <i>Schalotten, Tomate</i>	12
Green beans (shallots, tomato)	
MINI KAROTTEN <i>Orange, Quatre Epices</i>	14
Baby carrots (orange, four spices)	



Sauces

CAFE DE PARIS BUTTER	6
BEARNAISE	9
PORTWEIN GLACE	12
TRÜFFEL GLACE	24
Truffle glace	
ZITRONEN AIOLI	6
Lemon aioli	
TRÜFFEL AIOLI	18
Truffle aioli	
DIJON SENF / MAYO / KETCHUP	3
Dijon mustard / mayo / ketchup	

After

ESPRESSO / DOUBLE ESPRESSO	5.6 / 7.5
AMERICANO	6.2
CAPPUCCINO / LATTE	6.8

Drinks

→ CHIN-CHIN

Aperitivo

CAVIAR MARTINI <i>Gin / Vermouth / Tobiko Eggs / Finger Lime Caviar</i>	24
SICILIAN MARTINI <i>Fennel Gin / Vermouth / Olive Oil / Orange</i>	21
HOT LEMONGRASS MARGARITA <i>Lemongrass Tequila / Cointreau / Lime / Chili</i>	22
PALOMA <i>Tequila / Lime / Soda / Aqua Monaco Grapefruit</i>	19
ROYAL BITCH <i>Gold glitter / Apricot brandy / Champagne</i>	29
PORN STAR MARTINI <i>Vodka / Passion fruit / Champagne</i>	29

Wines | 0,1l



SPARKLING	<i>Ruinart Blanc de Blancs</i>	34
	<i>Perrier-Jouët Grand Brut</i>	24
	<i>Perrier-Jouët Belle Époque (2019)</i>	60
	<i>Laurent Perrier Cuvée Rosée</i>	29
ROSÉ	<i>Roseblood Chateau d'Éstoublon (2023)</i>	10
WHITE	<i>Grüner Veltliner Weingut Wess, Krams (2023)</i>	10
	<i>Riesling Markus Huber, Traisental (2023)</i>	11
	<i>R de Chateau Rieussec, Bordeaux (2022)</i>	19
	<i>Chablis, JP & Benoit Droin, Bourgogne (2020)</i>	16
	<i>Albarino Lias Finas, Attis, Rias Baixas (2022)</i>	16
	<i>Sauvignon Blanc Vette, S. Leonardo, Trient (2023)</i>	11
RED	<i>Koenigsegg Pinot Noir, Schloss Halbturn (2017)</i>	14
	<i>HB Chateau Haut-Bailly, Bordeaux (2020)</i>	22
	<i>Nebbiola d'Alba Valmaggiore DOC (2019)</i>	21
	<i>Cuvée Le Cupole di Trinoro (2021)</i>	23
	<i>Tamaral Crianza, Ribera del Duero (2019)</i>	16

Other Drinks

WATER <i>San Pellegrino / Acqua Panna 0,25l / 0,75l</i>	5.8 / 11
FRASTANZER <i>0,3l</i>	7.2
JUICES <i>Yuzu Apple / Blackcurrant nectar / Raspberry nectar</i>	
<i>Darjeeling Lime & Ginger / Citronade / Clementinade 0,25l</i>	7.5
SOFT DRINKS <i>Acqua Monaco Grapefruit</i>	7.5