

# CLOUDS

Heaven's Kitchen by ERIC KRÖBER

We warmly recommend serving your dishes in the middle of the table in *FamilyFood Style*. Lean back and be surprised by our kitchen crew.

<b>Appetizer</b>	EUR
3 pieces Scottish Oysters Vietnamese dressing / dried seaweed	16,00
3 pieces Taquitos Braised organic pork shoulder / hoisinn honey sauce / peanuts pickled cucumbers / coriander	18,00
Pinsa with Smoked Trout Fresh horseradish / dill crème fraîche / apple onion salad / trout caviar	22,50
<b>Starters</b>	
Tatar of European Beef Radish / smoked mushroom stock / lemon thyme	22,50
Braised Organic Beetroot Goat cheese / cherry vinaigrette / black seed oil	18,00
Filet of North Sea Cod Miso / coconut ginger sauce / wasabi mashed potatoes / Daikon radish salad	24,50
Parmesan Gnocchi with Truffle Sauce Cream spinach / organic egg yolk	29,50
Baked Artichoke Flower Purple mustard / apple balm marinade	18,00
Roasted Organic Cauliflower „European Version“ Panko crumbs / cooked organic egg / parsley mayonnaise	17,50
<b>Main Course</b>	
Braised Beef Cheeks Braised pointed pepper sauce / Pemientos de Padrón / mashed potatoes	29,50
Oven-Baked North Sea Plaice Lemon capers butter / broccoli / mashed potatoes	35,00
Gently Cooked Trout Sea herbs fond / artichoke / Portobello mushroom / apple fennel salad	35,00
<b>Steaks &amp; Cuts</b>	
200g Fillet of European Volowina Beef	45,00
350g Entrecôte of European Volowina Beef	45,00
Steakes grilled on Japanese Teppanyaki grill and served with truffle Parmesan fries, grilled tomato and sauce béarnaise.	

Our dishes may contain traces of nuts and sesame.

## Special Cuts as Daily Offer

Chateaubriand from 400g for 2 people  
Fried seasonal vegetables from „Altes Land“ / cream spinach  
truffel-Parmesan fries / sauce béarnaise

„As long as stock lasts“ for min 2 people  
Our staff will be happy to tell you today's Chef Cuts.

## Side Dishes

EUR

Truffle Parmesan fries „Amazing Fries“	8,50
Mashed potatoes	6,00
Saisonal vegetables from „Altes Land“	8,00
Cream spinach sauce	6,00
Mushroom cream sauce	5,00
Sauce Béarnaise	6,00
Freshly grated horseradish	2,00
Truffle mayonnaise	4,00

## Dessert

CreMeer Oven Cheese from Backensholz Farm with summer truffle Shallot jam / Madeira reduction / nut butter	21,50
Spaghetti Ice Cream squeezed by the table Vanilla ice cream / whipped cream / berry ragout / white chocolate	14,50
St. Pauli Cheesecake with Raspberry Steamed curd / organic lemon / oatmeal cookies	12,00
Sorbet & Ice Cream Please ask our service for daily offer.	per scoop 3,00

## Water

San Pellegrino 0,25l	4,00
San Pellegrino 0,75l	8,50
Acqua Panna 0,25l	4,00
Acqua Panna 0,75l	8,50

## G.C. Breiger Coffee

Espresso	3,50
Espresso Macchiato	3,50
Double Espresso	4,50
Cappuccino	4,00
Latte Macchiato	5,00
Café Crème	4,00
Milk coffee	5,00



east Free



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