

TORTUE

Lunch

STARTERS

Chanterelles cream soup ^{7,9,12}	15
Brioche croutons, herbal oil	
French onion soup ^{1,7,12}	16
Roasted bread, mountain cheese	
Tuna tartar ^{4,7,8,10}	24
Wasabi cream, hash brown, spicy avocado	
Ceasar salad ^{1,3,4,7,8,9,10,12}	19
Romaine lettuce, brioche croutons, bacon, parmesan optionally with prawns or corn fed chicken breast	
Beef carpaccio ^{7,8,9,10,12}	24
Truffled vinaigrette, arugula, pine nuts, parmesan	
Beef tartar ^{1,4,9,10,12}	28
Mixed herb salad, rye bread chip	
80g	28
160g and Frites TORTUE	38

CAVIAR

Golden Queen Impérial ^{1,3,4,7}	
Altonaer Kaviar Import Haus, Malossol crème fraîche, roasted brioche	
20g	55
50g	105
100g	185

MAIN COURSES

Spinach dumplings ^{1,3,7,9,12}	25
Sautéed chanterelles, chives, lettuce, parmesan, chanterelles cream sauce	
Tuna à la niçoise ^{1,4,9}	36
Roasted filet "rare", green beans, young potatoes, sauce Montpellier, ligurian olives	
North sea mussels ^{3,7,9,12,14}	27
Fennel, dill, Crème Fraîche, sauce Rouille frites TORTUE	
Orecchiette ^{1,7,9,12}	26
Pasta, sautéed chanterelles, young peas, parmesan, lettuce, chanterelles cream soup	
Pea risotto ^{7,9,12}	29
Risotto, green asparagus, young peas, parmesan, roasted nuts	
Optionally with prawns ²	46
Pasta with truffle ^{1,7,8,9,12,A}	30
Fresh truffle, green asparagus, truffle cream sauce, Parmesan cheese	
Optionally with beef tenderloin	44

MATJES SEASON AT TORTUE

Dutch Matjes ^{4,7,9,10,12}	18
Tartar, herbal sauce, marinated lettuce, red onions, radish	
Matjes "Hausfrauen Art" ^{4,7,9,10,12}	32
Young beans, roasted potatoes, cold cream sauce with onion and apple	



PLAT DU JOUR

Starter and main course	39
chef's choice, including a hot drink of your choice	

CUISINE À LA MAISON

Redfish piccata ^{3,4,7,9,12}	28
Parmesan egg shell, ratatouille, arugula, Ligurian olives	
Meatballs of veal ^{1,3,7,9,10,12}	29
Leaf spinach, puree TORTUE, pepperauce	

VEGETARIAN STARTERS

Baba Ghanoush ^{11,12}	19
Eggplant cream, baked cauliflower, pomegranate, citrus vinaigrette, sesame	
Burrata ^{7,12}	19
Marinated cherry tomatoes, braised peach, lemon verbena	
Chanterelles quiche ^{1,3,7,10,12}	17
Homemade quiche, served lukewarm, lettuce, herbal cream	

TORTUE CLASSICS

Calf's liver ^{7,9,10,12}	32
Fried, caramelized chicory, Jus, pine nuts, puree TORTUE	
Paillard of corn fed chicken ^{7,9,10}	33
Roasted breast, young beans, puree TORTUE, arugula, parmesan	
Bouillabaisse TORTUE ^{1,7,9,10,12}	
Southern French fish stew, sauce Rouille	
Small	26
Large	46
Sole per 100g ^{3,4,7,9,10,12}	21
Whole roasted Sole, lemon, sauce Montpellier, puree TORTUE	
Steak frites ^{4,7,9,10,12}	35
Sauce Béarnaise, mixed herb salad, frites TORTUE	
Beef tenderloins ^{7,9,10,12}	36
Pepper cream sauce, marinated leaf salad, frites TORTUE	

DESSERTS

Bourbon vanilla ice cream ^{3,7}	11
Served with an espresso shot	
Cherry & Banana ^{7,8}	15
Sour cherry compote, banana foam, bourbon vanilla ice cream, pistachio, homemade advocaat "MON AMOUR"	
Strawberries ^{3,7,8}	13
Marinated, bourbon vanilla ice cream, pistachios	
Café Gourmand ^{1,3,5,7,8,A}	12
Four small Petit Fours and a hot drink of your choice	
Crème Brûlée ^{1,3,6,7,8,9,10,12}	16
Burnt vanilla cream, sorbet	

DISCOVER OUR AUTHENTIC FRENCH PASTRIES DISPLAYED AT THE RESTAURANT ENTRANCE.

OPEN WINES

CHAMPAGNE CRÉMANT

Perrier-Jouët Grand Brut
0,1 l 23 0,75 l 155

Perrier-Jouët Blason Rosé
0,1 l 28 0,75 l 189

**Crémant de Limoux Rosé
AOC Aguila**
Maison Aguila, Sieur d'Arques,
Languedoc-Roussillon
0,1 l 10,5 0,75 l 65

NON ALCOHOLIC

Dr. Lo Riesling
Dr. Loosen, Rheinhessen
0,15 l 10,5 0,75 l 45

Rosé Prickelnd
Oddbird Rosé, 2022
0,15 l 11 0,75 l 49

BOTTLED WINE 0,75L

WHITE WINE

GERMANY

Riesling Blauschiefer 55
Dr. Loosen, Mosel, 2022

**Riesling
Kallstadter Saumagen** 59
Weingut Petri, Pfalz, 2022

**Riesling Alte Reben
Oestricher Doosberg** 65
Spreitzer, Rheingau, 2022

**Riesling
Wachenheim R** 75
Bürklin-Wolf, Pfalz, 2019

**Grauburgunder S
Frühlingsplätzchen** 55
Laura Weber, Nahe, 2022

Spiesheimer Grauburgunder 55
Becker, Rheinhessen, 2022

**Weißer Burgunder
Kreuzweg** 55
Ambs, Baden, 2022

Diel de Diel 55
Weissburgunder, Grauburgunder,
Riesling
Diel, Nahe, 2022

**Chardonnay
Johanniskreuz** 69
Markus Schneider, Pfalz, 2020

Sauvignon Blanc Fumé 75
Landerer, Baden, 2022

Muskateller 49
Rings, Pfalz, 2022

Silvaner Sonnenstuhl 75
Stahl, Franken, 2021

Scheurebe 49
Stahl, Franken, 2022

Weissburgunder -S- 69
Dönnhoff, Nahe, 2023

Schneider Grey 45
Grauburgunder Roussane,
Grenache Blanc, Pinot Blanc
Markus Schneider, Pfalz, 2023

WHITE WINE

**TORTUE Le Plaisir
Grauburgunder***
Wernersbach, Rheinhessen, 2023
0,15 l 10 0,75 l 45

Weissburgunder
Münzberg, Pfalz, 2022
0,15 l 11 0,75 l 49

TORTUE La Liaison Kabinett
Riesling
Willems-Willems, Mosel, 2022
0,15 l 11 0,75 l 49

Riesling Ruppertsberger
Bassermann-Jordan, Pfalz, 2023
0,15 l 11 0,75 l 49

TORTUE Sauvignon Blanc*
Weedenborn, Rheinhessen 2022
0,15 l 14,5 0,75 l 69

Chardonnay Limoux
Domaine de L'Aigle, Gérard Bertrand,
Languedoc, 2023
0,15 l 17,5 0,75 l 85

RED WINE

Kaiserstühler Spätburgunder
Landerer, Baden, 2022
0,15 l 10,5 0,75 l 45

Château Hauchat
Merlot
Vignobles Saby, Bordeaux, 2019
0,15 l 12 0,75 l 55

Bordeaux Superieur
Château Mirefleurs, Bordeaux, 2018
0,15 l 12 0,75 l 55

**TORTUE Le Savoir Vivre
Vinsobre***
Grenache, Syrah, Mourvèdre
Château de Rouanne, Rhône, 2021
0,15 l 15,5 0,75 l 75

HOLY MOLY Syrah
Markus Schneider, Pfalz, 2018
0,15 l 18,5 0,75 l 89

ROSÉ WINE

TORTUE La Plage Rosé*
Grenache, Pinot Noir
Hofmann, Rheinhessen, 2023
0,15 l 11,5 0,75 l 55

IVY Rosé
Cabernet Sauvignon, Pinot Noir
Dreissigacker/Heinemann/Fischer,
Rheinhessen, 2021
0,15 l 16,5 0,75 l 79

Maison Sainte Marguerite
Mourvèdre, Grenache, Cinsault
Côtes de Provence, 2023
0,15 l 16,5 0,75 l 79

DESSERT WINE

Riesling Auslese, Rothenberg
Wegeler, Rheingau, 2019
0,05 l 10,5 0,375 l 69

Lions de Suduiraut
2. Wein Château Suduiraut
Sauternes, Bordeaux, 2018
0,05 l 7 0,375 l 42

SOMMELIÉR'S RECOMMENDATION

Minuty M

Côtes de Provence, A.O.P., 2023
0,15 l 15 1,5 l 149

WHITE WINE

FRANCE

Pinot Les Jardins 69
Pinot Blanc, Pinot Gris, Auxerrois
Domaine Ostertag, Elsass, 2022

Anjou En Chenin 65
Chenin Blanc
Domaine Ogereau, Loire, 2022

Sancerre Blanc 65
Sauvignon Blanc
Bailly Reverdy, Loire, 2023

Saint Aubin Les Champlots 109
Chardonnay
1er Cru
Domaine Gilles Bouton, Burgund, 2022

Pouilly Fumé Léon* 79
Sauvignon Blanc
Jonathan Pabiot, Loire, 2023

Chablis 79
Chardonnay
Didier Dauvissat, Burgund, 2022

Chablis 1er Cru Beauroy* 85
Chardonnay
Domaine Alain Geoffroy, Burgund, 2022

Bourgogne Côte d'Or 79
Chardonnay
Domaine Jomain, Burgund, 2022

Secret de Lunès Viognier 49
Vignobles Jeanjean,
Languedoc-Roussillon, 2022

Cigalus Blanc 99
Chardonnay, Viognier, Sauvignon Blanc
Domaine de Cigalus, Gérard Bertrand
Languedoc, 2021

ROSÉ WINE

FRANCE

Sancerre Rosé 59
Pinot Noir
Bailly Reverdy, Loire, 2023

Le Pas du Moine* 65
Grenache, Syrah, Cinsault, Rolle,
Ugni Blanc
Château Gassier, Provence, 2022

Fantastique Rosé* 85
Grenache Cinsault, Rolle
Château Sainte Marguerite,
Provence, 2022

Rock Angel 95
Grenache Cinsault, Rolle
Château d'Esclans, Provence, 2022

Clos Mireille Rosé 115
Grenache, Cinsault, Syrah
Domaines Ott, Provence, 2022

RED WINE

GERMANY

**Spätburgunder
Schlatter Maltesergarten** 69
Martin Waßmer, Baden. 2020

Das Kleine Kreuz* 89
Cabernet Sauvignon, St. Laurent,
Cabernet Franc, Merlot
Rings, Pfalz, 2021

Cuvée X 129
Merlot, Cabernet Sauvignon,
Cabernet Franc
Knipser, Pfalz, 2019

RED WINE

FRANCE

Anjou BB Rouge 59
Cabernet Franc
Château de Bois-BrinÇon, Loire, 2021

Secret de Lunès Syrah 49
Vignobles Jeanjean,
Languedoc-Roussillon, 2021

Morgon 79
Gamay
Jean Foillard, Beaujolais, 2020

Crocus Le Calcifère 99
Malbec
Paul Hobbs & Bertrand Vigouroux,
Cahors, 2016

Gigondas 105
Grenache, Syrah, Mourvèdre, Cinsault
Château de Saint Cosme, Rhône, 2020

Châteauneuf-du-Pape 129
Grenache, Syrah, Mourvèdre, Cinsault
Château La Nerthe, Rhône, 2017

Bourgogne Pinot Noir 99
Alex Moreau, Burgund, 2021

**Chassagne Montrachet
Rouge Vieilles Vignes** 139
Pinot Noir
Alex Moreau, Burgund, 2021

Bad Boy 79
Merlot, Cabernet Franc
Saint Émilion, Bordeaux, 2019

Château Mangot Sélection 95
Merlot, Cabernet Franc,
Cabernet Sauvignon
Saint Émilion, Bordeaux, 2017

Cigalus Rouge 99
Merlot, Syrah, Cabernet Sauvignon,
Grenache
Domaine de Cigalus, Gérard Bertrand
Languedoc, 2021

La Clape 129
Syrah, Grenache, Mourvèdre
Château l'Hospitalet, Gérard Bertrand,
Languedoc, 2019

TORTUE WINE LIST

Dear guests, in addition our team has prepared a menu with an excellent selection of champagne and international wines. * The labeled wines are also available in various sizes. Changes of the annual course are reserved.