

TORTUE

Lunch

STARTERS

Asparagus cream soup ^{7,9,12}	15
Katenschinken, herb oil	
French onion soup ^{1,7,12}	16
Roasted bread, mountain cheese	
Poultry paté ^{1,3,7,A,B,C}	19
Fruit confit, fermented pepper, toasted bread	
Tuna tartar ^{4,7,8,10}	24
Wasabi cream, hash brown, spicy avocado	
Cesar salad ^{1,3,4,7,8,9,10,12}	19
Romaine lettuce, brioche croutons, bacon, parmesan	
optionally with prawns	27
or corn fed chicken breast	30
Beef carpaccio ^{7,8,9,10,12}	24
Truffled vinaigrette, arugula, pine nuts, parmesan	
Beef tartar ^{1,4,9,10,12}	
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	45
50g	95
100g	175

MAIN COURSES

Tajine vegetables ^{8,9}	24
Oriental vegetables, ligurian olives, baked polenta	
Tuna steak rare ^{4,9}	34
Fried, chickpeas, tomato sugo, polenta, arugula, ligurian olives	
North sea mussels ^{3,7,9,12,14}	27
Fennel, dill, Crème Fraîche, sauce Rouille	
frites TORTUE	
Orecchiette alla puttanesca ^{1,7,9}	25
Tomato sugo, capers, ligurian olives	
chickpeas, cherry tomatoes, parmesan	
Saffron risotto ^{7,9,12}	25
Fennel vegetables, pickleweed, parmesan, mixed herb salad	
Optionally with seafood	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

ASPARAGUS

Asparagus by farm Alhusen

Grenaille potatoes,
Sauce Hollandaise or butter ^{3,7,12}

Nature	32
Lüneburger Katenschinken	36
Wiener Schnitzel ¹	49
Tuna Steak rare ⁴	49
Beef tenderloins	56



PLAT DU JOUR

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

CUISINE À LA MAISON

Fish & Chips ^{1,3,4}	27
Baked codfish, steakhouse fries, remoulade, leaf lettuce, lemon vinaigrette	
Truffled "Maultasche" of Veal	
Cabbage, braised onions, herb salad, truffle vinaigrette ^{1,3,7,9,10,12}	
	30

VEGETARIAN STARTERS

Chicory salad ^{8,9,10}	17
Orange salad, roasted almonds, vinaigrette	
Burrata ^{7,12}	19
Marinated cherry tomatoes, curry quinoa, herbal oil	
Goat cheese tartin ^{1,7,9}	20
Roasted foccacia, goat cheese cream, pesto of wild garlic, root	

TORTUE CLASSICS

Calf's liver ^{7,9,10,12}	29
Tomatoe sauce, sage, spinach, polenta	
Roll of beef ^{7,9,10,12}	32
Cabbage, puree TORTUE, stew sauce	
Paillard of corn fed chicken ⁹	33
Roasted breast, sautéed mushrooms, 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	
Rhubarb compote ^{3,7}	15
bourbon vanilla ice cream, creme chantilly, homemade advocaat "MON AMOUR"	
Chocolate ice cream ^{3,7}	13
Served with homemade advocaat "MON AMOUR"	
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

Grauburgunder
St. Antony, Rheinhessen, 2022
0,15 l 10,5 0,75 l 45

Rosé Prickelnd
Kolonnen Null, Provence, 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, 2018

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

Spiesheimer Grauburgunder 55
Becker, Rheinhessen, 2021

Oberbergener Bassgeige 65
Weissburgunder
Franz Keller, Kaiserstuhl, 2021

**Weissburgunder GG
Schlossberg** 79
Graf Neipperg, Württemberg, 2021

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

Blanc de Blanc 49
Spätburgunder
Schäfer, Rheinhessen, 2021

Chardonnay Johanniskreuz 69
Markus Schneider, Pfalz, 2020

Sauvignon Blanc Fumé 75
Landerer, Baden, 2022

Muskateller 49
Rings, Pfalz, 2022

**Silvaner, Frickenhäuser
Kapellenberg** 65
Bickel-Stumpf, Franken, 2022

Scheurebe 49
Stahl, Franken, 2022

WHITE WINE

**TORTUE Le Plaisir
Grauburgunder***
Wernersbach, Rheinhessen, 2022
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, 2022
0,15 l 11 0,75 l 49

TORTUE Sauvignon Blanc*
Weedenborn, Rheinhessen 2021
0,15 l 14,5 0,75 l 69

Chardonnay Limoux
Domaine de L'Aigle, Gérard Bertrand,
Languedoc, 2022
0,15 l 17,5 0,75 l 85

RED WINE

Kaiserstühler Spätburgunder
Landerer, Baden, 2021
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*
Cabernet Sauvignon, Merlot, Pinot Noir
Hofmann, Rheinhessen, 2021
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

DESSERT WINE

Riesling Auslese, Rothenberg
Wegeler, Rheingau, 2018
0,05 l 10,5 0,375 l 69

Lions de Suduiraut
2. Wein Château Suduiraut
Sauternes, Bordeaux, 2019
0,05 l 7 0,375 l 42

EMPFEHLUNG DES SOMMELIERS

Esprit Gassier -Edition Limitée
Château Gassier, Côtes de Provence, 2022
0,15 l 11 0,75 l 49

WHITE WINE

FRANCE

Pinot Les Jardins 69
Pinot Blanc, Pinot Gris, Auxerrois
Domaine Ostertag, Elsass, 2021

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

Sancerre Blanc 65
Sauvignon Blanc
Bailly Reverdy, Loire, 2022

Sancerre Clos de Beaujeu 129
Sauvignon Blanc
Gérard Boulay, Loire, 2021

Pouilly Fumé Léon* 79
Sauvignon Blanc
Jonathan Pabiot, Loire, 2022

Chablis 79
Chardonnay
Didier Dauvissat, Burgund, 2022

Chablis 1er Cru Beauroy* 79
Chardonnay
Domaine Alain Geoffroy, Burgund, 2021

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

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

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, 2022

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, 2018

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, 2019

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, 2016

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.