

TORTUE

COLD STARTERS

Ceasar salad ^{1,3,4,7,8,9,10,12}	19
Romaine lettuce, brioche croutons, bacon, parmesan	
Burrata ^{1,7,12}	25
Green asparagus, cherry tomatoes, ligurian olives, sauce Romesco, focaccia	
Tinned sardines tartine ^{1,4,10,12}	25
Marinated tomatoes, celery, herbs, roasted bread	
Goat cream cheese ^{7,8,12}	24
Grilled pepper, raspberry, almond, herbs	
Slices of salmon ^{4,7,9,10,12}	27
Cold smoked, hash brown, cucumber dill cream	
Tuna tartar ^{4,7,8,10}	29
Wasabi cream, hash brown, spicy avocado	
Oysters ^{1,7,8,12,13,14}	39
Six fine de Claire oysters on ice, shallot vinaigrette, oyster bread (chester bread)	
Beef tartar ^{1,4,9,10,12}	
Mixed herb salad, rye bread chip	
80g	28
160g and Frites TORTUE	38
Duck terrine ^{1,3,7,A,B,C}	45
Fruit confit, fermented pepper, roasted brioche	

CAVIAR

Golden Queen Impérial ^{1,3,4,7}	
Altonaer Kaviar Import Haus, Malossol	
Crème fraîche, roasted brioche	
20g	45
50g	95
100g	175

FISH & SEAFOOD

Seafood platter	175
For 2 persons. ^{1,2,3,4,7,9,10,12,13,14,A,B,C}	
whole Atlantic lobster, cooked shrimps, tuna tartar, 20g Imperial Caviar, North Sea shrimps, Fine de Claire oysters and selection of homemade dips	
Tuna steak rare ^{4,9}	46
Grilled, tomato sugo, green asparagus, baked polenta, ligurian olives, arugula	
Bouillabaisse TORTUE	46
Southern French fish stew, sauce Rouille, bread chips ^{1,2,3,4,9,10,12,14,A}	
Codfish fillet ^{4,7,9,10,12}	47
Sautéed kale, puree TORTUE, beurre blanc	
Sole per 100g ^{3,4,7,9,10,12}	21
Whole roasted Sole, lemon, sauce Montpellier, puree TORTUE	
Turbot fillet ^{4,7,8,9,10,12}	59
Roasted, truffled leaf spinach cream sauce, beurre blanc, truffle shavings, puree TORTUE	

ASPARAGUS

Asparagus by Farm Alhusen	
Grenaille potatoes, Sauce Hollandaise or butter ^{3,7,12}	
Nature	32
Lüneburger Katenschinken	36
Wiener Schnitzel ¹ ,	48
Tuna Steak rare ⁴	48
Beef tenderloins	56



TORTUE CLASSICS

Roll of beef ^{7,9,10,12}	36
Sweetheart cabbage, jus, puree TORTUE	
Calf's liver ⁹	39
Tomatoe sauce, sage, spinach, polenta	
Bœuf Bourguignon ^{7,9,10,12,B}	43
Ox cheek braised in merlot, sautéed mushrooms, bacon, puree TORTUE	
Paillard of corn fed chicken	39
Roasted breast, spinach truffle cream sauce, puree TORTUE ^{7,9,10,12,B}	
Tournedos Rossini ^{1,7,8,9,10,12,A}	62
Beef tenderloin medaillons, roasted duck liver, wild brokkoli, truffle jus, puree TORTUE	
Half lobster ^{2,3,7,10,12}	69
Grilled, marinated leaf salad, sauce béarnaise, frites TORTUE	

WARM STARTERS

Asparagus cream soup ^{7,9,12}	15
Katenschinken, herb oil	
French onion soup ^{1,7,12}	16
Roasted bread, mountain cheese	
Lobster foam soup ^{1,2,3,4,7,9,12,14,A,B}	21
Crustacean ravioli	
Quinoa & kale ⁹	21
Braised chard & kale, curry quinoa, pomegranate, yoghurt	
Grapevine snails ^{3,7,10,12,14}	28
Six snails gratinated with Montpellier butter, young roasted garlic	
Prawns ^{2,3,7,10,12}	29
Sauce Montpellier, dried cherry tomatoes, roasted garlic	
Mediterranean sea pulpo ^{9,12,14}	33
Roasted, lukewarm cherry tomato salad, celeriac, olives, capers, herbs, artichokes	
Duck liver ^{1,3,7,9,12}	45
Fried, rhubarb, pain perdu, jus	

MEAT

Steak Montpellier	54
Roasted, carved, frites TORTUE, served with sauce Montpellier ^{3,7,9,12}	
Lamb hip ^{1,3,7,9,10}	40
Roasted medium, wild garlic crust, polenta spring vegetables	
Châteaubriand ^{3,7,9,10,12}	74
For 2 persons. Price per person. Preparation time ca. 45 minutes.	
Entrecôte ^{300g}	55
Fillet of beef ^{180g}	55
280g	70
served with sauce Béarnaise, sauce Montpellier ^{3,7,9,12} , TORTUE Sauce Red Hot ^{9,10,12,B} , and puree TORTUE or frites TORTUE ^{7,10}	

PASTA & RISOTTO

Saffron risotto ^{7,9,12}	29
Fennel vegetables, pickleweed, parmesan, mixed herb salad, wild garlic oil	
Optionally with seafood	46
Gnocchi à la parisienne ^{1,3,7,9,12}	38
Parmesan gnocchi, leaf spinach, mixed herb salad, truffle cream sauce, truffled vinaigrette	
Orecchiette & ragout ^{1,7,9,12}	39
Plucked ox shoulder, ligurian olives, parmesan, kale	
Pasta with lobster ^{1,7,10,12,14}	69
Grilled half lobster, gemelli, lobster sauce, vegetables	

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

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

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

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

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

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 Émilien, Bordeaux, 2019

Château Mangot Sélection 95
Merlot, Cabernet Franc, Cabernet Sauvignon
Saint Émilien, 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