

TORTUE

Lunch

STARTERS

Duck liver mousse ^{1,3,7,10}	16
Homemade, cranberry compote, fermented pepper, toasted brioche	
Salmon rilette ^{1,4,7}	18
Smoked salmon, crème fraîche, chives, rye bread chip, beetroot	
Beef tatar ^{1,4,9,10,12}	
Mixed herb salad, rye bread chip	26
80g	36
160g and Frites TORTUE	
Waldorf Salad "TORTUE" ^{2,8,9,10}	19
North sea shrimps, two kinds of celery, walnut, honey pomelo	
Watercress foam soup ^{7,9}	15
Parsnip, smoked duck breast	



VEGETARIAN

Beetroot apple tatar ^{7,10,12}	19
Goat cream cheese, mixed herb salad, citrus vinaigrette	
Burrata ^{7,12}	19
Cream mozzarella, pine nuts, basil, Piment d'Espelette, marinated cherry tomatoes	
Tarte of onion ^{1,3,7,8,9}	18
Small french tarte of shallots, Roquefort, mixed herb salad	
Grilled avocado ⁷	17
Tomato salsa, oriental chickpeas, yoghurt, mixed herb salad	
Tajine vegetables ^{8,9}	23
Oriental vegetables, cashew nuts, ligurian olives, chickpea panisse	

TORTUE CLASSICS

Bouillabaisse TORTUE ^{1,7,9,10,12}	
Southern French fish stew, Sauce Rouille	
klein	25
groß	42
Miesmuscheln ^{3,7,9,12}	24
White wine vegetable broth, herbs, Frites TORTUE, Sauce Rouille	
Seezunge ^{3,4,7,9,10,12}	je 100g 19,5
Whole roasted Sole, lemon, sauce Montpellier, puree TORTUE	
Entrecôte ^{4,7,9,10,12}	33
Sauce Béarnaise, mixed herb salad, Frites TORTUE	
Rinderfiletmedaillons ^{7,9,10,12}	34
Pepper cream sauce, marinated leaf salad, Frites TORTUE	
Cannelloni TORTUE ^{1,3,7,12,B,C,G}	26
Ox tail, braised onion, wild broccoli, foam of bacon	

MAIN COURSES

Zander Fillet ^{4,7,9,12}	25
Fried on the skin, leek, parsnip puree, brown butter, beurre blanc léger	
Ox cheek ^{7,9,10,12,B}	27
Of pomeranian beef braised in red wine, sautéed mushrooms, puree TORTUE	
Pasta with shrimps ^{1,2,7,9}	29
Gemelli, fried shrimps, tomato sauce, ligurian olives, parmesan, rocket salad	
Guinea fowl breast ^{9,10,12}	25
Sautéed mushrooms, winter cabbage, cream of cannellini beans, rosemary jus	
Pasta with truffle ^{1,7,8,9,12,A}	32
Gemelli, beef tenderloin, fresh truffle, green asparagus, truffle cream sauce, parmesan	
Breast of Farmers Duck ^{1,7,9,12}	32
Jus, savoy creamed vegetables, puree TORTUE	

DESSERTS

Bourbon vanilla ice cream ^{3,7}	10
Served with an espresso shot	
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
Burned vanilla cream, sorbet	

DISCOVER OUR AUTHENTIC FRENCH PATISSERIE DISPLAYED AT THE RESTAURANT ENTRANCE.

WINE RECOMMENDATIONS

Riesling Sekt EXTRA BRUT	
Weingut Eymann, Pfalz, 2016	
0,1 l	9 0,75 l 59
Aimery Rosé, Sieur d'Arques	
0,1 l	9 0,75 l 59

OPEN WINES

CHAMPAGNE CRÉMANT

Perrier-Jouët Grand Brut
0,1 l 18 0,75 l 129

Perrier-Jouët Blason Rosé
0,1 l 23 0,75 l 169

**VAUX Brut,
Sektmanufaktur Schloss Vaux**
0,1 l 9 0,75 l 59

Aimery Rosé, Sieur d'Arques
0,1 l 9 0,75 l 59

**Prisecco Weissduftig
alkoholfrei**
Manufaktur Jörg Geiger
0,1 l 8 0,75 l 45

BOTTLED WINES 0,75L

WHITE WINES

GERMANY

Riesling Glimmerschiefer 39
Off-dry
Loersch, Mosel, 2021

**Riesling -S-
Frühlingsplätzchen** 47
Laura Weber, Nahe, 2020

Riesling 49
Robert Weil, Rheingau, 2021

**Riesling "Alte Reben"
Oestricher Doosberg** 59
Spreitzer, Rheingau, 2021

Riesling Geheimrat J * 65
Wegeler, Rheingau, 2017

Grauburgunder Réserve 44
Bietighöfer, Pfalz, 2020

Weissburgunder Löß-Lehm 48
Münzberg, Pfalz, 2021

**Weissburgunder GG
Schlossberg** 65
Graf Neipperg, Württemberg, 2021

Diel de Diel 45
Weissburgunder, Grauburgunder,
Riesling
Diel, Nahe, 2021

Steinmauer 59
Weissburgunder, Grauburgunder,
Chardonnay
Korell, Nahe, 2021

Chardonnay Johanniskreuz 55
Markus Schneider, Pfalz, 2020

Sauvignon Blanc Fumé 57
Landerer, Baden, 2021

**Silvaner, Frickenhäuser
Kapellenberg** 53
Bickel-Stumpf, Franken, 2020

WHITE WINES

Grauburgunder
Wernersbach, Rheinhessen, 2021
0,2 l 11,5 0,75 l 39

TORTUE Sauvignon Blanc
Weedenborn, Rheinhessen 2021
0,2 l 14 0,75 l 49

Riesling Ruppertsberger
Bassermann-Jordan, Pfalz, 2021
0,2 l 12,5 0,75 l 45

Weissburgunder
Ökonomierat Rebholz, Pfalz, 2020
0,2 l 14 0,75 l 51

Sancerre Blanc
Bailly Reverdy, Loire, 2021
0,2 l 15,5 0,75 l 58

Chardonnay Limoux
Gérard Bertrand, Domaine de L'Aigle,
Languedoc, 2021
0,2 l 16,5 0,75 l 62

WHITE WINES

GERMANY

Silvaner Sonnenstuhl 65
Stahl, Franken, 2020

Scheurebe 35
Stahl, Franken, 2021

Summerfeeling 38
Muskateller, Sauvignon Blanc,
Müller-Thurgau
Landerer, Baden, 2021

FRANCE

Chablis 55
Chardonnay
Domaine Droin, Burgund, 2021

Chablis 1er Cru „Beauroy“ 69
Chardonnay
Domaine Alain Geoffroy, Burgund, 2020

Bourgogne Blanc 59
Chardonnay
Château Fuissé, Burgund, 2021

Sancerre „Clos de Beaujeu“ 95
Domaine Gérard Boulay, Loire, 2019

Pouilly Fumé Léon 60
Sauvignon Blanc
Jonathan Pabiot, Loire, 2020

Mas de Lunès Viognier 40
Vignobles Jeanjean,
Languedoc-Roussillon, 2021

Cigalus Blanc 85
Chardonnay, Viognier,
Sauvignon Blanc
Gérard Bertrand, Cigalus Estate,
Languedoc, 2021

RED WINES

Côtes du Rhône Saint Esprit
Grenache, Syrah
Delas, Rhône, 2020,
0,2 l 13 0,75 l 46

TORTUE Pinot Noir
Von Winning, Pfalz, 2020
0,2 l 14 0,75 l 49

HOLY MOLY Syrah
Markus Schneider,
Pfalz, 2018
0,2 l 16,5 0,75 l 65

Château Hauchat
Merlot
Vignobles Saby, Bordeaux, 2019
0,2 l 14 0,75 l 49

Margaux du Château Margaux
Cabernet Sauvignon, Merlot, Caber-
net Franc, Petit Verdot
Médoc, Bordeaux, 2015
0,2 l 25 0,75 l 92

ROSÉ WINES

Sancerre Rosé 49
Pinot Noir
Bailly Reverdy, Loire, 2021

Le Pas du Moine 55
Grenache, Syrah, Cinsault,
Rolle, Ugni Blanc
Château Gassier, Provence, 2021

Rock Angel 75
Grenache Cinsault, Rolle
Château d'Esclans, Provence, 2021

Clos Mireille Rosé 89
Grenache, Cinsault, Syrah
Domaines Ott, Provence, 2021

RED WINES

GERMANY

Das Kleine Kreuz * 75
Cabernet Sauvignon, St. Laurent,
Cabernet Franc, Merlot
Rings, Pfalz, 2020

Cuvée X 99
Merlot, Cabernet Sauvignon,
Cabernet Franc
Knipser, Pfalz, 2018

FRANCE

Beaujolais Villages Tentation 53
Gamay
Jean Claude Lapalu,
Saint-Etienne-la-Varenne, 2020

ROSÉ WINES

TORTUE LA PLAGÉ Rosé
Cabernet Sauvignon, Merlot,
Pinot Noir, Portugieser
Hofmann, Rheinhessen, 2021
0,2 l 12,5 0,75 l 45

Esprit Gassier Rosé
Cabernet Sauvignon, Syrah,
Grenache, Rolle, Cinsault
Château Gassier, Provence, 2021
0,2 l 14 0,75 l 49

DESSERT WINES

Riesling Auslese, Rothenberg
Wegeler, Rheingau, 2018
0,05 l 7 0,1 l 12,5
0,375 l 42

Château Suduiraut
Sauternes AOP, Lions de Suduiraut,
Bordeaux, 2018
0,05 l 7 0,1 l . . . 12,5
0,375 l 42

RED WINES

FRANCE

Gigondas 89
Grenache, Syrah, Mourvèdre, Cinsault
Château de Saint Cosme, Rhône, 2017

Châteauneuf-du-Pape 110
Grenache, Syrah, Mourvèdre, Cinsault
Château La Nerthe, Rhône, 2016

Bourgogne Pinot Noir 69
Domaine Bernard Moreau et Fils,
Burgund, 2020

Volnay 105
Pinot Noir
Chantal Lescure, Burgund, 2018

Crocus Le Calcifère 87
Malbec
Paul Hobbs & Bertrand Vigouroux,
Cahors, 2016

Bad Boy 65
Merlot, Cabernet Franc
Saint Émilion, Bordeaux, 2016

Château Mangot Sélection 83
Merlot, Cabernet Franc,
Cabernet Sauvignon
Saint Émilion, Bordeaux, 2015

Mas de Lunès Syrah 46
Vignobles Jeanjean,
Languedoc-Roussillon, 2020

Château Paloumey 88
Cabernet Sauvignon, Merlot,
Cabernet Franc
Cru Bourgeois Supérieur
Haut-Médoc, 2000

Cigalus Rouge 85
Merlot, Syrah, Cabernet Sauvignon,
Grenache
Gérard Bertrand, Cigalus Estate,
Languedoc, 2020

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