

TORTUE

COLD STARTERS

- Burrata** ^{7,12} 24
Cream mozzarella, pine nuts, basil,
Piment d'espelette, marinated cherry tomatoes
- Breton tinned sardines
la belle-iloise
Conserve de Poisson** ^{1,4,10,12} 24
Served with marinated tomatoes, celery, herbs,
roasted sourdough bread
- White Tuna Biscaya
Conserve de Poisson** ^{1,4,10,12} 28
Served with marinated tomatoes, celery, herbs,
roasted sourdough bread
- Cucumber salad "oriental"** ^{1,7,11} 16
Cucumber, dill, yoghurt, pomegranate, zatar,
mulberry
- Smoked eel** ^{4,7,9} 28
Caramelized, sour cream, apple, celery, dill, rösti
- Duck foie gras terrine** ^{1,3,7, A,B,C} 37
Fruit confit, fermented pepper, roasted brioche
- Beef tartar** ^{1,4,9,10,12} 26
Mixed herb salad, rye bread chip
- 80g** 26
160g and Frites TORTUE 36

WARM STARTERS

- French onion soup** ^{1,7,12} 14
Roasted bread, mountain cheese
- Tarte of onion** ^{1,3,7,8,9} 18
Small french tarte of shallots, Roquefort,
mixed herb salad
- Lobster foam soup** ^{1,2,3,4,7,9,12,14,A,B} 19
Crustacean ravioli
- Hummus** ⁸ 19
Made of cannellini beans, braised beetroot,
sautéed winter cabbage, rocket salad, pomegranate,
pine nuts
- Grapevine snails** ^{3,7,10,12,14} 26
Six snails gratinated with Montpellier butter,
young roasted garlic
- Scallops** ^{7,9,12,14} 32
Roasted, parsnip, oven leek, beurre blanc léger
- Shrimps** ^{2,3,7,10,12} 28
Roasted, sauce Montpellier, dried cherry tomatoes,
roasted garlic
- Duck foie gras** ^{3,7,12} 42
Fried, rhubarb, parsnip crème, jus

APERITIF

RECOMMENDATION

- Riesling Sekt EXTRA BRUT**
Weingut Eymann, Pfalz, 2016
0,1 l 9 0,75 l 59
- TORTUE Le Pont** 16
Lillet Blanc, Erdbeere, Blutorange, Koriander,
Verjus, Zucker
- with Perrier-Jouët Grand Brut** 21
- TORTUE Negroni** 16
Monkey 47, Lillet Grande Réserve, Campari



TORTUE CLASSICS

- Pasta with shrimps** ^{1,2,7,9} 37
Gemelli, fried shrimps, rocket salad,
tomato sauce, ligurian olives, parmesan
- Tournedos
Rossini** ^{1,7,8,9,10,12,A} 62
Beef tenderloin medaillons, roasted foie gras,
wild broccoli, truffle jus, puree TORTUE
- Gnocchi á la
parisienne** ^{1,3,7,9,12} 35
Parmesan gnocchi, cabbage, mixed herb salad,
truffle cream sauce, truffled vinaigrette
- Bœuf
Bourguignon** ^{7,9,10,12,B} 38
Pomeranian beef braised in red wine, sautéed
mushrooms, bacon, puree TORTUE
- Cordon Bleu** ^{1,3,7} 42
Stuffed veal escalope, mountain cheese,
prague ham, frites TORTUE, cowberry

FISH & SEAFOOD

- Seafood platter** 155
Atlantic lobster, cooked shrimps, North Sea crabs,
Fine de Claire oysters, 20g Imperial Caviar,
salmon tartar and selection of homemade dips
For 2 persons. ^{1,2,3,4,7,9,10,12,13,14,A,B,C}
- Seafood tajine** ^{2,9} 42
Roasted shrimps, scallops, ligurian olives, tajine vege-
tables, chickpea panisse
- Bouillabaisse TORTUE** 42
Southern French fish stew, sauce Rouille,
bread chips ^{1,2,3,4,9,10,12,14,A}
- Winter cod** ^{4,7,9,12} 42
Roasted, parsnip, cabbage, beurre blanc léger
- Sole** ^{3,4,7,9,10,12} per 100g 19,5
Whole roasted Sole, lemon,
sauce Montpellier, puree TORTUE
- Pasta with lobster** ^{1,7,10,12,14} 67
Grilled half lobster, Gemelli,
lobster sauce, vegetables
- Half lobster** ^{2,3,7,10,12} 67
Grilled, marinated leaf salad,
sauce béarnaise, frites TORTUE
- Oysters** ^{1,7,8,12,13,14} 38
Six fine de Claire oysters on ice, shallot
vinaigrette, oyster bread (chester bread)
- Golden Queen
Impérial Caviar** ^{1,3,4,7}
Altonaer Kaviar Import Haus, Frankreich, Malossol
crème fraîche, roasted brioche
20g 60
50g 120
100g 220
- MEAT**
All meat dishes are 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}
- Entrecôte 300g** 54
- Beef fillet** 200g 54
300g 69
- Steak au Beurre de Montpellier** 52
Roasted, carved, frites TORTUE,
served with sauce Montpellier ^{3,7,9,12}
- Châteaubriand** ^{3,7,9,10,12} 69
Center cut beef fillet, carved, sauce Béarnaise,
puree TORTUE
For 2 persons. Price per person.
Please note that longer preparation times are possible.

TORTUE

COLD STARTERS

Burrata ^{7,12}	24
Cream mozzarella, pine nuts, basil, Piment d'espelette, marinated cherry tomatoes	
Breton tinned sardines la belle-iloise Conserve de Poisson ^{1,4,10,12}	24
Served with marinated tomatoes, celery, herbs, roasted sourdough bread	
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Cucumber, dill, yoghurt, pomegranate, zatar, mulberry	
Smoked eel ^{4,7,9}	28
Caramelized, sour cream, apple, celery, dill, rösti	
Duck foie gras terrine ^{1,3,7, A,B,C}	37
Fruit confit, fermented pepper, roasted brioche	
Beef tartar ^{1,4,9,10,12}	26
Mixed herb salad, rye bread chip	
80g and Frites TORTUE	36

WARM STARTERS

French onion soup ^{1,7,12}	14
Roasted bread, mountain cheese	
Tarte of onion ^{1,3,7,8,9}	18
Small french tarte of shallots, Roquefort, mixed herb salad	
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Crustacean ravioli	
Hummus ⁸	19
Made of cannellini beans, braised beetroot, sautéed winter cabbage, rocket salad, pomegranate, pine nuts	
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Six snails gratinated with Montpellier butter, young roasted garlic	
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Roasted, parsnip, oven leek, beurre blanc léger	
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Roasted, sauce Montpellier, dried cherry tomatoes, roasted garlic	
Duck foie gras ^{3,7,12}	42
Fried, rhubarb, parsnip crème, jus	

APERITIF RECOMMENDATION

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Weingut Eymann, Pfalz, 2016				
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Lillet Blanc, Erdbeere, Blutorange, Koriander, Verjus, Zucker				
with Perrier-Jouët Grand Brut				21
TORTUE Negroni				16
Monkey 47, Lillet Grande Réserve, Campari				



TORTUE CLASSICS

Pasta with shrimps ^{1,2,7,9}	37
Gemelli, fried shrimps, rocket salad, tomato sauce, ligurian olives, parmesan	
Tournedos Rossini ^{1,7,8,9,10,12,A}	62
Beef tenderloin medaillons, roasted foie gras, wild broccoli, truffle jus, puree TORTUE	
Gnocchi á la parisienne ^{1,3,7,9,12}	35
Parmesan gnocchi, cabbage, mixed herb salad, truffle cream sauce, truffled vinaigrette	
Bœuf Bourguignon ^{7,9,10,12,B}	38
Pomeranian beef braised in red wine, sautéed mushrooms, bacon, puree TORTUE	
Cordon Bleu ^{1,3,7}	42
Stuffed veal escalope, mountain cheese, prague ham, frites TORTUE, cowberry	

FISH & SEAFOOD

Seafood platter	155
Atlantic lobster, cooked shrimps, North Sea crabs, Fine de Claire oysters, 20g Imperial Caviar, salmon tartar and selection of homemade dips For 2 persons. ^{1,2,3,4,7,9,10,12,13,14,A,B,C}	
Seafood tajine ^{2,9}	42
Roasted shrimps, scallops, ligurian olives, tajine vegetables, chickpea panisse	
Bouillabaisse TORTUE	42
Southern French fish stew, sauce Rouille, bread chips ^{1,2,3,4,9,10,12,14,A}	
Winter cod ^{4,7,9,12}	42
Roasted, parsnip, cabbage, beurre blanc léger	
Sole ^{3,4,7,9,10,12}	per 100g 19,5
Whole roasted Sole, lemon, sauce Montpellier, puree TORTUE	
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Grilled half lobster, Gemelli, lobster sauce, vegetables	
Half lobster ^{2,3,7,10,12}	67
Grilled, marinated leaf salad, sauce béarnaise, frites TORTUE	
Oysters ^{1,7,8,12,13,14}	38
Six fine de Claire oysters on ice, shallot vinaigrette, oyster bread (chester bread)	
Golden Queen Impérial Caviar ^{1,3,4,7}	
Altonaer Kaviar Import Haus, Frankreich, Malossol crème fraîche, roasted brioche	
20g	60
50g	120
100g	220
MEAT	
All meat dishes are 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}	
Entrecôte 300g	54
Beef fillet	200g 54 300g 69
Rumpsteak ^{3,7,9,12}	52
Roasted, carved, frites TORTUE, served with sauce Montpellier	
Châteaubriand ^{3,7,9,10,12}	69
Center cut beef fillet, carved, sauce Béarnaise, puree TORTUE For 2 persons. Price per person. Please note that longer preparation times are possible.	

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 65
Schlossberg
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
Basserman-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
Carbarnet Sauvignon, Merlot,
Cabernet 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, 2017
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.