

## TORTUE

## COLD STARTERS

<b>Caesar salad</b> <sup>1,3,4,7,8,9,10,12</sup>	<b>19</b>
Romaine lettuce, brioche croutons, bacon, parmesan	
<b>Burrata</b> <sup>7,12</sup>	<b>25</b>
Marinated cherry tomatoes, braised peach, lemon verbena	
<b>Tinned sardines tartine</b> <sup>1,4,10,12</sup>	<b>25</b>
Marinated tomatoes, celery, herbs, roasted bread	
<b>Goat cream cheese</b> <sup>7,8,12</sup>	<b>24</b>
Grilled pepper, raspberry, almond, herbs	
<b>Ikarimi salmon</b> <sup>3,4,7,9,10,12</sup>	<b>29</b>
Cold smoked, hash brown, herb sauce	
<b>Tuna tartar</b> <sup>4,7,8,10</sup>	<b>29</b>
Wasabi cream, hash brown, spicy avocado	
<b>Oysters</b> <sup>1,7,8,12,13,14</sup>	<b>39</b>
Six fine de Claire oysters on ice, shallot vinaigrette, oyster bread (chester bread)	
<b>Beef tartar</b> <sup>1,4,9,10,12</sup>	<b>28</b>
Mixed herb salad, rye bread chip	
<b>80g</b>	<b>28</b>
<b>160g and Frites TORTUE</b>	<b>38</b>
<b>Duck terrine</b> <sup>1,3,7,A,B,C</sup>	<b>45</b>
Fruit confit, fermented pepper, roasted brioche	

## CAVIAR

<b>Golden Queen Impérial</b> <sup>1,3,4,7</sup>	
Altonaer Kaviar Import Haus, Malossol Crème fraîche, roasted brioche	
<b>20g</b>	<b>55</b>
<b>50g</b>	<b>105</b>
<b>100g</b>	<b>185</b>

## FISH &amp; SEAFOOD

<b>Seafood platter</b> <sup>1,2,3,4,7,9,10,12,13,14,A,B,C</sup>	<b>189</b>
For 2 persons. whole Atlantic lobster, cooked shrimps, tuna tartar, 20g Impérial Caviar, smoked salmon, Fine de Claire oysters and selection of homemade dips	
<b>Tuna à la niçoise</b> <sup>1,4,9</sup>	<b>44</b>
Roasted filet "rare", green beans, young potatoes, sauce Montpellier, Ligurian olives	
<b>Bouillabaisse TORTUE</b> <sup>1,7,9,10,12</sup>	
Southern French fish stew, sauce Rouille	
<b>Small</b>	<b>26</b>
<b>Large</b>	<b>46</b>
<b>Sole per 100g</b> <sup>3,4,7,9,10,12</sup>	<b>21</b>
Whole roasted Sole, lemon, sauce Montpellier, puree TORTUE	
<b>Turbot fillet</b> <sup>4,7,8,9,10,12</sup>	<b>59</b>
Roasted, sauté of chanterelles and young peas, puree TORTUE, beurre blanc	

## MATJES SEASON AT TORTUE

<b>Dutch Matjes</b> <sup>4,7,9,10,12</sup>	<b>18</b>
Tartar, herbal sauce, marinated lettuce, red onions, radish	
<b>Matjes "Hausfrauen Art"</b> <sup>4,7,9,10,12</sup>	<b>32</b>
Young beans, roasted potatoes, cold cream sauce with onion and apple	



## TORTUE CLASSICS

<b>Calf's liver</b> <sup>7,9,10,12</sup>	<b>37</b>
Fried, caramelized chicory, jus, pine nuts, puree TORTUE	
<b>Bœuf Bourguignon</b> <sup>7,9,10,12,B</sup>	<b>43</b>
Ox cheek braised in merlot, sautéed chanterelles, bacon, puree TORTUE	
<b>Paillard of corn fed chicken</b> <sup>7,9,10,12</sup>	<b>39</b>
Roasted breast, ratatouille roasted grenaille potatoe, Jus	
<b>Tournedos Rossini</b> <sup>1,7,8,9,10,12,A</sup>	<b>62</b>
Beef tenderloin medaillons, roasted duck liver, green asparagus, truffle jus, puree TORTUE	
<b>Half lobster</b> <sup>2,3,7,10,12</sup>	<b>69</b>
Grilled, marinated leaf salad, sauce béarnaise, frites TORTUE	

## WARM STARTERS

<b>Chanterelles cream soup</b> <sup>7,9,12</sup>	<b>15</b>
Brioche croutons, herbal oil	
<b>French onion soup</b> <sup>1,7,12</sup>	<b>16</b>
Roasted bread, mountain cheese	
<b>Lobster foam soup</b> <sup>1,2,3,4,7,9,12,14,A,B</sup>	<b>21</b>
Crustacean ravioli	
<b>Baba Ghanoush</b> <sup>11,12</sup>	<b>19</b>
Eggplant cream, baked cauliflower, pomegranate, citrus vinaigrette, sesame	
<b>Grapevine snails</b> <sup>3,7,10,12,14</sup>	<b>28</b>
Six snails gratinated with Montpellier butter, young roasted garlic	
<b>Prawns</b> <sup>2,3,7,10,12</sup>	<b>29</b>
Sauce Montpellier, dried cherry tomatoes, roasted garlic	
<b>Mediterranean sea pulpo</b> <sup>9,12,14</sup>	<b>30</b>
Roasted, Baba Ghanoush, pimentos, sesame, wild garlic, tomatoe	
<b>Duck liver</b> <sup>1,3,7,9,12</sup>	<b>45</b>
Fried, apricot, pain perdu, jus	

## MEAT

<b>Saddle of lamb</b> <sup>1,3,9,12</sup>	<b>45</b>
Roasted medium, herbal crust, wild garlic, ratatouille, roasted grenaille potatoes	
<b>Steak Montpellier</b> <sup>3,7,9,12</sup>	<b>54</b>
Roasted, carved, frites TORTUE, served in sauce Montpellier	
<b>Châteaubriand</b> <sup>3,7,9,10,12</sup>	<b>74</b>
For 2 persons. Price per person. Preparation time app. 45 minutes.	
<b>Entrecôte</b> <b>300g</b>	<b>55</b>
<b>Fillet of beef</b> <b>180g</b> <b>280g</b>	<b>55</b> <b>70</b>
served with sauce Béarnaise, sauce Montpellier <sup>3,7,9,12</sup> or TORTUE Sauce Red Hot <sup>9,10,12,B</sup> , and puree TORTUE or frites TORTUE <sup>7,10</sup>	
<b>PASTA &amp; RISOTTO</b>	
<b>Pea risotto</b> <sup>7,9,12</sup>	<b>29</b>
Risotto, green asparagus, young peas, parmesan, roasted nuts	
Optionally with prawns <sup>2</sup>	<b>46</b>
<b>Gnocchi à la parisienne</b> <sup>1,3,7,9,12</sup>	<b>38</b>
Parmesan gnocchi, leaf spinach, mixed herb salad, truffle cream sauce, truffled vinaigrette	
<b>Spinach dumplings</b> <sup>1,3,7,9,12</sup>	<b>29</b>
Sautéed chanterelles, chives, mixed herb salad, parmesan, chanterelles cream sauce	
<b>Pasta with lobster</b> <sup>1,7,10,12,14</sup>	<b>69</b>
Grilled half lobster, orecchiette, 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

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

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

## BOTTLED WINES

### 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 Roüssane,  
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, 2020  
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 Émilien, Bordeaux, 2019

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