






THE Legacy

SMALL IN SIZE BUT AWESOME

STARTERS

PIMIENTOS DE PADRÓN 	6	OUR SALADS	
FRESH KALAMATA OLIVES 	7	salad red grapes sunflower seeds sprouts balsamico or tomato smoked bacon dressing	12
WARM PEPPERS-SAGE-BRUSCHETTA 	6	salad apple blue berries Feta cheese red onion balsamico or tomato smoked bacon dressing	13
aioli Frankfurt style			
CRISPY BRUSCHETTA	15	CHOOSE YOUR TOPPINGS	
guacamole-bacon peppers-sage tomato-garlic		chicken strips	7
A TASTE OF LEGACY 	14	roasted Saltimbocca from sheep's milk cheese	7
pimientos Kalamata olives Bruschetta		five king prawns	14
SURF & TURF	23	BRETON FISH SOUP	15
smoked Salsiccia & red onion king prawn with Aioli Frankfurt style Saltimbocca of Feta cheese		sliced Parmesan	
MICHÈLE'S BEST	16	KORN CREAM SOUP	10
barbecue Thunfisch Apfel-Limetten-Crème Fraiche Wildkräutersalat		chilli bacon	
SMOKED BURRATA	15	SMOKED PEPPER SOUP 	9
wild herbs salad red onion marmalade baby pear		toasted cashews	

OUR SMOKER


We proudly present our smoked specialties: Juicy spare ribs St. Louis Cut and tender pulled pork. Smoked for a minimum of six hours in spicy flavor of 100% hickory wood. Spare Ribs and Pulled Pork rest 24 hours in a barbecue marinade to develop their delicate taste, created by Executive Chef Sven Frambach.

THE LEGACY SMOKED PULLED PORK, 100g	12	THE LEGACY SMOKED PULLED PORK, 250g each additional 100g	20 6
THE LEGACY SMOKED SPARE RIBS, 250g	16	THE LEGACY SMOKED SPARE RIBS, 400g each additional 100g	26 6

OUR SPARE RIBS AND PULLED PORK FROM GERMAN HOUSEFARM PORKS RESTS AT LEAST FOR SIX HOURS
IN OUR SMOKER AND ARE FRESHLY PREPARED ON A DAILY BASIS

PASTA

VEGGIE

TRUFFLED TAGLIATELLE 	22	PUMPKIN-CHICKPEA-RAGOUT (VEGAN) 	19
oyster mushrooms freshly sliced truffle from "Bella Italia"	daily market price per 1g	coconut milk fenugreek black Venere rice	

FISH

MEAT

TUNA RARE	32	BARBECUE CORN CHICKEN BITES	26
Mojo sauce brokkolini cashews mashed sweet potatoes		smoked peanut butter corn polenta crispy banana chips black beans	
		PULLED PORK SHEPARD'S PIE	21
		pumpkin mashed potatoes Parmesan cheese	

BEEF

SAUCES

ARGENTINIA BLACK ANGUS grass feeding		salsa verde	
Filet 180g	36	apple-Honey Barbecue	
Filet 250g	45	jalapeño Relish	
Rib Eye 300 g	41	pepper sauce	
		herb butter	
HOW DO YOU LIKE IT?			
rare medium rare medium medium well well done			

SIDES

VEGETABLES SIDES

steak fries with truffled mayonnaise	9	leaf spinach	5
sweet potatoes fries	7	grilled vegetables	7
rosemary-potatoes	7	garlic mushrooms	7
mashed potatoes with Parmesan cheese or garlic	7	beans with chorizo	7
truffled mac & cheese	9	small mixed salad	6
		SURF & TURF	
		grilled king prawn per piece	4

DESSERT

SWEETS FROM OUR VENDOR'S TRAY 7

All our dishes may contain marks of nuts and sesame. Please inform us about any intolerances you may have.
We would be glad to assist you in choosing the right dish. All prices stated in € including VAT.
Please understand that we don't separate any check..