Surf & Turf
Steakhouse

“But no pleasure is temporary,
for the impression it leaves is lasting.”

Johann Wolfgang von Goethe

Simply enjoy good meat...

... you've come to the right place.
Welcome to the Surf & Turf Steakhouse.
We want to win you over with top class premium meat and specially selected seafood.
From the classic steak to sophisticated side dishes and the finest desserts
– you will find the perfect food for a wonderful gastronomic evening here.

We promise the best quality, expertly prepared, to impress all true connoisseurs of meat.
You decide how you want your steak to be cooked:

rare – browned on the outside, red on the inside, raw in the centre
medium rare – browned on the outside, red on the inside
medium – browned on the outside, a wide pink strip on the inside
medium well done – browned on the outside, a light pink strip on the inside
well done – browned on the outside, fully cooked on the inside

Sit back.
Enjoy the intense flavour and fine aroma of simply good meat.

All weight specifications below refer to the raw weight before preparation.

All dishes with this symbol are vegetarian.

All dishes with this symbol are vegan.

Ganz schön Gesund

GANZ SCHÖN GESUND is our well-being concept for a healthy and indulgent holiday on the seas. In the area of nutrition, it stands for varied ingredients, gentle cooking methods and optimal combination of dishes. Simply look out for the note "GANZ SCHÖN GESUND" in the food menu.

A brief guide to salt – to suit your taste

Inca sun salt

The sun salt from the high plateaus of the Peruvian Andes is still harvested by hand today, as it was in Inca times. It is concentrated in an ultra-pure source with the help of energy from the sun. It is rich in minerals and mild in taste.

Danish smoked salt

The basis for the smoked salt is pure natural sale from the Dead Sea, which is cold smoked over beechwood in a Danish factory and turned every hour. This process is what gives it its smoky, spicy flavour.

Persian blue salt

The blue salt is an exquisite rock salt from Iran. It is laboriously mined and is one of the most exclusive salts in the world. It makes a great impression, not just from its visual appearance, but also due to its intense taste.

Himalayan salt

The pink rock salt is traditionally mined by hand and dried in the sun. It is valued due to its high mineral content and is also visually striking.

Tip for steak lovers: A good steak deserves a good salt.
You can find our high-quality salts for the home in our online shop.
Scan the QR code and discover.

A brief guide to meat – simply good

Pomeranian beef

Our meat from Pomeranian cattle goes back to an old Pomeranian breed, which has been bred since the 16th century. Only the best animals are used for meat production. The meat is characterised by a fine marbling of fat. It is dry aged and is kept on the bone for several weeks.

Bison

Bisons grow up in their natural surroundings in Canada and feed on high-quality grass. The prized bison meat is fresh and spicy in its flavour and lean, rich in protein, iron, zinc and selenium. Due to these rich nutrients, it is one of the most healthy types of meat you can eat.

Fläming pork

The Fläming pork is bred exclusively for the *Mein Schiff*® fleet by smallholder farmers. Fläming is a 30 to 50 kilometre-wide ridge in eastern Saxony-Anhalt. The high quality of the pork meat rests on the concept of rearing the pigs in a calm environment without time pressure and predominantly in fields, and on feeding the pigs supplementary clover grass.

Chianina beef

Chianina beef are only farmed in a few Italian provinces. The name Chianina is derived from the Chiana valley in Tuscany. The white animals are some of the oldest beef cattle breeds and were already valued back in ancient times by the Etruscans and Romans – above all due to particularly high quality of the meat. The finely marbled Chianina meat is characterised above all by its low cholesterol and high protein content. It almost goes without saying that it is particularly tender and juicy. In the home kitchen, the meat is used not just for the famous Chianina steak, but also for all types of braised meat dishes, ragout and much more.

Tip for steak lovers: A good steak deserves a good knife.
You can find high-quality steak knives for home use in our online shop.
Scan the QR code and discover.

TARTARE

An absolute classic

Large portion

Tartare* of Pomeranian beef with wild-herb salad ..... **€ 14.00** ..... **€ 18.90**

With king prawns and spicy mayonnaise ..... **€ 21.00** ..... **€ 25.90**

With gooseliver and truffle butter à la Rossini ..... **€ 24.00** ..... **€ 28.90**

With potato rösti and caviar from sturgeon* ..... **€ 29.00** ..... **€ 33.90**

Tartare of avocado and tomatoes ..... **€ 9.80** ..... **€ 11.80**
With wholemeal bread

STARTERS

Whets your appetite for more

Ceviche of char* ..... **€ 14.50**
With orange, coriander and chili

Mexican tacos in three flavours ..... **€ 12.60**
Grilled barbecue chicken with beans
Beef steak with smoked corn
Grilled salmon with avocado and chili

½ dozen snails ..... **€ 10.80**
Gratinated with sage butter, served with a baguette

Roasted carrots and beetroot ..... **€ 7.60**
With pickled lemon and basil cream

GREENS

Crisp and fresh

Leaflettuce ..... **€ 7.60**
With pickled vegetables, popped quinoa and caramelised feta cheese

Caesar salad ..... **€ 6.70** ..... **€ 9.50**

With chicken breast ..... **€ 14.20** ..... **€ 17.00**

With fried prawns ..... **€ 13.70** ..... **€ 16.50**

TO SPOON OUT

Spoon by spoon

Pumpkin curry soup ..... **€ 6.30**

With cold-smoked salmon and jalapeños* ..... **€ 7.80**

French onion soup ..... **€ 6.50**
With Gruyère fleuron

Peanut and chili soup ..... **€ 6.50**
With beef skewer*

FROM THE OVEN

Braised at a low temperature

Fajitas to suit your taste ..... **€ 18.90**
Prepare your own fajita from the following ingredients:
braised cheek of herb-fed veal, tomato salsa, avocado,
coriander, chili, pickled red onion

Spare ribs from Fläming pork ..... **€ 17.50**
Braised in the oven with barbecue sauce and finished on the grill,
served with sweet potato chips and two dips of your choice

Prime rib of beef ..... **€ 27.50**
Braised at a low temperature - with port wine sauce, smoked mashed potatoes,
marinated plucked lettuce and a dip of your choice

FROM THE SEA

And onto the plate

Grilled lobster* - or crayfish tail* (depending on the destination) ..... **€ 49.00**
With herb butter, grilled vegetables, marinated leaflettuce and garlic flatbread

Pan-fried John Dory ..... **€ 23.90**
With beurre blanc, sautéed leaf spinach, and truffle mashed potatoes

VEGAN & VEGETARIAN

It works without too

Baked avocado ..... **€ 15.90**
On cabbage and turnips with pickled vegetables and a dip of your choice

Smoked pumpkin goulash ..... **€ 13.70**
With parsley oil and potato risotto

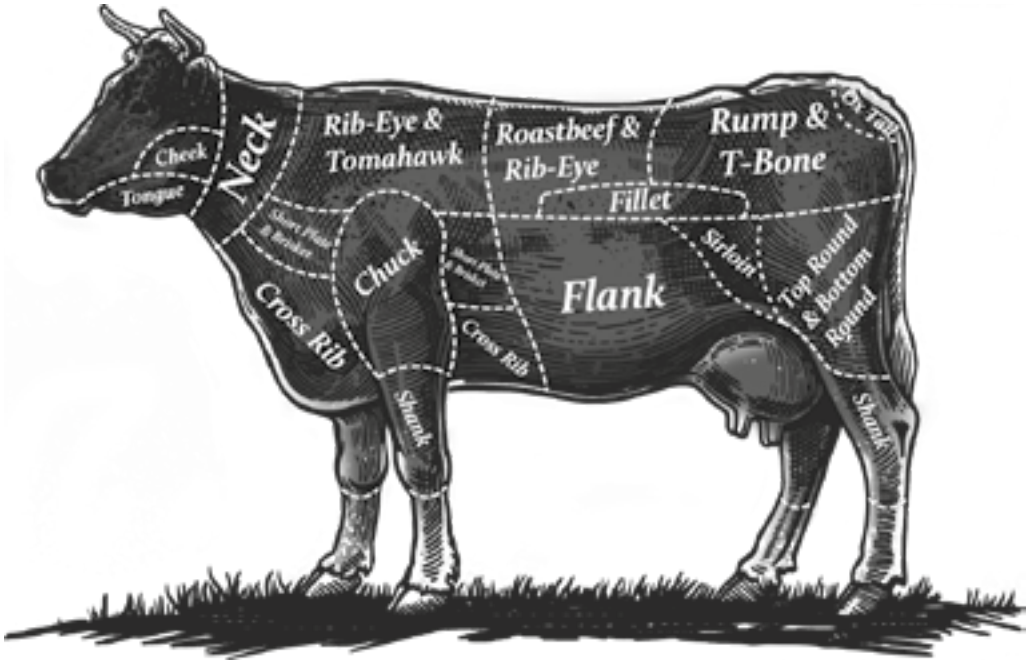
BURGERS

An absolute must

DELUXE ..... **€ 24.90**
Potato and sesame bun with Wagyu beef, asparagus,
quail fried egg and fresh truffle

EL CABRONCITO ..... **€ 24.90**
Potato bun with Wagyu beef, chili con carne,
Cheddar cheese and sour cream

LOW CARB RIDER ..... **€ 24.90**
Mushroom bun with Wagyu beef, truffle mayonnaise,
tomato salsa, Cheddar cheese, romaine lettuce



TIMELESS CLASSICS

From dry-aged Pomeranian beef

Also choose two side dishes of your choice.

Tomahawk steak* – Director's Cut ..... *approx. 900 g* .... **€ 59.90**
35 days matured on the bone | For 2 people | Preparation time: approx. 45 minutes

Gentle cooked flank steak* ..... *approx. 600 – 650 g* .... **€ 44.80**
For 2 people | Preparation time: approx. 30 minutes

T-bone steak* ..... *approx. 550 – 600 g* .... **€ 42.90**

	150 g	*250 g*	*400 g*
Fillet steak*	**€ 22.50**	**€ 37.50**	**€ 60.00**

	250 g	*400 g*
Sirloin steak*	**€ 32.50**	**€ 52.00**

	250 g	*400 g*
Rib-eye steak*	**€ 32.50**	**€ 52.00**

In addition to your steak:
Fried prawns ..... **+ € 7.00**
½ crayfish tail or lobster tail (depending on destination)* ..... **+ € 24.50**

Mein Schiff*® signature: Fillet steak ..... *180 g* .... **€ 47.00**
½ crayfish tail or lobster tail* (depending on destination)*

** These foods can be prepared as requested. Please note that dishes made with animal products, such as meat, poultry, fish, seafood and eggs, which are raw or not quite cooked, may cause illness under certain medical conditions. These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, sea-food, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*

BARBECUE CLASSICS

Also choose two side dishes of your choice.

	250 g	400 g
Entrecôte* of Canadian bison	**€ 40.00**	**€ 64.00**

	250 g	400 g
Fillet steak* of Chianina beef	**€ 45.00**	**€ 72.00**

Cutlet of Fläming clover pork ..... *approx. 300 g* ..... **€ 24.00**

Mixed Grill Platter – the best of Surf & Turf ..... *400 g* ..... **€ 39.00**
with Pomeranian beef tenderloin, Canadian bison ribeye*,*
clover-fed pork chop, lamb chop, and Chianina beef tenderloin**

Grilled lamb chops* ..... *approx. 200 g* ..... **€ 32.00**
Gently cooked and finished on the grill

Guinea fowl breast ..... **€ 18.90**

SIDE DISHES

€ 5.00 each

Sweet potato fries *with dip of your choice*
Steakhouse fries *with dip of your choice*
Potato and truffle puree
Hasselback potato
Grilled seasonal vegetables
Green beans
Baked onion rings
Leaf lettuce
Sautéed spinach leaves
Garlic flatbread
Apple and fennel vegetables
Corn ribs

BUTTER

Included

Herb butter - **Garlic butter** - **Chilli butter**
Truffle butter

SAUCES

€ 5.00 each

Cognac and three kinds of pepper - **Béarnaise**
Chilli cheese sauce

DIPS

Inclusive

Garlic *(roasted)* - **Mango chilli** - **Guacamole** - **Pear and sea buckthorn chilli**
Barbecue dip - **Sour cream** - **Tomato salsa**

PICKLES

€ 5.00 each

Wild mushrooms - **Red onions** - **Carrots** - **Mixed pickles**

DESSERTS

Always work

***Mein Schiff*® signature: Pecan nut brownie** ..... **€ 9.50**
Moist, warm brownie with caramel sauce with sea salt,
served with popcorn and brownie ice cream

New York cheesecake ..... **€ 9.50**
Cheesecake, caramelised and as frosting cream,
with raspberry mousse and crushed butter biscuits

Rich Apple Crumble ..... **€ 9.50**
Apple crumble casserole with sea buckthorn ice cream

Homemade sorbet ..... **€ 1.80** *per scoop*

“One should give into temptations.
Who knows if they will come again.”
Oscar Wilde

COFFEE SPECIALITIES

We also serve all our hot drinks with lactose-free milk, oat or soya milk, if you prefer.

Caffè crema . . . . . **€ 2.10**
Decaffeinated coffee . . . . . **€ 2.10**
Espresso . . . . . **€ 2.10**
Double espresso . . . . . **€ 3.50**
Espresso macchiato . . . . . **€ 2.20**
Cappuccino . . . . . **€ 3.60**
Latte macchiato . . . . . **€ 3.60**

TEA VARIETIES FROM FERNWEH HEIMWEH

Organic Black Tea Earl Grey [1, 2] . . . . . **€ 2.90**
Mildly floral black tea blended with natural bergamot oil.

Organic Black Tea Assam Breakfast [1, 2] . . . . . **€ 2.90**
Powerful in taste and sweet chestnut red in the cup.

Organic White Tea Peach & Apricot [1, 2] . . . . . **€ 2.90**
Delicate apricots and fresh peaches make for a delightful taste experience.

Organic Green Tea China Original [1, 2] . . . . . **€ 2.90**
The delicately tarte and fresh notes of classic green tea invigorate and impress.

Organic Green Tea Tropical Fruits [1] . . . . . **€ 2.90**
Lively sweet notes of South Sea fruits meet delicate green tea.

Organic herbal Tea Chamomile & Verbena [1,2] . . . . . **€ 2.90**
Chamomile buds meet fresh verbena to create a light citrus flavor.

Organic herbal Tea mint [1,2] . . . . . **€ 2.90**
Pleasantly mild and fresh peppermint flavour.

Organic herbal Tea Verbena & Lemon balm [1, 2] . . . . . **€ 2.90**
Verbena and lemon balm create a feeling of calm and security.

Organic spiced Tea Tumeric & Ginger [1] . . . . . **€ 2.90**
Ginger and tumeric combine to create a spicy taste experience.

Organic Rooibos Tea Bourbon Vanilla, [1,2] . . . . . **€ 2.90**
Full-bodied rooibos tea, crowned with delicate notes of real borbon vanilla.

Organic fruit tea Blueberry & Elderflower [1,2] . . . . . **€ 2.90**
Delightfully fruity aroma from the combination of blueberry and elderberry.

Recommendation **Organic Green Tea Sea Buckthorn & Rose** [1] . . . . . **€ 2.90**
Pure rosehip and powerful sea buckthorn meet delicate rose petals and a hint of orange.

[1] Organic Certified | [2] Rainforest Alliance Certified

NON-ALCOHOLIC BEVERAGES

Juices and fruit nectars ..... 0.2l ..... € 2.50
Apple, pineapple, banana, cranberry, strawberry, grapefruit, cherry, mango, passion fruit, orange, peach, blackcurrant, tomato

All fruit juice spritzers ..... 0.2l ..... € 2.50
Lemon ice tea ..... 0.2l ..... € 2.50
Waterkant Kola ..... 0.33l ..... € 4.50
Waterkant Kola without sugar ..... 0.33l ..... € 4.50
Waterkant Lemon ..... 0.33l ..... € 4.50
Waterkant Orange ..... 0.33l ..... € 4.50
Waterkant apple spritzer, cloudy ..... 0.33l ..... € 4.50
Waterkant Rhubarb ..... 0.33l ..... € 4.50
Waterkant Elderflower ..... 0.33l ..... € 4.50
Coca-Cola ..... 0.2l ..... € 2.50
Coca-Cola Zero ..... 0.2l ..... € 2.50
Sprite ..... 0.2l ..... € 2.50
Fanta ..... 0.2l ..... € 2.50
Thomas Henry Tonic Water ..... 0.2l ..... € 4.50
Thomas Henry Bitterlemon ..... 0.2l ..... € 4.50
Thomas Henry Ginger Ale ..... 0.2l ..... € 4.50

MINERAL WATER

Waterkant Flut ..... 0.33l ..... € 2.10
Natural mineral water, carbonated ..... 0.75l ..... € 5.60

Waterkant Ebbe ..... 0.33l ..... € 2.10
Natural mineral water, non-carbonated ..... 0.75l ..... € 5.60

TAU Spring Water still ..... 0.75l ..... € 7.90
TAU Spring Water sparkling ..... 0.75l ..... € 7.90

BEER

Bitburger Premium Pils on tap	**0.3l**	**€ 3.70**
Bitburger 0.0% Pils, non-alcoholic	**0.33l**	**€ 3.00**
Bitburger Radler	**0.33l**	**€ 3.70**
Paulaner Wheat Beer, naturally cloudy	**0.5l**	**€ 4.60**
Paulaner Wheat Beer, non-alcoholic	**0.5l**	**€ 4.10**
Paulaner Wheat Beer Shandy, non-alcoholic	**0.33l**	**€ 3.00**

SPARKLING WINE

***Mein Schiff*® Sonder-Cuvée sparkling wine, dry**	**0.1l**	**€ 4.00**
	0.75l	**€ 29.00**

CHAMPAGNE

Pommery Brut Royal	**0.1l**	**€ 10.00**
	0.75l	**€ 70.00**
Pommery Brut Rosé	**0.1l**	**€ 10.00**
	0.75l	**€ 70.00**
Moët & Chandon Impérial Brut	**0.1l**	**€ 10.70**
	0.75l	**€ 75.00**
Moët & Chandon Rosé Impérial	**0.1l**	**€ 10.70**
	0.75l	**€ 75.00**

WHITE WINE

Sauvignon Blanc & Chardonnay ..... **0.1l** ..... **€ 5.60**
Homenaje, Navarra, Spain

Pinot Blanc Mosaik ..... **0.1l** ..... **€ 5.50**
Dr. Köhler, Rheinhessen, Germany

Silvaner ..... **0.1l** ..... **€ 6.80**
Hans Wirsching, Franken, Germany

Chablis ..... **0.1l** ..... **€ 8.50**
Chardonnay Christian Moreau, Burgund, France

RED WINE

Uggiano Chianti Seratina Colli Fiorentini DOCG ..... **0.1l** ..... **€ 4.60**
Sangiovese & Cabernet Sauvignon
Azienda Uggiano, Toscana, Italy

ValSotillo Crianza ..... **0.1l** ..... **€ 6.30**
Tinta del Pais
Bodegas Ismael Arroyo, Ribera del Duero, Spain

Ursprung ..... **0.1l** ..... **€ 6.50**
Cabernet Sauvignon, Portugieser and Merlot
Markus Schneider, Rhineland-Palatinate, Germany

Hill 1 ..... **0.75l** ..... **€ 69.00**
Merlot, Blaufränkisch and Zweigelt
Leo Hillinger, Burgenland, Austria

ROSÉ WINE

Vinyes Roses Dins del Cor ..... **0.1l** ..... **€ 6.80**
Sumoll, Tempranillo and Red Grenache
Jané Ventura, Penedès, Spain

Pinot & Co Rosé Cuvée ..... **0.1l** ..... **€ 6.80**
Dreissigacker, Rheinhessen, Germany

AQUAVIT

Malteserkreuz Aquavit ..... 4cl ..... € 4.80
Aalborg Jubiläums Aquavit ..... 4cl ..... € 4.80
Lysholm Linie Aquavit ..... 4cl ..... € 4.80

BRANDY

Vecchia Romagna Etichetta Nera ..... 4cl ..... € 4.50
Metaxa***** ..... 4cl ..... € 4.50
Carlos Primero ..... 4cl ..... € 4.80
Cardenal Mendoza Gran Reserva ..... 4cl ..... € 5.60

COGNAC & ARMAGNAC

Armagnac Janneau V.S.O.P. ..... 4cl ..... € 5.60
Larsen Cognac V. S. ..... 4cl ..... € 6.40
Bache-Gabrielsen Thomas XO Prestige, Réserve Edition ..... 4cl .... € 10.00

GRAPPA

Il Merlot di Nonino ..... 4cl ..... € 6.30
Il Moscato di Nonino ..... 4cl ..... € 6.30
In Barriqueslo Chardonnay di Nonino ..... 4cl ..... € 6.30

FRUIT BRANDY

Kostenzer Aged Apple (40%) .... 4cl ..... € 6.40
Konstenzer Cigar Bock Beer (45%). ..... 4cl ..... € 5.60
Kostenzer Dr. Guyot Pear (40%). ..... 4cl ..... € 8.50
Kostenzer Aged Mirabelle Plum, chestnut barrel (40%). ..... 4cl ..... € 8.50
Kostenzer Aged Damson (40%) .. .. 4cl ..... € 8.50

SHERRY & PORT WINE

Tio Pepe Extra Dry Fino	5cl	€ 4.40
Dry Sack Medium Dry	5cl	€ 4.40
Sandeman White Porto	5cl	€ 4.40
Sandeman Ruby Porto	5cl	€ 4.40

VERMOUTH

Martini Extra Dry	5cl	€ 4.40
Martini Bianco	5cl	€ 4.10
Martini Rosso	5cl	€ 4.10
Noilly Prat	5cl	€ 4.40

HERBS, BITTER & ANISE DRINKS

Aperol	4cl	€ 4.30
Campari Bitter	4cl	€ 4.30
Averna Amaro	4cl	€ 4.70
Ramazzotti Amaro	4cl	€ 4.70
Fernet-Branca	4cl	€ 4.30
Jägermeister	4cl	€ 4.70
Sambuca Molinari	4cl	€ 4.70
Pernod	4cl	€ 5.00