Surf & Turf
Steakhouse

BBQ GRILL TABLE

“No pleasure is temporary, because the impression it leaves behind is lasting.”

Johann Wolfgang von Goethe

Simply enjoy good meat...

right here.
Welcome to the Surf & Turf - Steakhouse at our BBQ grill table.
We aim to delight you with top-quality premium meat and carefully selected seafood.
From classic steak to sophisticated side dishes and finest desserts,
you'll find everything you need for a thoroughly enjoyable visit.

We promise the best quality and expert preparation,
which will satisfy even the most discerning meat connoisseur.
You decide which level of doneness you prefer:

rare - brown on the outside, red on the inside, raw in the centre
medium rare - brown on the outside, red on the inside
medium - brown on the outside, with a broad pink streak on the inside
medium well - brown on the outside, a light pink sstreak on the inside
well done - brown on the outside, cooked through on the inside

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

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 knife.
You can find high-quality steak knives for home use in our online shop.
Scan the QR code and discover.

Choose one:

Entrée

Pomeranian beef tartare* with wild herb salad

or

Lettuce with pickled vegetables and popped quinoa

Served with (please choose)

Feta cheese *or* Fried king prawns

or

Ceviche of char* with orange, coriander, chilli
and grilled bread

or

Roasted carrots and beetroot with preserved lemons
and basil cream

Choose one:

Soup

- Served hot at the table with bread from the grill -

French onion soup with Gruyère-Fleuron

or

Pumpkin curry soup
(Optionally with cold-smoked salmon* and jalapeños)

or

Peanut and chilli soup with beef skewer*

* 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.

Anything you want:

Meat

Fillet of Pomeranian beef*
Chop of lamb* | Spicy salsiccia
Guinea fowl breast | Chop of Fläming clover pork

Fish

Marinated prawns | Fillet of St Peter's fish

Choose two:

Side dishes

Hasselback baked potato | French beans
Sweet potato fries | Steakhouse fries
Apple and fennel vegetables | Corn ribs
Grilled vegetables

Choose two:

Sauces and dips

Herb butter | Garlic butter | Chilli butter
Truffle butter | Cognac pepper jus
Sauce béarnaise | Chili cheese sauce

Select one:

Dessert

Mein Schiff® Signature: Pecan brownie
Moist, warm brownie with salted caramel sauce,
served with popcorn and brownie ice cream

or

New York Cheesecake
Caramelised cheesecake with cream cheese frosting,
served with raspberry espuma and crushed butter biscuits

or

Rich apple crumble
Baked apple crumble with sea buckthorn ice cream

€55.00 p. p.

(drinks are not included in the price)

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**
Mild floral black tea, infused with natural bergamot oil.

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

Organic White Tea Peach & Apricot[1, 2] ..... **€ 2.90**
Delicate apricots and fresh peaches make for a lovely flavour 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] ..... **€ 2.90**
Lively sweet notes of South Sea fruits meet delicate green tea.

Organic Herbal Tea Camomile & Verbena[1,2] ..... **€ 2.90**
Camomile buds meet fresh verbena and create a light citrus flavour.

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

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

Organic Spiced Tea Turmeric & Ginger[1,2] ..... **€ 2.90**
Ginger and turmeric combine to create a spicy flavour experience.

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

Organic Fruit Tea Blueberry & Elderflower[1,2] ..... **€ 2.90**
Delightfully fruity aroma from the combination of blueberry and elderflower.

Recommendation

Organic Green Tea Sea Buckthorn & Rose[1, 2] ..... **€ 2.90**
Pure rosehip and powerful sea buckthorn meet delicate rose petals and a hint of orange.

[1] BIO-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
Iced tea (lemon) ..... 0.2l ..... € 2.50
Waterkant Kola ..... 0.33l ..... € 4.50
Waterkant Kola without sugar ..... 0.33l ..... € 4.50
Waterkant Orange ..... 0.33l ..... € 4.50
Waterkant lemon ..... 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 Bitter Lemon ..... 0.2l ..... € 4.50
Thomas Henry Ginger Ale ..... 0.2l ..... € 4.50

MINERAL WATER

Waterkant Flut ..... 0.33l ..... € 2.10
Carbonated natural mineral water ..... 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

SPARKLING WINE

Mein Schiff® Sparkling wine special cuvée, 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

Weissburgunder Mosaik ..... 0.1l ..... € 5.50
Dr. Köhler, Rhinehessen, Germany

Silvaner ..... 0.1l ..... € 6.80
Hans Wirsching, Franconia, Germany

Chablis ..... 0.1l ..... € 8.50
Chardonnay
Christian Moreau, Burgundy, France

RED WINE

Uggiano Chianti Seratina Colli Fiorentini DOCG ..... 0.1l ..... € 4.60
Sangiovese & Cabernet Sauvignon
Azienda Uggiano, Tuscany, 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, Rhinehessen, Germany

AQUAVIT

Maltese Cross Aquavit	4cl	€ 4.80
Aalborg Anniversary Akvavit	4cl	€ 4.80
Lysholm Line 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 barriques Lo Chardonnay di Nonino	4cl	€ 6.30

FRUIT BRANDIES

Kostenzer Aged Apple (40%)	4cl	€ 6.40
Kostenzer 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