

OUR SPECIAL RECOMMENDATION

Lanson Black Label brut

Glass 0,1 | 10,50 Euro
Bottle 0,75 | 69,00 Euro

Lanson Rosé Label Brut Rosé

Glass 0,1 | 14,00 Euro
Bottle 0,75 | 98,00 Euro

CLASSICS "NEW STYLE"

OUR SALADS SERVED WITH DOMESTIC SUPERFOOD

Seasonal Salads | Lambs Lettuce | Wild Herbs | our special House Dressing
roasted Sunflower Seeds | Flax Seeds | Currants | dried Raspberries | Avocado
Beet Root | Tomatoes | Cress | toasted whole-grain Bread | Rosemary spiced Butter
either served with:

* Fillet of Beef Stripes Tartare Sauce	24,50 Euro
* fried Dices of French Corn Poulard Sweet Chili Sauce	17,00 Euro
* grilled King Prawns Lime flavoured Crème fraîche	22,00 Euro
* Steak of Salmon Yuzu	19,00 Euro



Tartar of raw and marinated Norwegian Salmon	18,00 Euro
Potato Pancake Lime flavoured Crème fraîche smaller Portion	15,00 Euro

Carpaccio of Fassona Piemontese Beef (ca. 100 g) Olive Oil Ligurian Capers grilled Italian Mini Artichokes	19,50 Euro
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DRESSED TARTAR STEAK OF ARGENTINEAN LA GRANJA BEEF roasted Swiss crusty Bread with 100 g	17,00 Euro
with 140 g	22,00 Euro



Veal Schnitzel „Vienna Style“ fried Potatoes Cucumber Salad	27,00 Euro
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JOHANNISBERGER PAILLARD OF VEAL Lemon-and-Capers-Sauce	27,00 Euro
- refinished with a Schloss Johannisberger Gelblack Tagliatelle	

Drink the wine you cook with...

2018 Schloss Johannisberger Riesling	glass 0,2 12,00 Euro
Gelblack Trocken VDP.GUTSWEIN, Domäne Schloss Johannisberg, Rheingau	bottle 0,75 43,50 Euro

OUR CRISPY HALFED DUCK

Marjoram Sauce Sweetheart Cabbage Terrine of Pretzel Quenelles	29,50 Euro
for 2 People we will carve a whole Duck at the table	per person 29,50 Euro


Please ask you waiter for a list of sensitizers and food additives

OLIVER HAIK
Chef de Cuisine

CHRISTOPHER BURGER & SEBASTIAN DODT
Sous Chefs



MARIUSZ PILCH
Chef Pâtissier

SOUPS

- Cream of Asparagus Soup  7,00 Euro
- Vietnam Pho Bowl – Beef Broth | Rice Noodles | Pak | Choi | Sprouts
Mushrooms | Mint | Cilantro | Lime 10,00 Euro

STARTERS

OUR POPPADOMS

-  Warm Borgoluce Mozzarella | Tomatoes | Pesto | Rocket Leafs 17,00 Euro
-  Octopus | wild fished King Prawns | Tomatoes | Shallots 19,00 Euro

STEAK TATAR BURGER

- Sautéed Beef Tartar (100 g) | Brioche Bun | Avocado Cream
truffled Mayonnaise | Vegetable Crisps | Salad 17,00 Euro

2-4-6 À LA CHEF

- Selection of our Appetizers - Fish, Meat, Vegetarian – let yourself be surprised pro Person 21,00 Euro

PASTA, TRUFFLES, VEGGIE AND VEGAN...

- Truffled Noodles | white Alba Truffles Sauce | shaved Truffles
Regular Portion Noodles  24,00 Euro
- Smaller Portion Noodles 19,00 Euro
- Beet Root Risotto | Judión de la Granja Navarrico Beans Puree
Edamame | Quinoa Patty | grilled Tomato  19,00 Euro
- Strozzapreti | Artichokes | Vegetables | Tomato | Olives
Capers | Cretan Sitia Olive Oil  19,00 Euro

FISH

- OUR SPECIAL FOR 2:** Grilled Sea Bass per person 35,00 Euro
Spices | Asparagus | Spring Vegetables | Bears Garlic spiced Risotto
- Whole North Sea Plaice | Büsum Shrimps | Bacon | Spinach | steamed Potatoes 26,00 Euro
- Bouillabaisse of fine Fishes and King Prawn 23,00 Euro
Vegetables | Potatoes | Saffron spiced Rouille Sauce
served as smaller Portion 15,00 Euro

Cover for Bread, Pretzel, Butter and Tyrolean Ham per Person à 2,90 Euro
- will be served without order -

MAIN DISHES

Half of a French Chicken Red Wine Vegetables Grenaille Potatoes	21,00 Euro
Braised Shoulder of an Australian Grand Beef Root Vegetable Judi3n de la Granja Navarrico Beans Puree Pretzel Quenelle Cake	21,00 Euro
Calf's Liver Black Pudding steamed Apples roast Onions Potato-and-Pea-Puree	26,00 Euro
"300" Anchorena Beef Sirloin Steak (ca. 300 g Gross Weight) grilled Tomato Bull's Eye Barbecue Sauce Sweet Potato Fries	29,00 Euro
OUR BLACK ANGUS BEEF FILLET Herb Butter or a Peppercorn-Cassis-Cream saut3ed Vegetables Potatoes au Gratin with Parmesan	
Fillet ca. 120 g Gross Weight – Ladies Cut	26,00 Euro
Fillet ca. 200 g Gross Weight	36,00 Euro

CHATEAUBRIAND OF BLACK ANGUS BEEF FOR 2	per Person 39,00 Euro
(Gross Weight ca. 500 g Fillet of Beef) B3ernaise Sauce Pepper Cream Sauce Vegetables French fries or Rosemary Potatoes or Potatoes au Gratin with Parmesan	

CHEESE

Selection of International Cheese from the "T3lzer Kasladen" Figs Sauce Grapes	14,50 Euro
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DESSERT

PROMISE RASPBERRY	10,50 Euro
Crispy Cream Puff Valrhona Opalys-Vanilla-Ganache Raspberry Cream Raspary Ice Cream	
Bourbon Vanilla flavoured Cr3me br3l3e Rhubarb Cream Lime Ice Cream Strawberry Jelly	10,90 Euro
CHOCOLATE SURPRISE – Salty Shortcrust Pastry Coco-and-Lime Ice Cream Mango Compote Raspberries Coco Meringue Coco flavoured Chocolate	11,90 Euro
Warm Chocolate Cake with a molten Core Lemongrass Froth Mango-Dragon Fruit-and Red Currant Salad Apricot Sorbet	12,80 Euro

OUR HOMEMADE FINE TARTE Vanilla Ice Cream	7,90 Euro
Please ask your waiter for our recommendation of the day.	

Cover for Bread, Pretzel, Butter and Tyrolean Ham per Person à 2,90 Euro
- will be served without order -

Dear Guests,

it is our pleasure to welcome you here today at our restaurant
and we would therefore like to take the opportunity
to invite you, your Family and friends to our Sundays Brunch at the Lambertus.

Our Brunch is every Sunday, Bank Holiday
and Holiday from 11:00 to 14:30.

42,00 Euro per Person

Children from 6 including 11 years pays the half price

Children younger than 6 Years may join you for free

* On holidays such as Easter and Christmas as well as
on the Sundays of Advent, we will charge another price.

We welcome all reservations under the following numbers:

0 611 / 53 62 00 or 53 62 10

Further Restaurants under the same management:

* bagutta

im RheinMain CongressCenter
Friedrich-Ebert-Allee 1, 65185 Wiesbaden
☎ 0611 / 1729 179

* **Schlossschänke
auf dem Johannisberg**
65366 Geisenheim-Johannisberg
☎ 06722 / 960 90

* **Restaurant Opéra**
in the old Opera Frankfurt
Opernplatz 1, 60313 Frankfurt / Main
☎ 069 / 1340 215

* at the Frankfurt Airport Area ...

* **Käfer'S Bistro**
Shopping Avenue, Terminal 1 Level 2 B-Ost
60549 Frankfurt / Main
☎ 069 / 690 72 526

* **Tangente**
Terminal 1, Area B, Level 2
60549 Frankfurt / Main
☎ 069 / 690 24 951

* at the direct transit area

* **Kuffler & Bucher**
Level 3, 60547 Frankfurt / Main
☎ 069 / 697 69 83

* **Goethe Bar**
Level 2, 60547 Frankfurt / Main
☎ 069 / 690 73 127

* **Deli Bros**
Level 2, 60547 Frankfurt / Main
☎ 069 / 690 27 289

* **Mini Bar**
Level 2, 60547 Frankfurt / Main
☎ 069 / 690 26 323