Austernbank

Behrenstraße 42, 10117 berlin

KOMPLETTE SPEISEKARTE

VORSPEISEN / STARTERS

Gebratene Kräuterseitlinge | Chicorée | Orangen-Tofu-Dressing 20,00 €
Fried king oyster mushrooms | chicory | orange tofu dressing

Avocadospalten auf Harissa-Joghurt | Wassermelone mit Gurken-Relish | Cashewkerne 22,00 €
VEGETARISCH
Avocado slices on harissa yogurt | watermelon with cucumber relish | cashew nuts

Artischockensalat | Trüffel | Parmesan | rote Zwiebeln VEGETARISCH 22,00 €
Artichoke salad | truffle | parmesan | red onions

Meeresfrüchtesalat | Avocadocreme´| Jakobsmuschel | Garnele | Pulpo | Knoblauchbrot 28,00 €
Seafood salad | avocado cream | scallop | shrimp | octopus | garlic bread

Weinbergschnecken à la Cremé | Koriander | Chili | Granatapfel | Mango 24,00 €
Vineyard snails à la crème | cilantro | chili | pomegranate | mango

Rindercarpaccio | Parmesan | Rucola | Pinienkerne 22,00 €
Beef carpaccio | parmesan | arugula | pine nuts

Gebratenes Kalbsbries | Kartoffel-Ingwer-Mousseline | Granatapfel | Portweinsauce 28,00 €
Roasted sweetbreads | potato and ginger mousseline | pomegranate | port wine sauce

HUITRES

Fine Oyster N°2 30,00 €
Austernbrot (Pumpernickel & Kräuterbutter) | Schalotten-Essig-Vinaigrette

Irische Oysri Oyster N°2 36,00 €
Austernbrot (Pumpernickel & Kräuterbutter) | Schalotten-Essig-Vinaigrette

Huître Creuse Gillardeau Oyster N°2 42,00 €
Austernbrot (Pumpernickel & Kräuterbutter) | Schalotten-Essig-Vinaigrette

FRUIT DE MER

Gegrillter ½ oder 1 ganzer Kanadischer Hummer — **37,00 €**
Grilled ½ or 1 whole canadian lobster | ~500 g | béarnaise sauce

Thaistyle sautierte Großgarnelen — **29,00 €**
Thai-style sautéed king prawns | coconut | chili | coriander

Gratinierte Linguine mit halben gegrillten Hummer und Hummer Bisque — **49,00 €**
Linguine with half grilled lobster and lobster bisque

THE AUSTERNBANK - SEAFOOD TOWER

The Austernbank - Seafood Tower — **198,00 €**
6x fine oysters with shallot and vinegar vinaigrette | 2 half lobsters | grilled shrimps | crab | langoustines | shrimp rosé | seaweed salad | dips

Imperial Gold Kaviar 50 g — **140,00 €**
Imperial Gold caviar 50 g | blinis | crème fraîche | egg | chives | shallots

SUPPEN / SOUP

Velouté von Topinambur — **13,00 €**
Jerusalem artichoke velouté | caramelized apples | roasted hazelnuts

Hummer Bisque — **12,00 €**
Lobster bisque | chives

Pot au feu de la mer — **27,00 €**
Seafood pot-au-feu | scallop | clams | shrimp

Bouillabaisse „Marseillaise“ — **29,00 €**
Bouillabaisse „Marseillaise“ | fine fish fillets | mussel | shrimp | saffron | croutons | rouille

GREEN KITCHEN

Trüffel-Gnocchi VEGETARISCH — **24,00 €**
Truffle gnocchi | parmesan and king oyster mushroom sauce

Veganes Kabeljaufilet VEGAN — **24,00 €**
Karotten-Kokos-Zitronen-Mousseline | Zucchini | Spargel | Kräuterseitlinge | Teriyaki-Sauce

AUSTERNBANK KLASSIKER / OUR CLASSICS

Original Wiener Schnitzel — **30,50 €**
Original Viennese escalope | potato salad | cranberries

Kalbsleber — **26,00 €**
Calf's liver | jus | apples | onions | bacon | mashed potatoes

Meeresbrise — **41,00 €**
Sea breeze | shrimp | salmon | pike-perch | seasonal vegetables | potatoes

Surf and Turf — **65,00 €**
Surf and turf | beef tenderloin | prawn | truffle puree | seasonal vegetables | béarnaise sauce

AUSTERNBANK SPECIALS

Kross gebratenes Zanderfilet — **38,00 €**
Crispy fried pike-perch fillet | saffron sauerkraut | marjoram potatoes | white wine sauce

Gegrillter Seeteufel — **44,00 €**
Grilled monkfish | fig pepper cognac sauce | sweet potatoes | roasted cauliflower

Saltimbocca vom Kaninchenfilet — **39,00 €**
Rabbit fillet saltimbocca | oven-baked potato | fennel | asparagus | red wine and shallot sauce

Filetspitzen Stroganoff — **46,00 €**
Beef fillet slices stroganoff | mashed potatoes

SUR LE GRILL

Entrecôte 44,00 €
Entrecôte

Rinderfilet 48,00 €
Beef tenderloin

Roastbeef 39,00 €
Auberginen-Tomaten-Salsa

Châteaubriand für 2 Personen 89,00 €
Chateaubriand | 500 g | pepper sauce | béarnaise sauce

Lachsfilet 27,00 €
Salmon fillet | sauce vierge

Thunfischsteak 42,00 €
Tuna steak | bell pepper piperade

Fisch des Tages im Ganzen
Whole fish of the day / price of the

BEILAGEN / SIDE DISH

Gurkensalat — **6,00 €**
Cucumber salad

Kopfsalat — **7,00 €**
Lettuce

Kartoffelgratin VEGETARISCH — **7,00 €**
Potato gratin

Bratkartoffeln — **6,00 €**
Fried potatoes

Trüffel Pommes frites — **17,00 €**
Truffle French fries

Pommes frites — **7,00 €**
French fries

Frisches Gartengemüse — **7,00 €**
Fresh garden vegetables

Junger Blattspinat — **7,00 €**
Young spinach leaves

Pfeffer-Sauce — **5,00 €**
Pepper sauce

Sauce béarnaise VEGETARISCH — **5,00 €**
Béarnaise sauce

Kräuterbutter VEGETARISCH — **3,00 €**
Herb butter

DESSERTS & KÄSE / DESSERTS & CHEESE

Crème brûlée Bourbon-Vanille VEGETARISCH — **11,00 €**
Bourbon-Vanilla crème brûlée

Pariser Amuse-Bouche — **15,00 €**
Parisian amuse-bouche

Marquise au chocolat VEGETARISCH — **15,00 €**
Chocolate marquise | marinated berries

Pavlova VEGETARISCH — **12,00 €**
Pavlova meringue | raspberry ragout | ice cream

Variationen von französischem Rohmilchkäse — **18,00 €**
Variations of french raw milk cheese | walnut | fig mustard