



# Pizza

NAPOLITANE

<b>ROSSO</b>   <i>Tomate Kapern, Oliven, Knoblauch</i> (Tomatoes, capers, olives, garlic)	22
<b>VERDE</b>   <i>Rucola, Basilikum Pesto, Zucchini, Burrata</i> (Arugula, basil pesto, courgette, burrata)	24
<b>BIANCO</b>   <i>Stracchino, Fontina, Schwarzer Trüffel</i> (Stracchino, fontina, black truffle)	42
<b>FIORENZA</b>   <i>Fiore di Latte, Mortadella, Pistazie</i> (Fior di latte, mortadella, pistachio)	28
<b>PROSCIUTTO</b>   <i>Mozzarella, Tomate, Rucola, Prosciutto crudo</i> (Mozzarella, tomato, arugula, Prosciutto crudo)	32

## Starters

PRIMI

<b>CLUBHOUSE APPETIZER</b>   <i>ab 2 Personen – Tomatenbutter, Hummus, Pita, Cracker</i> (for two – tomato butter, hummus, pita, cracker)	18
<b>PITA</b>	6 / PC.
<b>AKI ALTONA KAVIAR SELECTION</b>   <i>Hamburg</i>	
<b>OSETTRA KAVIAR BITES</b>   <i>30gr., Kartoffel, Rahm</i> (30gr., potato, cream)	90
<b>OSETTRA IMPERIAL</b>   <i>mit Blinis, Rahm, Eiweiss, Eigelb Schnittlauch, Schalotten – Dose: 50gr / 125gr / 250gr.</i> (with blinis, cream, chives, shallots, chopped egg)	165   375   750
<b>PROSCIUTTO CRUDO IGP (100g)</b>	24
<b>CASTELFRANCO</b>   <i>Raddichio, Orange, Pecannüsse, Pecorino</i> (Raddichio, orange, pecan nuts, Pecorino)	24
<b>BOWL</b>   <i>Tabouleh, Granatapfel, Avocado</i> (Tabouleh, pomegranate, avocado)	24
<b>FALAFEL</b>   <i>Trio, griechischer Joghurt, Minze</i> (Trio, Greek yoghurt, mint)	26
<b>CARPACCIO DI MARE</b>   <i>daily special</i>	32
<b>PULPO</b>   <i>Zucchini, Paprika, Salzzitrone</i> (Courgette, bell pepper, salted lemon)	36
<b>CEVICHE</b>   <i>Saibling, Artischocke, Forellen-Kaviar</i> (Char, artichoke, trout caviar)	36
<b>CEASAR</b>   <i>Classic</i>	25
<i>mit: Tuna Slices; Halber Hummer oder Black Angus Filetspitzen</i> (with: tuna slices; half lobster or Black Angus filet tips)	72
<b>LOBSTER BISQUE</b>   <i>Fish Cake, Tomate, Sellerie</i> (Fish cake, tomato, celery)	32



# Pasta

E BASTA



<b>POMODORO</b>   <i>Cornetti, Tomate, Basilikum</i> (cornetti, tomato, basil)	22
<b>CARBONARA</b>   <i>Millerighe, Guancale, Pecorino</i> (Millerighe, guancale, Pecorino)	26
<b>VONGOLE</b>   <i>Linguini, junger Knoblauch, Petersilie</i> (Linguini, young garlic, parsley)	32
<b>LIMONE</b>   <i>Stracci, Zitrone, Grana Padano</i> (Stracci, lemon, Grana Padano)	24
<b>TARTUFO</b>   <i>Reginelle, Mandel, schwarzer Trüffel</i> (Reginelle, almonds, black truffle)	48

## HOUSE Specials

<b>CLUBHOUSE GNOCCHI</b>   <i>Aki Ossetra Kaviar, Franciacorta, Sahne</i> (Aki Osettra caviar, Franciacorta, cream)	90
<b>CLUBHOUSE FILET</b>   <i>Black Angus Filet, Entenleber, wilder Brokkoli, schwarzer Trüffel, Kartoffelpüree</i> (Black Angus filet, duck liver, wild broccoli, black truffle, mashed potatoes)	64

FROM THE

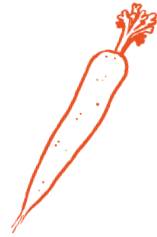
## Grill



<b>BBQ SHORT RIBS</b>	32
<b>DUROC KOTELETT</b> (Duroc pork chop)	30
<b>T-BONE-STEAK</b>   <i>Dierendonck ca. 1kg</i> (approx. 1kg)	125
<b>ENTRECOTE ON THE BONE</b>   <i>Dierendonck ca. 0,7kg</i>	87
<b>KALBSKOTELETT</b>   220g (Veal chop)	42
<b>WAGYU A5 ENTRECOTE</b>   200g	108
<b>SEA TIGER GARNELE</b>   <i>Stück</i> (Sea tiger shrimp   piece)	35
<b>HUMMER TERMIDOR</b>   <i>1/2 Pc. ca.250g</i> (Lobster Termidor   half pc. ca. 250gr)	58
<b>BRETON LANGOUSTE</b>   <i>ca. 0,7-1 kg</i>	100G À 27
<b>CATCH OF THE DAY</b>	45

# Sides

<b>KARTOFFELPÜREE</b>   <i>Butter und Olivenöl;</i> <i>schwarzer Trüffel or Limette und Zitrone</i>	12 24   14
Mashed potatoes (butter and olive oil; black truffle or lime and lemon)	
<b>STEALTH FRIES</b>	12
<b>JUNGE KARTOFFELN</b>   <i>Smashed, Rosmarin</i>	12
Young potatoes (smashed, rosemary)	
<b>WILDER BROKKOLI</b>   <i>Harissa, rote Linsen</i>	14
Wild broccoli (Harissa, red lentils)	
<b>BABY SPINAT</b>   <i>Olivenöl, Pinienkerne</i>	12
Baby spinach (olive oil, pine nuts)	
<b>GRÜNE BOHNEN</b>   <i>Schalotten, Tomate</i>	12
Green beans (shallots, tomato)	
<b>MINI KAROTTEN</b>   <i>Orange, Quatre Epices</i>	14
Baby carrots (orange, four spices)	



# Sauces

<b>CAFE DE PARIS BUTTER</b>	6
<b>BEARNAISE</b>	9
<b>PORTWEIN GLACE</b>	12
<b>TRÜFFEL GLACE</b>	24
Truffle glace	
<b>ZITRONEN AIOLI</b>	6
Lemon aioli	
<b>TRÜFFEL AIOLI</b>	18
Truffle aioli	
<b>DIJON SENF / MAYO / KETCHUP</b>	3
Dijon mustard / mayo / ketchup	

# Coffee & Tea

<b>TREVO COFFEE</b>   <i>Speciality Coffee from Bezau, Vorarlberg</i>	
<b>ESPRESSO / DOUBLE ESPRESSO</b>	5.6 / 7.5
<b>AMERICANO</b>	6.2
<b>CAPPUCCINO / LATTE</b>	6.8
<b>TEE</b>   <i>Scirocco Organic Tea, Switzerland</i>	6.8
<i>Earl Grey, Rooibos, Chamomile, Ginger-Lemon, Green Tea Exotic, Japanese Sencha, Moroccan Mint, Piz Balü (mountain herbs), red fruits</i>	

# Drinks

→ CHIN-CHIN

## Aperitivo

<b>CAVIAR MARTINI</b>   <i>Gin / Vermouth / Tobiko Eggs / Finger Lime Caviar</i>	24
<b>SICILIAN MARTINI</b>   <i>Fennel Gin / Vermouth / Olive Oil / Orange</i>	21
<b>HOT LEMONGRASS MARGARITA</b>   <i>Lemongrass Tequila / Cointreau / Lime / Chili</i>	22
<b>PALOMA</b> <i>Tequila / Lime / Soda / Aqua Monaco Grapefruit</i>	19
<b>ROYAL BITCH</b>   <i>Gold glitter / Apricot brandy / Champagne</i>	29
<b>PORN STAR MARTINI</b>   <i>Vodka / Passion fruit / Champagne</i>	29

## Wines | 0,1l



<b>SPARKLING</b>	<i>Ruinart Blanc de Blancs</i>	34
	<i>Perrier-Jouët Grand Brut</i>	24
	<i>Perrier-Jouët Belle Époque (2019)</i>	60
	<i>Laurent Perrier Cuvée Rosée</i>	29
<b>ROSÉ</b>	<i>Roseblood Chateau d'Éstoublon (2023)</i>	10
<b>WHITE</b>	<i>Grüner Veltliner Weingut Wess, Krams (2023)</i>	10
	<i>Riesling Markus Huber, Traisental (2023)</i>	11
	<i>R de Chateau Rieussec, Bordeaux (2022)</i>	19
	<i>Chablis, JP &amp; Benoit Droin, Bourgogne (2020)</i>	16
	<i>Albarino Lias Finas, Attis, Rias Baixas (2022)</i>	16
	<i>Sauvignon Blanc Vette, S. Leonardo, Trient (2023)</i>	11
<b>RED</b>	<i>Koenigsegg Pinot Noir, Schloss Halbturn (2017)</i>	14
	<i>HB Chateau Haut-Bailly, Bordeaux (2020)</i>	22
	<i>Nebbiola d'Alba Valmaggiore DOC (2019)</i>	21
	<i>Cuvée Le Cupole di Trinoro (2021)</i>	23
	<i>Tamaral Crianza, Ribera del Duero (2019)</i>	16

## Other Drinks

<b>WATER</b>   <i>San Pellegrino / Acqua Panna 0,25l / 0,75l</i>	5.8 / 11
<b>FRASTANZER</b>   0,3l	7.2
<b>JUICES</b>   <i>Yuzu Apple / Blackcurrant nectar / Raspberry nectar</i>	
<i>Darjeeling Lime &amp; Ginger / Citronade / Clementinade 0,25l</i>	7.5
<b>SOFT DRINKS</b>   <i>Acqua Monaco Grapefruit</i>	7.5