

"let your soul dangle, give time space..."
we stand for cordiality, warmth,
conviviality & lifestyle. for this reason
we are not only restaurateurs, but rather hosts.

aperitif recommendation

thistle vermouth rosé rhubarb tonic	€ 7,50
passion fruit lychee martini vodka lime litchi liqueur passion fruit juice	€ 8,50
bourbon & peach bourbon whiskey peach liqueur strawberry lemon orange	€ 7,50
the tin antica formula lemon spicy ginger orange	€ 7,50

SPECIAL: every friday & saturday

tuna & salmon sashimi

in japanese cuisine, sashimi is a popular way of preparing raw sashimi.
fish and seafood. fish of the same quality is sold on the market.
is called sashimi or sashimi quality.

served with ginger | wasabi | soy sauce

sashimi salmon <small>DF</small>	€ 17,90
small portion	€ 14,90
sashimi tuna <small>DF</small>	€ 19,50
small portion	€ 16,90

truffles

FANCY winter truffles?

we garnish truffles on ALL dishes...

per gram € 6,90

before

- seensuchts salad** ^{L V} € 8,90
lots of green stuff & fresh herbs | pomegranate | cucumber
cherry tomatoes | puffed quinoa | house dressing
- caesar salad** ^{A C D G H M V} € 9,90
romaine lettuce | parmesan | avocado | anchovies
cherry tomatoes | baked capers | herb croutons

TOPPINGS for seensuchts & caesar salad

...dont miss out pure #seensuchtsfeeling


- home-pickled **salmon** ^D € 5,90
teriyaki **salmon** ^{D F *} € 5,90
tataki of **tuna** ^{D F N *} € 8,90
home-pickled **fillet of beef** ^F € 9,90
grilled **beef tenderloin tips** € 11,90

- rucola salad deluxe**
with balsamic vinegar from "castle proschwitz" ^G € 19,90
home-pickled fillet of beef cut into slices
roasted pine nuts | limes olive oil
truffle sliced cheese | confit & crispy tomatoes

- carpaccio of black angus fillet of beef** ^{C G M} € 13,90
rucola | parmesan | winter truffle mayo | jordan olive oil
pine nuts | barrique apple vinegar | taggiasca olives




- tartar** of black angus fillet of beef ^{C L M} consisting of:
organic egg yolk | arduino olive oil | hennesy XO | shallots
baked capers | dijon mustard | pickles | fleur de sel
- 70g € 13,90
140g € 23,90
210g € 29,90

- home pickled salmon** with lemon & orange ^{D F V} € 15,90
avocado - mango salad | cress & sprouts "cross ced"
lime - ginger vinaigrette | puffed rice

- gambas al ajillo** ^{B V} 
shrimps | cognac | garlic | chili | olive oil | parsley
- small portion € 11,90
large portion € 15,90
for two persons € 29,90



- tapas vario** ^{A B C}
baked prawns | pimientos de padron | chorizo
dates in a bacon coat | serrano ham | manchego
olives | canary potatoes | aioli | mojo
- for one person € 19,90
for two persons € 29,90

soups





- caribbean fish soup** ^{ABDLR}  € 8,90
banana | curry | fish - filets | mussel
- coconut soup "tom yam gung"** ^{BDFL}   € 6,90
shrimp | tofu | spring onion | coriander

intermediate courses fit & healthy bowls

served with warm basmati rice

- teriyaki salmon bowl** ^{BCDEFM}  € 16,90
avocado | cucumber | mango | ginger | edamame
basil | mint | coriander | soy sesame mayo
- tataki tuna bowl** ^{BCDEFMN}  € 18,90
avocado | cucumber | mango | ginger | edamame
basil | mint | coriander | soy sesame mayo
- thai chicken bowl** ^{BDEF} € 15,90
carrots | sugar peas | cauliflower | edamame
zucchini | peppers | basil | mint | coriander
curry foam

thai curry

- leipziger aller"thai"**  
carrots | sugar peas | cauliflower | edamame
zucchini | peppers | basil | mint | coriander
curry foam | steamed rice
- with prawn & salmon ^{BDFL}  € 21,90
with beef tenderloin tips ^{BDFL} € 22,90
with tuna cubes ^{BDFL} € 22,90
with Thai chicken ^{BDFL} € 19,90
vegetarian option ^{BDFL}  € 17,90
fresh chili € 0,90

burger (our burgers are served **medium**)

french fries & co. can be found at the side dishes

- seensuchts burger** ^{ACGM} € 14,90
180g dry aged beef | tyrolean cheese | smoky bacon mayo
brioche bun | caramelized onions | tomato | rocket
- vintage premium burger** ^{ACGM} € 24,90
140g fillet of beef | tyrolean cheese | smoky bacon mayo
brioche bun | caramelized onions | tomato | rocket

steaks

- 200g fillet of beef black angus** G L € 31,90
because of its truly incredible tenderness that comes from it, that it will be cut from the loin, from one piece, that's hardly in use. the fillet of beef is very finely marbled, has a low fat content and an aura of elegance and sophistication.
- 250g entrecôte of the german heifer** G L € 26,90
after the fillet, the entrecôte is the tenderest part of the beef and the strong marbling makes it the most tender cut of beef.
- 250g us premium rumpsteak** G L € 34,90
the strong marbling makes the rump steak a super juicy delicacy, the use of the powerful us cow completes the perfection. with thick fat edge as a flavor carrier.
(this bold edge is calculated with additional 50g, so you get 300g)
- 250g german veal entrecôte** G L € 26,90
the parts that are suitable for frying calves are considered to be of particularly high quality, the ones from the back and the club. the veal entrecôte comes from the saddle of veal. It's very tender and low in fat.
- 200g spanish secreto iberico** G L € 22,90
the best piece of pork from spain. the marbling makes the meat juicy and intensifies the taste. the secreto is a coarse-fibred one, fan-shaped muscle hiding between back and back fat. if the muscle is cut crosswise, the muscle area between the fat layer hardly recognizable. but if you make the cut lengthwise, the muscle is immediately visible. hence the name secret fillet.

all steaks are served with vanilla onions & herb butter



feel free to choose further **additions** from our side dishes:

side dishes

- veal jus with port wine G L € 3,90
pepper jus G L € 3,90
rye bread with spanish aioli cream A C G H € 3,90
bread with herb cream cheese A G H € 3,90
french fries € 3,90
deluxe french fries with truffle oil & parmesan G € 5,90
sweet potato chips with curry mayo C M € 5,90
canary potatoes with herb cream cheese G € 3,90
mashed potatoes G € 3,90
celery puree G L € 3,90
pan-fried vegetables G € 3,90
mixed mushrooms G € 3,90
port wine shallots G € 3,90
seensucht's salad L € 3,90
caesar Salad A C D G H M € 3,90

from the water



we only serve fresh fish! *

- king of the north sea** (cod) ^{DGM} € 22,90
potato salad luke warm | herbal cucumbers
mustard - foam
- norwegian salmon fillet** ^{DG}  € 22,90
tomato risotto | rocket salad | sautéed mushrooms
prosecco - foam
- seensuchts "fish pot"** ^{BDGL}  € 21,90
fish fillets of salmon & cod with shrimp
mashed potatoes | tomato | fennel | leek | parsley
saffron - white wine broth

seensuchts evergreens

- fiery seensucht** ^{AB}   € 16,90
spaghetti | shrimp | cognac | garlic | chili
olive oil | parsley
- braised veal cheek** ^{GL} € 18,90
celery puree | glazed carrots | port wine shallots
veal jus
- spaghetti from the parmesan cheese** ^{AG} € 23,90
mushroom sauce | beef fillet stripes
- without beef fillet stripes  € 17,90

fast lunch 12:00 - 15:00 o'clock

- "andis power hack"** ^{ACGM} € 12,90
the seensuchts boulette
mashed potatoes | roasted onions | cucumber salad
mustard foam
- poultry liver** ^{GL} € 13,90
mashed potatoes | braised onions | glazed apple slices
- spaghetti**
- with bolognese | basil | parmesan cheese ^{AGL} € 12,90
with melted tomatoes | basil | parmesan cheese ^{AGL}  € 11,90
with basil pesto | pine nuts | parmesan cheese ^{AGLH}  € 11,90



Seensucht®
Restaurant Bar Lounge

afterwards

seensuchts chocolate shock ^{ACGH} chocolate cake vanilla ice cream berry ragout baileys espuma	€ 9,90
3x cheese ^{GMH} parmesan with truffle oil, manchego & brie castle proschwitz balsamico berries tessiner fruit mustard caramelized acacia honey nuts with thyme	€ 12,90
styrian seduction ^{CGH} vanilla ice cream pumpkin seeds & oil	€ 3,90
cream brûlée ^{CG} „classic“ berries	€ 4,90
sorbet variation passion fruit cassis raspberry	€ 7,90
our cakes are served with whipped cream	
apple pie ^{ACG}	€ 4,90
carrot - walnut cake ^{ACGH}	€ 4,90
plum - crumble cake ^{ACG}	€ 4,90

allergens and characteristics

dear guests, if you suffer from food allergies or intolerances,
please notify our service staff.

A cereal containing gluten **B** crustaceans **C** eggs **D** fish **E** peanuts **F** soybeans
G milk **H** nuts **L** celery **M** mustard **N** sesame seeds **P** lupins **R** molluscs



vegetarian, or possible



light, digestible sharpness

- * **teriyaki** is a japanese cooking method in which fish, meat and vegetables are marinated with a special teriyaki sauce and then fried, grilled or braised.
- * **tataki** is a japanese preparation of fish or meat. fish or meat are marinated, then only briefly roasted, so that the fish or meat remains raw inside. Tataki is cut into slices and served cold with salad.
- * **fresh fish** we purchase our fish only in TOP quality from selected, certified suppliers from germany.