

Starter	EUR
Snack & Dip	4,00
Edamame with Sea Salt	10,50
Edamame Spicy	11,50
Pork Bun Coleslaw / mayonnaise / chili / coriander cucumber / carrot / garlic	14,50
Nasu Dengaku Eggplant / sesame / miso / Bonito flakes / mirin	15,00
Makerel Nori Nut butter / garlic / shallots / lime / dashi coriander / tobiko	19,00
Crispy Prawns „Next Level“ Chili / tempura / shrimps / garlic chives romana salad / truffle-ponzu sauce	22,00
Soups	
The Root Beetroot / coconut / lemon grass / wantan ginger / walnut	10,50
Green Garden Soup Pea / wasabi / smoked trout / garlic / lemon	11,50

Main Courses EUR

Arctic Lemon Trout 28,00
Mashed cabbage turnip / lemon grass
radish / quinoa / lemon

Mighty Duck 32,00
Pineapple / pepper / garlic / spring onion / honey

Spicy Ribs 32,00
Pork Ribs / soy sauce / ginger / chive
peanut / radish / carrot

Hot Udon 28,00
Crispy Chicken / broccoli / mushroom / pepper
red onion / lime / pak choi

Also available as vegetarian version with tofu 21,50

Steaks from U.S. Southbend Grill

Grill temperatures up to 800°C give the meat a perfect crust and a juicy texture.

Entrecôte South America 350g (Single Cut) 35,00

Beef Fillet 200g (Chef Cut) 39,00

Chateaubriand from 400g (Master Cut) 19,50/100g

Black Angus Ribeye 350g (Single Cut) 53,00

Black Angus Beef Fillet 200g (American Cut) 55,00

Side Dishes

Potatoes / garlic / spring onion 6,50

French fries 7,00

French fries / truffle oil / parmesan cheese 9,50

Wild broccoli / sesame / mirin 8,50

Mushrooms / pak choi / butter / soy sauce 9,00

Mashed sweet potatoes / miso / sesame 7,00

Kimchi 6,50

Sauces

Herb butter 3,50

Red wine jus 4,50

Pepper sauce 3,50

Béarnaise sauce 4,00

Sour cream 3,00

Sushi & Sashimi Variation EUR

Sushi & Sashimi variation small	35,00
Sushi & Sashimi variation	55,00

Sashimi & Nigiri (3 Sashimi or 2 Nigiri)

Label Rouge Salmon	7,50
Tuna	10,50
Hamachi	10,50
Tai Redfish	7,50
Hotategai Scallop	11,50

Maki Roll „Classic“

Salmon	10,00
Tuna	11,50
Cucumber	8,50
Avocado	9,50

Sushi Roll „east style“

Mixed Veggie Roll	14,50
Pumpkin stripes / cream cheese / cucumber sweet potato Crunch	
Spicy Chicken Chili Roll	16,50
Chicken wing / chili / avocado / cucumber spring onion	
Crispy Salmon Roll	18,00
Avocado / tempura ebi / salmon topping truffle mayonnaise	
Chimichurri Tuna Roll	18,00
Yellowfin tuna / Chimichurri / sesame creme cucumber / pankow	
Gamba Beef Roll	20,50
Kimchi gamba / avocado / hot pepperoni truffle-teriyaki	
Crunchy Gamba Roll	17,50
Tempura shrimp / avocado / cucumber chili mayonnaise	
Unagi Kabayako Roll	21,50
Unagi Kabayaki / fermented kimchi Unagi Tare / sesame	

Cheese

EUR

Baked CreMeer 22,50
 Rye bred / cranberries / fig / black walnut
 corn salad

Dessert

east Dessert Variation 29,50
 For two persons

Vanilla Crème brûlée 12,50
 Creme / egg / brown sugar

Tropic Thunder 15,50
 Coconut ice cream / pineapple ragout
 Batida de Coco creme / pistachios

Homemade Ice cream and sorbet scoop 3,50
 Vanilla, chocolate, praliné, coffee

Dessert Wine

Cuvée Beerenauslese 0,375l 40,00
 Winery Kracher
 Burgenland / Austria

Liquid Dessert

Oreo Chee-Shake 15,50
 Warninks Lemon Cheesecake / lemon juice
 vanilla syrup / Oreo

Salted Caramel Espresso Martini 15,50
 Grey Goose / Baileys Salted Caramel
 caramel syrup / espresso / sea salt

Aperitif	EUR
Shinjuku Yuzu / Jinzu Gin / lemon juice / east sugar Awasaki Sparkling Sake	17,00
Lady Sakura Lillet Rosé / Campari / The Bitter Truth Rose Water Thomas Henry Cherry Blossom Tonic	15,50
Champagne	
Moët & Chandon brut Impérial	0,75l 95,00
Moët & Chandon brut Impérial	0,1l 14,00
Moët & Chandon Rosé Impérial	0,75l 110,00
Moët & Chandon Rosé Impérial	0,1l 16,00
Open White Wine	0,2l 0,75l
Riesling „east cosmos“ Winery Robert Weil / Kiedrich Rheingau / Germany	12,00 41,00
Sauvignon Blanc Winery Jürgen Hofmann / Appenheim Rhinehessen / Germany	10,00 34,00
Chardonnay Winery St. Antony / Nierstein Rhinehessen / Germany	9,50 32,00
Pinot Gris Winery Matthias Gaul / Grünstadt-Asselheim Palatinate / Germany	9,50 32,00
Open Rosé Wine	0,2l 0,75l
Rosé „east Edition“ Winery Matthias Gaul / Grünstadt-Asselheim Palatinate / Germany	9,50 32,00
Rosa dei Frati Cà dei Frati / Lugana Sirmione Lombardy / Italy	12,00 41,00

Open Red Wine

EUR

Shiraz-Cabernet Sauvignon „The Pavillion“ Winery Boschendal Franschoek / South Africa	10,00	30,00
„The Chocolate Block“ Winery Boekenhoutskloof Franschoek / South Africa	17,00	58,00
Rioja Crianza Winery Bodegas Taron / Tirgo La Rioja Alta / Spain	9,50	32,00

G.C. Breiger Coffee

Espresso		3,50
Espresso Macchiato		3,50
Double Espresso		4,50
Cappuccino		4,50
Latte Macchiato		5,00
Café Crème		4,00
Milk coffee		5,00

Water

San Pellegrino	0,25l	4,00
San Pellegrino	0,75l	8,50
Acqua Panna	0,25l	4,00
Acqua Panna	0,75l	8,50

Local Water from Norderstedt

Sparkling Magnus	0,25l	4,00
Sparkling Magnus	0,75l	8,50
Still Magnus	0,25l	4,00
Still Magnus	0,75l	8,50

Our dishes may contain traces of nuts and sesame.



east Free



east cosmos



@east_cosmos