



Winter Magic
Cherry mulled wine
3.50 / 160 ml



PRIME

Restaurant & Bar



*We use fresh, high-quality grain-
and grass-fed beef.*

Snacks

CURRIED SAUSAGE 9.50
Home-made spicy sauce · Chips

TARTE FLAMBÉE
Crème Fraiche · Onion greens · Concasse

“Mediterranean”
Olives · Herder’s cheese 9.50

“Salmon”
Leaf spinach · Smoked salmon
Honey-mustard sauce 10.50

“Classic”
Bacon · Onions 8.50

Starters

CREAM OF HOKKAIDO PUMPKIN 6.50
Pumpkin seeds · Port · Vanilla

GRILLED GOAT’S CHEESE 10.50
Cherry tomato-grape salad · Mint · Brioche

BEEF CARPACCIO 12.00
Rocket · Balsamic vinegar · Olive oil · Parmesan

PRIME CAESAR SALAD 9.00
Cos lettuce · Croutons · Bacon · Parmesan · Caesar dressing

with marinated grilled chicken breast 13.50

with pan-fried prawns 15.50

Seasonal & regional

BIELEFELD “PICKERT” TAPAS PLATTER..... 16.50
a selection of
Westphalian delicacies

LOCAL PIKE-PERCH FILLET 22.50
Prosecco sauce · Ravioli · Tomato confit

RAVIOLI WITH PUMPKIN 9.50 / 14.00
Pumpkin sauce

TENDER VEAL LIVER 21.90
glazed apple · Braised onions
Mashed potatoes

SPAGHETTI WITH NAPOLI SAUCE 14.50
Cherry tomato · Parmesan



Schnitzel

Original Viennese
veal schnitzel
Roast potatoes Cucumber salad
23.00

Schnitzel
Mushroom sauce
Chips Side salad
14.50

Chicken schnitzel
Pan-fried vegetables
Croquettes
14.50

Grill

IBERIAN PORK LOIN 18.00
250 g

ARGENTINIAN RUMP STEAK 21.00
200 g

CORN-FED CHICKEN BREAST 15.50
180 g

DRY AGED PRIME BURGER 13.50
Bacon · Red onions · Tomatoes
Gherkin · Cheese · Prime sauce

DRY AGED CHEESE BURGER 14.90
Bacon · Red onions · Tomatoes
Gherkin · Cheese · Prime sauce

DRY AGED DOUBLE BURGER 18.50
Bacon · Red onions · Tomatoes
Gherkin · Cheese · Prime sauce

All burgers come with a side of your choice.

Sides

3.50 each

SMALL CAESAR SALAD
PAN-FRIED VEGETABLES
ROAST POTATOES
CHIPS
SWEET POTATO CHIPS



Sauces

2.50 each

CHIMICHURRI
BERNAISE SAUCE
PEPPER SAUCE

Butter

1.00 each

HERB BUTTER
GARLIC BUTTER
LEMON BUTTER

Dessert

7.50 each

FRESHLY BAKED
CHOCOLATE CAKE
with vanilla ice cream

CRÈME BRÛLÉE
with Caribbean cane sugar

CURD DUMPLINGS
WITH MELTED BUTTER
Cassis cherries and ice cream

PINKY & THE BRAIN
Gordon's pink gin, tonic
"The most delightful way to wait
until world domination is achieved."

EARL DORIAN GREY
Smirnoff, Earl Grey tea, bitter lemon
"A classic bar drink completely reinterpreted."

SECRET GARDEN
Gordon's gin, red berry tea, tonic
"The secret garden casts a spell on gin & tonic
with wild summer aromas."

FLYING DUTCHMAN
Smirnoff vodka, red wine syrup, lemon juice
"Best vodka sour as the high-flyer of the night."

TTTT
Tanqueray gin, Talisker, tonic water
"The finest gin & tonic visit the Isle of Skye."

Cocktails

10.00 each



LONDON BUCK
Tanqueray gin, spicy ginger
"England's classic gin conquers Western Europe."

GIN ZU BIRDY
Gin, red wine syrup, tonic
"Scottish gin, seduced by the delicate sweetness of red
wine, with a splash of tonic."

BULLEIT HORSEHEAD
Bulleit Bourbon, maple syrup, bitters, ginger beer
"What a seductive twist
to the classic Horseneck."

APPLE PIE DELUXE
Pampero dark rum, maple syrup, apple juice
"Rum in duet with maple syrup and apple juice."



Wines

Glass 0.1 l / Glass 0.2 l / Bottle 0.75 l



White wine

2018 "GOOD HOPE" CHARDONNAY
Danie de Wet Robertson WO / South Africa
..... 3.80 / 7.00 / 25.00

2018 BUS GRAUBURGUNDER
QbA dry / Weingut Bus / Insheim / Palatinate
..... 5.00 / 9.80 / 28.50

2018 MELAPHYR
Riesling / QbA dry / Weingut Jakob Schneider
Niederhausen / Nahe
..... 5.00 / 9.80 / 28.50

2018 SAAR WEISSBURGUNDER
QbA tart / Weingut von Hövel / VDP
Konz-Oberemmel / Mosel
..... 5.50 / 10.80 / 31.50

2018 HOLZGASSE
Grüner Veltliner / Weingut Buchegger / Droß
Kremstal / Lower Austria
..... 6.00 / 11.80 / 35.00

2017 "SAAR" RIESLING QBA DRY VDP
Weingut Van Volxem Wiltingen, Mosel / Saar
..... / 42.00

Rosé

**2018 HORGELUS ROSÉ MERLOT CABERNET
SAUVIGNON**
Tannat Domaine Horgelus / France
..... 3.80 / 7.00 / 25.00

Red wine

2017 "LE COCHONNET" MERLOT IGP PAYS D'OC
Vignerons de la Vicomté / France
..... 3.80 / 7.00 / 25.00

2017 "LIFILI" PRIMITIVO SALENTO IGP
Azienda Vinicola, Fragagnano, Puglia / Italy
..... 4.00 / 7.50 / 26.00

2017 PINOT NOIR
QbA dry / Weingut Lisa Bunn / Nierstein
Rheinhessen
..... 5.50 / 10.80 / 31.50

2017 URGEWALT
Dornfelder / QbA dry / Weingut
Lergemüller / Hainfeld / Palatinate
..... 5.50 / 10.80 / 31.50

2016 MUNDSCHEKCUVÉE M9
Red cuvée / QbA dry / Weingut
Sonnenhof / Vaihingen / Württemberg
..... 6.50 / 12.50 / 38.50

2015 "MOUTON CADET" RÉSERVE
Baron Philippe de Rothschild, Bordeaux AOC
..... / 48.00

Prosecco *Glass 0.1 l / Bottle 0.75 l*

PROSECCO ALBINONI DOC 5.50 / 28.50

Champagne *Bottle 0.2 l / 0.75 l*

MOET & CHANDON 28.50 / 96.00

MOET & CHANDON ROSÉ 120.00

DOM PERIGNON 250.00

Beer *Glass 0.3 l / 0.5 l*

RADEBERGER PILSNER / RADLER.... 3.50 / 5.50

HERFORDER PILS / RADLER 3.50 / 5.50

SCHÖFFERHOFER WEIZEN naturally cloudy /
dark / crystal / non-alcoholic 0.5 l 5.50

JEVER non-alcoholic 0.33 l 3.70

BRAUFACTUM CRAFT BEERS
The Brale, Palor 0.3 l 5.50

Soft drinks

COCA COLA (ZERO/LIGHT) / FANTA / SPRITE
0.2 l 3.00

RAUCH JUICES APPLE / ORANGE / CHERRY /
RHUBARB / PINEAPPLE / CRANBERRY / MAN-
GO / CURRANT / BANANA
0.2 l 3.30

SCHWEPES GINGER ALE / BITTER LEMON /
GINGER BEER / WILD BERRY / TONIC WATER /
DRY TONIC
0.2 l 3.30

Home-made lemonade

STRAWBERRY, MANGO, PASSION FRUIT
0.4 l 6.00

Mineral water

GEROLSTEINER GOURMET Classic/Medium/Still
0.25 l 3.00

GEROLSTEINER GOURMET Medium/Still
0.75 l 7.00

Hot drinks

CUP OF COFFEE 3.00
CAPPUCCINO 3.50
ESPRESSO 3.00 / 5.50
LATTE MACCHIATO 4.20
LATTEE 3.50
HOT CHOCOLATE 3.50
CUP OF TEA, SELECTION 2.40

