



STARTERS

THEO'S Caesar Salad

Macadamia nut | anchovies | parmesan | croutons 15

Avocado tatare

Pumpkin | fresh goat cheese 18

Beef tartare

Pickled shallots | mustard capers | bread crisps 21

Sashimi Ōra King Salmon

THEO'S soja sauce | ginger | radish 24

Grilled Jumbo Shrimps

Bourbon Mayo | roasted garlic | cherry tomato 24

Surf & Turf Scotch beef carpaccio,

Dry aged | char-caviar | sour cream | celery 24

Half Massachusetts Lobster

Melted parsley root | lobster foam 35

THEO'S three starter sampler

Beef tartar | avocado tartare | sashimi of
Ōra King Salmon, for two to share 50

FROM THE THEO'S BAR

Oysters with shallot vinaigrette,
crushed black pepper and lemon

Irish Donegal 3 pieces | 6 pieces 18 | 36

Fines de Claire 3 pieces | 6 pieces 15 | 30

Sylter Royal 3 pieces | 6 pieces 18 | 36

THEO'S Seafood selection, on the rocks

for two:

Half Massachusetts Lobster,
2 Fines de Claire, 2 Sylter Royal,
2 Donegal Oysters, 4 Red Prawns,
6 Crevettes Roses, saffron mayonnaise,
shallot vinaigrette and lemon per person 46

Boletus mushroom power broth 12

Massachusetts lobster foam soup 19

US PRIME BEEF, dry aged

Roast beef and fillet from young Black Angus beef from Nebraska, big and tender,
dry-aged, grilled on the bone at 800° C in our special Southbend grill, crisp and
sizzling hot with THEO'S Beef Spice.

Porterhouse Steak, 700g - 900g also for two to share per 100 g 21

T-Bone Steak, 500g - 700g also for two to share per 100 g 21

Rumpsteak, Sirloin New York Cut 11 oz approx. 300 g 54

Rib-Eye 12 oz approx. 350 g 59



SCOTCH BEEF, dry aged

Clubsteak, Bone-In, 350g - 800g also for two to share per 100 g 14

Rib-Eye, Bone-In, 700g - 900g also for two to share per 100 g 15

Filet Mignon 6 oz approx. 2 x 80 g 39

Filetsteak 7 oz approx. 200 g 49

Alongside your steak we serve our homemade sauces and two side dishes of your choice.

ADDITIONAL SIDE DISHES (EUR 6.00 EACH)

Wild herb salad

wild broccoli | butter foam

Stone mushroom | thyme | shallots

THEO'S Fries

Truffled mashed potatoes

Spinach leaves | triple cheese | chili

SAUCES (EUR 6.00 EACH)

Creamy pepper sauce

Béarnaise sauce

FISH & LOBSTER

North Sea Turbot Filet

radish beurre blanc

We will be happy to serve you two fresh
side dishes of your choice.

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Grilled Massachusetts Lobster

approx. 19 oz, with béarnaise sauce,

We will be happy to serve you two fresh
side dishes of your choice.

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