



*Welcome!*

# THE BULLEREI EVENING MENU

## BAM! MENU

THE BULLEREI SUPRISE MENU.  
BAFFLINGLY TASTY SINCE 2009!

**3 COURSES 59**

**4 COURSES 69**

**UPGRADE: FILET APPROX. 230G IN MAIN COURSE +16**

## CLASSICS

*CLASSICS & STARTERS ARE IDEAL FOR SHARING*

### BEEF TATAR • MILD OR SPICY

hand-cut beef haunch, confit egg yolk in nut butter,  
black garlic mayonnaise, pickles and tomato focaccia

**SMALL 19,5**

**LARGE 23**

**UPGRADE: AKI KAVIAR SELECTION BLACK LABEL 100G 69**

**BURRATINA** Our finest Burratina with  
marinated, colorful tomatoes, roasted pine nut pesto  
and lime olive oil.

**125G 20,5**

### ON THE TABLE FOR 2

Tartare, burratina, Vulcano ham with Bullerei mixed pickles,  
FANGST • smoked sardine "Dokuwa Style",  
small surprise from our Bam! Menu.

**PER PERSON 21**

### BULLEREI CAESAR SALAD

Assorted bitter greens with caper vinaigrette, tomato  
marmalade, cured egg yolk & North Frisian Coastal Cheese

**15,5**

### VULCANO HAM

Freshly sliced ham (100g) • 18 month matured on the bone  
by "Vulcano Schinkenmanufaktur" with Bullerei mixed pickles.

**19,5**

ALL PRICES IN € - TAX (MwST.) INCLUDED. | PLEASE ASK OUR SERVICE FOR ALLERGENS INFORMATION.

# STARTERS

CLASSICS & STARTERS ARE IDEAL FOR SHARING

## VEAL HEAD 21,5

Veal head aspic with black kale, pickled radish & radishes, fried sweetbread "Karaage" style, smoked eel tea & smoked eel mayo.

## WHITE ASPARAGUS MOUSSE 17,5

marinated white and green asparagus, chopped egg, chervil, pickled white strawberries, red leaf lettuce, pecan nut crumble

## MUSTARD EGG 13

Onsen egg, potato mousseline, mustard-miso hollandaise, baby spinach, AKI pike caviar, potato straws

## SHRIMP RAVIOLO 19,5

pea purée, bisque hollandaise, lukewarm pea salad, pickled red onion and tarragon oil

"FAME IS LIKE CAVIAR, YOU KNOW - IT'S GOOD TO HAVE CAVIAR BUT NOT WHEN YOU HAVE IT AT EVERY MEAL." MARILYN MONROE

Our AKI Caviar complements everything, but is equally exquisite completely on its own.



**AKI KAVIAR SELECTION BLACK LABEL 100g 69**

# MAIN COURSES

## OCEAN PERCH 35

seared red snapper fillet, caponata vegetables,  
fiore sarda risotto, tomato beurre blanc

**KÄSESPÄTZLE** Cheese Spätzle with dike cheese & 19,5  
Großer Husumer cheese from Backensholzer Hof, Limburger  
cheese with caramelized onions, fried onions and chives.  
Green salad with quark kalamansi dressing.

## TONKATSU 300 APPROX. 300G 48,5

veal cutlet crispy-baked in panko, parmesan,  
tomato sauce, herb salad & yakiniku sauce

## US SHORT RIB APPROX. 250G 44

Braised and glazed short rib with  
celery-shallot crunch & roasted celery purée.

# GEGRILLTES

## FLANK STEAK • ABERDEEN • AUS APPROX. 350G 46,5

## FILET CUT • NORDDEUTSCHE FÄRSE APPROX. 230G 48,5

## ENTRECÔTE • JOHN STONE • IRL APPROX. 300G 49

## ENTRECÔTE DOUBLE • ABERDEEN • AUS APPROX. 600G 110

Perfect for 2 - with 2 Sauces & 2 Sides, &  
Bullerei Chop Chop Sald with French Dressing

## TOMAHAWK APPROX. 300-400G 39,5 BENTHEIM PIG BY KALIEBER

**SERVED WITH OUR GRILLED MEAT: ONE SAUCE OF YOUR CHOICE &  
OUR BULLEREI CHOP CHOP SALAD WITH FRENCH DRESSING**

- All weight measurements refer to raw ingredients. -

## CHEF'S SPECIAL • FOR PARTIES OF 2 OR MORE T.B.A.

**ON THE TABLE FOR 2** Tartare, burratina, Vulcano ham with Bullerei mixed pickles, FANGST • smoked sardine "Dokuwa Style", small surprise from our Bam! Menu.

## SPECIAL OF THE DAY

Whether it's meat, fish, or anything else. Ask our service about the Bullerei Special of the Day, oh wait, of the hour...

## SIDES

- **FRENCH FRIES** **6,5**
- **MASHED POTATOES** with melted onions & chives **6,5**
- **GREEN ASPARAGUS** with tomato kombu & smoked almonds **7,5**
- **YUMMY XO** Mushrooms, oyster mushrooms & beech mushrooms fried & tomatized, braised shallots and fresh herbs. **7,5**
- **1/2 POUND OF WHITE ASPARAGUS** glazed in butter from Spargelhof Werner in the Elbe-Weser triangle **16,5**
- **PIMIENTOS DE PADRÓN** with goat cheese salt lemon cream & sumac **7,5**
- **POTATO GRATIN** with Parmesan **6,5**

## SAUCES

**je 3,5**

- **SAUCE BERNAISE**
- **SMOKY BBQ SAUCE**
- **PEPPERCORN CREAM SAUCE**
- **SAUCE HOLLANDAISE**
- **FRESH HORSE RADISH, TIM'S FAVOURITE**
- **CAFÉ DE HAMBOURG BUTTER**

## SWEETS

**SPAGHETTI ICE CREAM** A German classic from the ice cream parlors in the eighties. Vanilla ice cream, whipped cream, strawberry sauce, white chocolate. **13**

**YOGURT CRÈME BRÛLÉE** **14**  
mandarin-kalamansi sorbet, pickled kumquats, walnut-honey granola

**DESSERT FROM OUR BAM! MENU** **14**  
Our surprise dessert. Gorgeously good. Deliciously different. Ask our service what's available today.

**FINEST CHEESE BY BACKENSHOLZER HOF** **16**  
Served with fruit bread by Jochen Gaues, crispbread, fruit mustard & chutney.

## DIGESTIF

**ESPRESSO MARTINI** **13**  
Żubrówka Biała Vodka, coffee liqueur\*\*, vanilla liqueur, Espresso\*\*

**CREAMY RAMOS** **13**  
Żubrówka Biała Vodka, lemon, white chocolate, crème fraîche, egg white, and soda

\*W/ COLOURING AGENT - \*\*W/ CAFFEINE - \*\*\*W/ QUININE - \*\*\*\*W/ TEEIN

# DRINKS

## BEER • ON TAP

	KEG	
<b>BAYREUTHER HELL</b> by Bayreuther Brauhaus	0,3L	4,5
	0,5L	6,5
<b>SEASONAL</b> by Brauerei Gebrüder Maisel	0,3L	5
	0,5L	7
<b>MAISEL'S WEISSE ORIGINAL</b> by Brauerei Gebrüder Maisel	0,3L	4,5
	0,5L	6,5
<b>SHANDY</b> Bayreuther Hell on tap with Sprite	0,3L	4,5
	0,5L	5,5

## BEER • BOTTLES

	BOTTLE	
<b>MAISEL &amp; FRIENDS non-alcoholic</b> Pale Ale by Brauerei Gebrüder Maisel	0,33L	4,5
<b>MAISEL'S WEISSE non-alcoholic</b> by Brauerei Gebrüder Maisel	0,5L	5,5

## WATER

<b>BAD PYRMONTER</b> sparkling or still	0,75L	8
<b>BULLEREI QUELLE</b> fresh filtered, sparkling or still	0,3L	3,5

## SOFT DRINKS

<b>HOMEMADE LEMONADE</b> fresh & different each day	0,3L	4,5	
<b>HOMEMADE ICE TEA</b> Black tea, blackcurrant, lime	0,3L	4,5	
<b>COCA-COLA</b> Coca-Cola**, Cola Zero**, Fanta, Sprite	0,2L	4	
<b>SCHWEPPE</b> Ginger Ale*, Dry Tonic***, Ginger Beer, Bitter Lemon***	0,2L	4	
<b>RED BULL</b> Energy Drink, Sugarfree	 0,25L	4,5	
<b>PAULANER SPEZI</b> cola-orange soda mix	0,33L	4	
<b>JUICES</b> orange, apple, blackcurrant, passion fruit, grapefruit	 <b>FRANZ JOSEF RAUCH</b> 8 SAUCES	0,3L	4,5
	<b>SPRITZER</b>	0,3L	4
<b>VITA MALZ</b>	0,33L	3	

# WINE BY THE GLAS

PLEASE FEEL FREE TO ASK FOR OUR COMPREHENSIVE WINE MENU

## WHITE

<b>2021 BULLEREI JEDENTAG</b>	<b>0,15L</b>	<b>8</b>
Weissburgunder, Müller-Thurgau, Sauvignon Blanc Franz Keller, Baden, Deutschland	<b>1,5L</b>	<b>75</b>
<b>2022 SAUVIGNON BLANC</b>	<b>0,15L</b>	<b>8,5</b>
Weingut Kranz, Pfalz, Deutschland	<b>1,5L</b>	<b>80</b>
<b>2021 RIESLING</b>	<b>0,15L</b>	<b>9</b>
Weingut Wegeler, Mosel, Deutschland	<b>1,5L</b>	<b>85</b>
<b>2022 GRAUBURGUNDER</b>	<b>0,15L</b>	<b>9</b>
Weingut Klumpp, Baden, Deutschland	<b>1,5L</b>	<b>85</b>
<b>2023 CHENIN BLANC</b>	<b>0,15L</b>	<b>10</b>
Beaumont, Walker's Bay, Südafrika	<b>1,5L</b>	<b>95</b>
<b>2022 CHARDONNAY No. 5</b>	<b>0,15L</b>	<b>11,5</b>
Laura Weber, Nahe, Deutschland	<b>1,5L</b>	<b>110</b>

## RED

<b>2020 BULLEREI CUVÉE ROT</b>	<b>0,15L</b>	<b>8,5</b>
Spätburgunder, Syrah Weingut Landerer, Baden, Deutschland	<b>1,5L</b>	<b>80</b>
<b>2022 PRIMITIVO NEPRICA</b>	<b>0,15L</b>	<b>8,5</b>
Tormaresca Antinori, Apulien, Italien	<b>1,5L</b>	<b>80</b>
<b>2020 CARNUNTUM CUVÉE</b>	<b>0,15L</b>	<b>9</b>
Zweigelt, Blaufränkisch, Merlot Weingut Netzl, Carnuntum, Österreich	<b>1,5L</b>	<b>85</b>
<b>2022 SYRAH "SÉLECTION"</b>	<b>0,15L</b>	<b>9,5</b>
Château de Saint Cosme, Côtes du Rhône, Frankreich	<b>1,5L</b>	<b>90</b>
<b>2020 SABOTEUR</b>	<b>0,15L</b>	<b>12</b>
Cabernet Sauvignon, Grenache, Mourvedre, Shiraz Luddite, Bot River, Südafrika	<b>1,5L</b>	<b>115</b>
<b>2020 CIGALUS ROUGE</b>	<b>0,15L</b>	<b>15</b>
Cabernet Sauvignon, Cabernet Franc, Carignan, Grenache, Merlot, Syrah Gerard Bertrand, Languedoc, Frankreich	<b>1,5L</b>	<b>145</b>

## ROSÉ

<b>2022 ESPRIT GASSIER ROSÉ</b>	<b>0,15L</b>	<b>8,5</b>
Grenache, Cinsault, Syrah, Vermentino, Cabernet Sauvignon Château Gassier, Provence, Frankreich	<b>1,5L</b>	<b>80</b>



# DRINKS

## SPARKLING • GLASS & BOTTLE

**MENGER KRUG CHARDONNAY** 0,15L 8,5  
Menger Krug, Pfalz, Deutschland 1,5L 48

**MENGER KRUG ROSÉ** 0,1L 8,5  
Spätburgunder • Menger Krug, Pfalz, Deutschland 0,75L 48

## COFFEE\*\*

Freshly roasted for us by the German Vice Roasting Champion, Erik Brockholz, from the BREWDA Coffee Roastery in Hamburg.

**ESPRESSO, CAFFÈ CREMA, ESPRESSO MACCHIATO** MILK 3,5

**DOUBLE ESPRESSO** 4,5

**DOUBLE ESPRESSO MACCHIATO** MILK 4,5

**CAPPUCCINO** MILK, **CAFÈ LATTE** MILK 4,5  
ALSO AVAILABLE WITH OAT MILK.

**TEA** TEABAGS BY SAMOVA 0,25L 4,5

**HIGH DARLING** • Darjeeling\*\*\*\*

**MAYBE BABY** • fruit tea & **LOW RIDER** • green tea\*\*\*\*

**FRESH MINT TEA** NO BAGS 4,5

## APERITIVO

**NEGRONI** 13  
Finsbury Platinum Gin, Antica Formula, Campari

**PORT TONIC** 13  
Graham's White Blend No.5, Schweppes Dry Tonic Water\*\*\*

**APEROL SPRITZ** 13  
Aperol\*, sparkling wine, soda

**BELSAZAR ROSÉ TONIC** 13  
Belsazar Rosé, Schweppes Dry Tonic Water\*\*\*

\*W/ COLOURING AGENT - \*\*W/ CAFFEINE - \*\*\*W/ QUININE - \*\*\*\*W/ TEEIN

# DRINKS

A SELECTION...

## SIGNATURE

<b>BARTENDER'S SPECIAL</b> Anything can happen. Our Special • Your Pleasure!	<b>13</b>
<b>ROSEMARY GRAPEFRUIT</b> Finsbury Platinum Gin, grapefruit, rosemary, lemon	<b>13</b>
<b>CUCUMBER BASIL GIMLET</b> Finsbury Platinum Gin, cucumber, basil, lime	<b>13</b>
<b>RASPBERRY MINT MONADA</b> Żubrówka Biała Vodka, raspberry, mint, sugar, lime	<b>13</b>
<b>SPRING BREAK</b> Żubrówka Biała Vodka, elderflower, bergamot, lemon, sugar, egg white	<b>13</b>
<b>TINDER MATCH IN MARRAKESCH</b> Evan Williams Whisky, orange, saffron, cinnamon, lemon	<b>13</b>

## MOCKTAILS

<b>ZERO VERMOUTH WHITE   ZERO BITTER RED</b> Schweppes Dry Tonic Water***	<b>10</b>
<b>DETOX</b> Blueberry, tonka, verjus, Schweppes Dry Tonic Water***	<b>10</b>
<b>GINGER &amp; THYME LEMONADE</b> Thyme, lemon, lime, Schweppes Ginger Beer	<b>10</b>

ALLERGENS

PLEASE ASK OUR STAFF