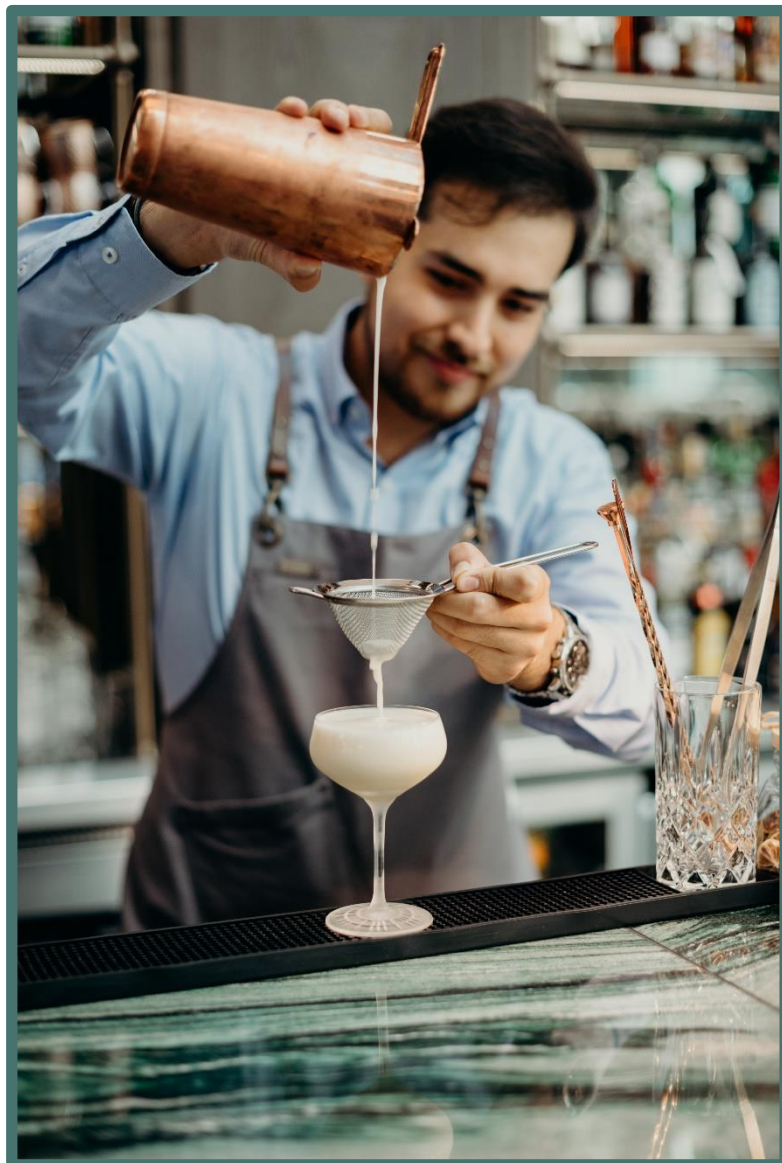
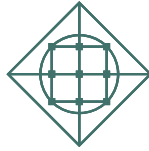




**Hudson Yards**  
Inspired by New York with a twist of Frankfurt

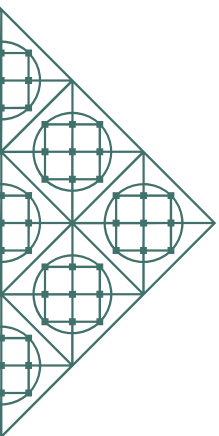
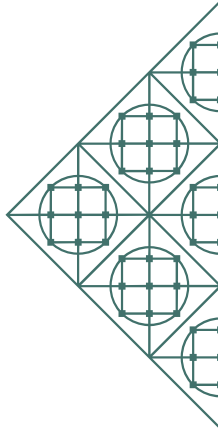


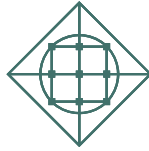


## **ABENDESSEN | DINNER**

18.00 – 23.00

Detox Salat   Roter Kale   Pochierter Apfel Quinoa <b>Detox salad   red kale   poached apple   quinoa</b>	16.50
Waldorfsalat   Apfel   Sellerie   Walnüsse <b>Waldorf salad   apple   celery   walnut</b>	12.50
“Mainhattan“ Hot Dog Rindswurst   Weißkraut   Röstzwiebel   Ketchup Pommes frites <b>Beef sausage   pickled cabbage   fried onions ketchup   French fries</b>	17.50
“Reuben Sand“ Pastrami-Sandwich Sauerteigbrot   Cheddar Käse   Russische Sauce   Pommes frites <b>Pastrami-sandwich   sour dough bread Cheddar cheese   Russian sauce   French fries</b>	19.50
Bagel & Lox Frischkäse   Avocado   Spiegelei   Frankfurter Grüne Sauce Dip   Pommes frites <b>Cream cheese   avocado   fried egg Frankfurt herb sauce dip   French fries</b>	17.00
“New York“ Hamburger   Cheeseburger Salat   Eingelegte Zwiebeln   Tomate   Pommes frites <b>Salad   pickled onions   tomato   French fries</b>	22.00
US Premium Rinderrücken   Gegrillter Brokkoli   Pommes frites <b>US Roast beef   grilled broccoli   French fries</b>	35.00
Confiertes Lachs   Kräuter Quinoa Grüner Spargel   Krustentiersauce <b>Salmon   herb quinoa   green asparagus Shell fish sauce</b>	23.50
Kalbsschnitzel   Gurken-Kartoffelsalat   Grüne Sauce <b>Veal schnitzel   cucumber potato salad   herb sauce</b>	25.00
Chicken Bowl   Reis   Wakame Algen Edamame   Ananas   Cashewnüsse   Avocado Teriyakicremé <b>Chicken bowl   rice   wakame seaweed   Edamame pineapple   cashews   avocado   Teriyaki cream</b>	20.50
Vegane Bowl   Falafel   Granatapfel Quinoa   Edamame   Erdnüssen <b>Vegan bowl   falafel   pomegranate quinoa   edamame   peanuts   Tahini sauce</b>	19.00
<b>DESSERT</b>	
“New York“ Cheesecake Amaranth Crumble   Dulce de leche <b>Amaranth crumble   dulce de leche</b>	11.50
“Hudson“ Apple Crumble Vanille Eis   Salzige Karamellsauce <b>Vanilla ice cream   salty caramel sauce</b>	12.00
“Brooklyn chocolate Brownie“ Brownie   Walnusseis <b>Brownie   walnut ice cream</b>	10.00





## COCKTAILS | COCKTAILS

New York Sour 14.00  
Bourbon | Portwein | Zitronensaft | Zuckersirup  
Bourbon | port wine | lemon juice | sugar syrup

Frankfurt Sour 15.00  
Hausgemachter Kräuter-Wodka | Zitronensaft | Zuckersirup  
Eiweiß  
Homemade herb vodka | lemon juice | sugar syrup | egg white

Cosmopolitan 14.00  
Wodka | Cointreau | Limettensaft | Cranberrynektar  
Vodka | Cointreau | lime juice | cranberry juice

Apple Cosmopolitan 16.00  
Calvados VSOP | Cointreau | Limettensaft | Apfelsaft  
Calvados VSOP | Cointreau | lime juice | apple juice

Manhattan 14.00  
Rye Whiskey | Wermut | Angostura  
Rye Whiskey | vermouth | Angostura

Mainhattan 15.00  
Hausgemachter Apfel-Bourbon | Wermut | Angostura  
Homemade apple bourbon | vermouth | Angostura

Espresso Martini 14.00  
Wodka | Kahlua | Zuckersirup | Espresso  
Vodka | Kahlua | sugar syrup | Espresso

Gin Basil Smash 14.00  
Tanqueray Gin | Zuckersirup | Zitronensaft | Basilikum  
Tanqueray gin | sugar syrup | lemon juice | basil

4 Infusions 16.00  
Tequila Gold | Honig-Kräutersirup | Limettensaft | Grand Marnier  
Orangensaft | Bitters  
Tequila gold | honey-herb syrup | lime juice | Grand Marnier  
orange juice | bitters

## SEKT | SPARKLING WINE

POMP - Grande Cuvée blanc Glass | Bottle  
11.00 | 45.00  
POMP - Grande Cuvée rosé  
12.00 | 49.00  
Prosecco  
9.50 | 36.00

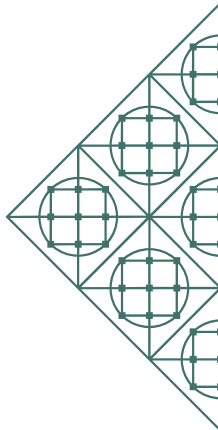
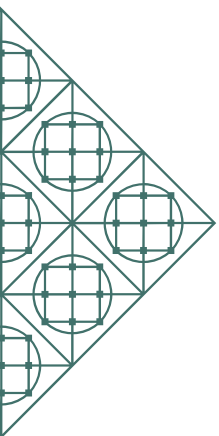
## CHAMPAGNER | CHAMPAGNE

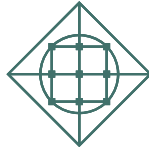
Pommery Brut NV 17.00 | 99.00  
Pommery Brut Rosé 19.00 | 119.00

## WEISSWEIN | WHITE WINE

2019 Allendorf Riesling 9.50 | 32.00  
Rheingau, Deutschland | Germany

2018 Chardonnay Wölffer 14.50 | 52.00  
Estate Long Island | USA





### **ROSÉWEIN | ROSÉ WINE**

2019 Allendorf Spätburgunder Rosé 9.50 | 32.00  
Rheingau, Deutschland | **Germany**

2019 Summer in a Bottle Rosé 15.00 | 59.00  
Wölffer Estate Long Island | **USA**

### **ROTWEIN | RED WINE**

2018 Allendorf Spätburgunder 10.50 | 34.00  
Rheingau, Deutschland | **Germany**

2017 Classic Red Blend 14.50 | 52.00  
Wölffer Estate Long Island | **USA**

### **FLASCHENBIER | BOTTLED BEER**

Brooklyn Lager – NYC 0,33l | 5.00  
Gude Bier 0,33l | 5.00  
FXXXXFXXXXR Helles 0,33l | 5.00  
FXXXXFXXXXR Radler, non-alcoholic 0,33l | 4.50

### **SÄFTE | JUICE**

Frisch gepresster Orangensaft 0,2l | 6.00  
Freshly squeezed Orange juice

### **HEISSGETRÄNKE | HOT BEVERAGES**

Americano 4.50  
Cappuccino 5.00  
Espresso | **Single espresso** 4.00  
Doppelter Espresso | **Double espresso** 5.50  
Flat white 5.00  
Latte Macchiato 5.00

### **TEE | TEA**

Kännchen Tee | **Pot of organic tea** 6.50

### **Schwarztee | black tea**

English Select Ceylon Orange Pekoe  
Darjeeling Royal Second Flush  
Earl Grey Premium  
Bio English Breakfast  
Assam Special

### **GUTEN APPETIT | ENJOY YOUR MEAL**

Alle Preise beinhalten die gesetzliche Mehrwertsteuer.  
**All prices include VAT.**

Bitte sprechen Sie uns bezüglich besonderer Wünsche und Allergien an.  
**Please let the team know if you have any special requests,  
dietary needs or food allergies.**

Alle angegebenen Mengen beziehen sich auf das Rohgewicht.  
**All weights stated are uncooked.**

