

DIESES MENÜ

SPIEGELT UNSERE VISION MODERNER, URBANER KÜCHE WIDER.
INSPIRIERT VON NEW YORK, VERWURZELT IN FRANKFURT,
SIND GLOBALE EINFLÜSSE UND
SORGFÄLTIG AUSGEWÄHLTE ZUTATEN VEREINT
— AUSDRUCKSSTARK, LEBENDIG UND VOLLER CHARAKTER.

FLAVOR WARM-UP

SUPPE DER SAISON | 8,50 

GARNELEN-KRABBen-BISQUE | 14,00
Brioche-Crostini | Zitronen-Crème Fraîche^{1,2,4,7,9}

RINDERTARTAR ●
Vorspeise | 25,00 – Hauptgang | 35,00
Klassische Condiments | konfiertes Eigelb
Apfelwein-Senf-kaviar | Kapernäpfel^{1,3,8,10,11,12}

HANDKÄS'TARTAR MIT MUSIK | 15,00 
Crème Fraîche | eingelegte rote Zwiebeln
Kümmel | Schnittlauch-Öl^{1,7,10,11}

BURRATA | 18,50 
Saisonale Tomaten | Rucola | Pinienkerne
Basilikum-Vinaigrette | Limetten-Crème^{7,8,10}

BIG PLATES BIG VIBES

CLASSIC CAESAR SALAT | 17,50
Romana-Herzen | Croûtons | Parmesan | Anchovis^{1,3,4,10}
Gegrilltes Hähnchen +8,00
Riesengarnelen² +9,50
Speck mit Ahornsirupglasur¹⁵ +4,00

TAGLIARINI ALL' ARRABBIATA | 18,00 
Knoblauch | Peperoncini | getrocknete Tomaten | Basilikum^{1,3,8}

GEGRILLTES FJORD-LACHSFILET | 29,50
Süßkartoffelcreme | Bimi | Ahornsirup | gegrillte Limette
Apfelwein-Soße^{4,7,9}

KALBSSCHNITZEL | 39,00 
Paniertes Kalbsschnitzel | Kartoffel-Gurken-Salat
Frankfurter Grüne Sauce^{1,3,7,10}


FRANKFURT CITY CENTRE

HUDSON
YARDS

BAR • LOUNGE • DINING

SECRET RECIPES THE CHEF WON'T SHARE

DRY-AGED SCHWEINEKOTELETT | 35,00 
Honig-Senf-Marinade | Kartoffelstampf
grüne Bohnen im Speckmantel | Bourbon-Pfeffer-Soße^{7,9,10,15}

HUDSON YARDS BOWL | 19,00 
Wildreis | Edamame | eingelegter Ingwer | Sesam-Gurken
Pak Choi | Chili-Süßkartoffel | Heidelbeeren
knusprige Reisnudeln | Guacamole | Yuzu-Ponzu-Vinaigrette^{6,10,11,12}
Gegrillte Lachswürfel⁴ +9,50

TWO HANDS REQUIRED

HUDSON YARDS SMASHED BURGER | 28,00 ●
2 Rindfleisch-Patties | karamellierte Zwiebeln | Dijonnaise
Essiggurken | Fries^{1,3,8,10,12}
Cheddar-Käse⁷ +3,00
Speck mit Ahornsirupglasur¹⁵ +4,00

THE CLASSIC STACK | 24,50 
Dijon-Senf-Creme | Chutney aus gegrillten Tomaten
Redefine Pulled Pork | Fries^{1,6,8,10,12}

DELI STYLE CLUB SANDWICH | 24,00
Gegrillte Hähnchenbrust | Roggenbrot
Spiegelei | Speck | Fries^{1,3,10,15}

PHILLY CHEESE STEAK SANDWICH | 26,50
Ribeye | grüne Paprika | karamellierte Zwiebeln
Provolone-Käse | Chipotle-Mayo | Fries^{1,3,7,10,11,12}

MEAT TIME

NEW YORK PEPPER STEAK Black Angus – 280g | 40,00 

FILET MIGNON Black Angus – 220g | 45,00 

RIBEYE Zebu-Rind – 280g | 42,00 

REDEFINE BEEF FLANK^{1,6,9,10,12,13} – 280g | 38,00 





SURF 'N' TURF | 59,00
Filet Mignon | Langustenschwanz
Kartoffelstampf | grüner Spargel^{2,7}

SAUCEN-AUSWAHL
Bourbon-Pfeffer^{7,9,10} | Chimichurri | Champignon^{7,9}

YOU WANT MORE? WE HAVE MORE...

FRIES | 8,00 
SÜSSKARTOFFEL-FRIES | 8,00 

KARTOFFELSTAMPF⁷ | 9,00 
Trüffelbutter⁷ +6,00
SPARGEL & ERBSEN | 11,50 
Salz-Zitrone | Minze

SAISONGEMÜSE | 10,00 
Kräuterbutter⁷
BEILAGENSALAT | 10,00 
Balsamico-Vinaigrette¹⁰

SWEET & SALTY YARDS

"THE" APFEL | 12,00 
Apfelmousse | Hessischer Apfel-Likör | Shortbread^{1,3,7,8}

NEW YORK CHEESECAKE | 13,50 
Karamellsauce | frische Beeren^{1,3,7,8}

FUDGY VEGAN BROWNIE | 11,50 
Veganes Toffee-Eis | frische Beeren^{1,5,6,8}

SORBET | Kugel 3,50 
Mango | Cassis | Zitrone

KÄSEBRETT | 16,50 
Internationale Käseauswahl | Trauben | Nüsse | Feigensenf^{7,8,10}

Allergene: 1 Gluten, 2 Krustentier, 3 Eier, 4 Fisch, 5 Erdnüsse, 6 Soja, 7 Milch und Milchprodukte, 8 Nüsse, 9 Staudensellerie, 10 Senf, 11 Sesam, 12 Schwefeldioxid und Sulfid, 13 Lupinen, 14 Mollusken, 15 Schweinefleisch

Alle Preise verstehen sich in Euro und inklusive gesetzlicher Mehrwertsteuer. Wenn Sie spezielle Ernährungsbedürfnisse oder Lebensmittelallergien haben und mehr über die verwendeten Inhaltsstoffe wissen möchten, wenden Sie sich bitte an unser Service Team.



THIS MENU

REFLECTS OUR VISION OF MODERN URBAN DINING.
INSPIRED BY NEW YORK, ROOTED IN FRANKFURT,
IT BRINGS TOGETHER GLOBAL INFLUENCES
AND CAREFULLY SELECTED INGREDIENTS
— BOLD, VIBRANT, AND FULL OF CHARACTER.


FLAVOR WARM-UP

SEASONAL SOUP | 8.50 

SHRIMP-CRAB BISQUE | 14.00
Brioche Crostini | Lemon Crème Fraîche^{1,2,4,7,9}

BEEF TARTAR ●
Starter | 25.00 – Main Course | 35.00
Classic condiments | confit egg yolk
Apple-wine mustard caviar | caper berries^{1,3,8,10,11,12}

SOUR MILK CHEESE TARTAR | 15.00 
Crème Fraîche | pickled onions
caraway seeds | chive oil^{1,7,10,11}

BURRATA | 18.50 
Seasonal tomatoes | arugula | pine nuts
basil vinaigrette | lime crème^{7,8,10}

BIG PLATES BIG VIBES

CLASSIC CAESAR SALAD | 17.50
Romaine hearts | croûtons | shaved Parmesan | anchovies^{1,3,4,10}
Grilled chicken +8.00
Black tiger prawns² +9.50
Maple-glazed bacon¹⁵ +4.00

TAGLIARINI ALL' ARRABBIATA | 18.00 
Garlic | peperoncini | sun-dried tomatoes | basil leaves^{1,3,8}

GRILLED FJORD SALMON FILLET | 29.50
Sweet potato crème | Bimi | maple syrup | grilled lime
apple wine sauce^{4,7,9}

VEAL SCHNITZEL | 39.00 
Breaded veal | potato cucumber salad
Frankfurt herb sauce^{1,3,7,10}


FRANKFURT CITY CENTRE

HUDSON YARDS

BAR • LOUNGE • DINING


SECRET RECIPES THE CHEF WON'T SHARE

DRY-AGED PORK CHOP | 35.00 
Honey-mustard marinade | mashed potatoes
green beans wrapped in bacon | Bourbon pepper sauce^{7,9,10,15}

HUDSON YARDS BOWL | 19.00 
Wild rice | edamame beans | pickled ginger | sesame cucumbers
pak choi | chili sweet potato | blueberries
crispy rice noodles | guacamole | Yuzu-Ponzu vinaigrette^{6,10,11,12}
Grilled salmon cubes⁴ +9.50

TWO HANDS REQUIRED

HUDSON YARDS SMASHED BURGER | 28.00 ●
2 beef patties | caramelized onions | Dijonnaise
pickles | fries^{1,3,8,10,12}
Cheddar cheese⁷ +3.00
Maple-glazed bacon¹⁵ +4.00

THE CLASSIC STACK | 24.50 
Dijon mustard crème | grilled tomato chutney
Redefine pulled pork | fries^{1,6,8,10,12}

DELI STYLE CLUB SANDWICH | 24.00
Grilled chicken breast | rye bread
fried egg | bacon | fries^{1,3,10,15}

PHILLY CHEESE STEAK SANDWICH | 26.50
Ribeye | green bell pepper | caramelized onions
Provolone cheese | Chipotle mayo | fries^{1,3,7,10,11,12}


MEAT TIME

NEW YORK PEPPER STEAK Black Angus – 280g | 40.00 

FILET MIGNON Black Angus – 220g | 45.00 



RIBEYE Zebu beef – 280g | 42.00 

REDEFINE BEEF FLANK^{1,6,9,10,12,13} – 280g | 38.00 

SURF 'N' TURF | 59.00 
Filet Mignon | spiny lobster tail
mashed potatoes | green asparagus^{2,7}

SAUCE SELECTION
Bourbon peppercorn^{7,9,10} | Chimichurri | champignon^{7,9}

YOU WANT MORE? WE HAVE MORE...

FRIES | 8.00 

MASHED POTATOES⁷ | 9.00 
Truffle butter⁷ +6.00

SEASONAL VEGETABLES | 10.00
Herb butter⁷ 

SWEET POTATO FRIES | 8.00 

ASPARAGUS & PEAS | 11.50 
Salted lemon | mint


SIDE SALAD | 10.00 
Balsamic vinaigrette¹⁰

SWEET & SALTY YARDS

THE "APFEL" | 12.00 
Apple mousse | Hessian apple liquor | shortbread^{1,3,7,8}

NEW YORK CHEESECAKE | 13.50 
Caramel sauce | fresh berries^{1,3,7,8}

FUDGY VEGAN BROWNIE | 11.50 
Vegan toffee ice cream | fresh berries^{1,5,6,8}

SORBET | Scoop 3.50 
Mango | black currants | lemon

CHEESE PLATTER | 16.50 
International cheese selection | grapes | nuts | fig mustard^{7,8,10}