

Dear guests,

Thank you for joining us today.

Below you will find
a lovingly composed selection of set menus.

Our staff will be more than happy to help you
and answer any question you might have.

Please let our service team know if you suffer from any allergies.

We also have a special allergy menu,
which provides information on the ingredients
of the various meals containing allergens.

Our prices are inclusive of all charges

Truffle-Menu

Carpaccio of regional beef filet
marinated goose liver & truffle vinaigrette € 26,-

Filet of winter codfish
creamy spinach & truffle foam € 22,-

Miéral guinea fowl with truffle gravy
honey carrots, black salsify & truffle polenta € 36,-

Chocolate truffle
port wine gel & walnut ice cream € 18,-

3 course menu à € 69,- (without codfish)

4 course menu à € 85,-

4 course menu with corresponding wines à € 130,-

Starters

Lamb's lettuce with pomegranate vinaigrette, pomegranate seeds
roasted nuts & old balsamic vinegar
€ 15,-

Stained Fjord trout with Saint James caviar
buckwheat blini, apple mustard & sour cream
€ 25,-

Parfait of duck liver with Ron Zacapa raisins
black nuts, sweet wine jelly & butter brioche
€ 26,-

Soup

Consommé of regional duck
herb strudel, butter dumplings & duck liver ravioli
€ 16,-

Entremets

Breton turbot with ravioli of organic egg
stewed bok choy & Perigord truffle
€ 28,-

Roasted langoustine and scallop
musquee pumpkin, pea sprouts & spiced milk foam
€ 29,-

Prepared directly at your table

Steak tartare
Pomeranian beef, organic egg & lukewarm bread
€ 26,-

Main courses

Caramelized goat cheese with sweet-and-sour marinated beetroot
garden roots & pumpkin seed foam
€ 30,-

Roasted Filet of sea bass with Beluga lentils
root vegetables, carrots & hazelnut Beurre blanc
€ 38,-

Roasted saddle of deer with spice gravy
cassis cabbage, potato baumkuchen & pepper pear
€ 39,-

Cheese

Selection of matured raw milk cheese from maître Affineur Waltmann
with mustard, chutney & fruits

3 pieces à € 12,-

5 pieces à € 18,-

Desserts

Chocolate cannelloni with mango mousse
passion fruit brew & lychee sorbet

€ 16,-

Crème brûlée of Tahiti vanilla
poached pear & crumble cake ice cream

€ 17,-