

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

Menu Kurfürstentube

Mousse of regional asparagus with vanilla hazelnut vinaigrette
stained Iceland salmon, Beurre Blanc ice cream & caviar St. James
€ 26,-

Foam soup of white asparagus
grilled Norwegian scallop
€ 16,-

Turbot with crayfish sauce
morrels, green asparagus & peas
€ 32,-

Roasted fillet and stewed ragout of veal
Thai asparagus, celery cream & truffled potato dumplings
€ 38,-

Panna Cotta of macadamia nuts
with strawberries, lime & rhubarb sorbet
€ 18,-

3 course menu (without soup & turbot) à € 75,-

4 course menu (without turbot) à € 90,-

5 course menu à € 115,-

Starters

Three kinds of regional goat cheese with dandelion
water cress & green asparagus

€ 22,-

Cake and truffle of marinated goose liver
rhubarb, Greek yoghurt & cereals

€ 28,-

Roasted Atlantic lobster with avocado terrine
citrus flavor & saffron vinaigrette

€ 32,-

Soup

Essence of quail
with quail ravioli

€ 16,-

Entremet

Grilled Scallop with "cauliflower Polish"
parsley puree, potato foam & hazelnut vinaigrette

€ 24,-

Prepared directly at your table

Steak tartar
Irish beef filet, organic egg & bread
€ 26,-

Main courses

Regional asparagus with hollandaise sauce
melted salt butter, small potatoes & herb crepes
€ 34,-

optional with...

- ... variation of ham € 12,-
- ... small veal schnitzel € 14,-
- ... fillet of Faeroese salmon € 16,-

Sea bass with paella gravy
fennel cream, crispy Chorizo & saffron potato mousseline
€ 39,-

Gratinated saddle of salt marsh lamb with mustard seed gravy
stewed Roscoff onion, bean cream & olive polenta
€ 40,-

Cheese

Selection of matured raw milk cheese from maître Affineur Waltmann
with mustard, chutney, fruit bread & fruits
Piece à € 5,-

Desserts

Brownie of Nyangbo dark chocolate couverture
with passion fruit parfait & raspberry
€ 17,-

Breton pastry with apricot cream
Blackberry & sorbet of matcha tea
€ 17,-