

MENU DU CHEF

NORDIC YELLOWFIN MACKEREL

vegetable vinaigrette/mustard cabbage/spring leek/Ghoa-Cress

WHITE ONION SOUP · 16

Beurre Noisette

STEAMED HALIBUT

tomatoes vinaigrette/pine notes/herb risotto

BRAISED SHOULDER OF VEAL

bog carrot/baked onion/celery purée

COFFEE & ALMOND

bisquit/macaron



5 COURSES · 115

4 COURSES WITHOUT HALIBUT · 89

MENU VERT

LOCAL PARSNIP

creamy cheese/cummin/red onion/herbal oil

WHITE ONION SOUP · 16

Beurre Noisette

RIBBON NUDDLE & BLACK TRUFFLE

spinach/dike cheese

TARTE AU CITRON

tangerin sorbet/meringue



4 COURSES · 78

This menu is served:

Tuesday to Saturday 6:00 pm – 9:00 pm (last order for kitchen)

All prices quoted are in euros including the applicable statutory VAT.

ENTRÉE I STARTERS

LOCAL PARSNIP · 18
creamy cheese/cummin/red onion/herbal oil

NORDIC YELLOWFIN MACKEREL · 24
vegetable vinaigrette/mustard cabbage/spring leek/Ghoa Cress

HUSUMER OX TATAR „CLASSIQUE“ · 19,50
Frenchdressing
extra 5 Gram AKI Black Label caviar · 7
extra French fries · 5,50

25 GRAM AKI BLACK LABEL KAVIAR · 28
Crème Fraîche d'Isigny/brioche

LOBSTER SOUP · 26
snow pea

LES PLATS I MAIN COURSES

RIBBON NUDDLE & BLACK TRUFFLE · 28
spinach/regional cheese

FRIED FAROE SALMON · 36
sauce bearnaise/apple/green pepper/pommes dauphine

STEAMED HALIBUT · 42
tomatoes vinaigrette/pine nutes/herb risotto

BRAISED SHOULDER OF VEAL · 34
bog carrot /baked onion/celery purée

CRISPY DUCK „VIERLANDE“ ‘SERVED IN 2 COURSES’
duck breast with savoy cabbage /mushroom dumplings
duck leg à la chinoise
for 2 people – per person · 65

DESSERT I CHEESE

REGIONAL CHEESE FROM 'BACKENSHOLZER HOF' · 18

jelly of cranberry/caramelized walnut

TARTE AU CITRON · 16

tangerin sorbet/meringue

COFFEE & ALMOND · 16

bisquit/macaron



DESSERT- & LIQUOR WINE

2015 Riesling Auslese | Elbblick – Edition Jacob
Weingut Spindler, Palatinate

Glas 0,1l 15,-

Tawny Port 10 years old
Graham's, Vila Nova de Gaia

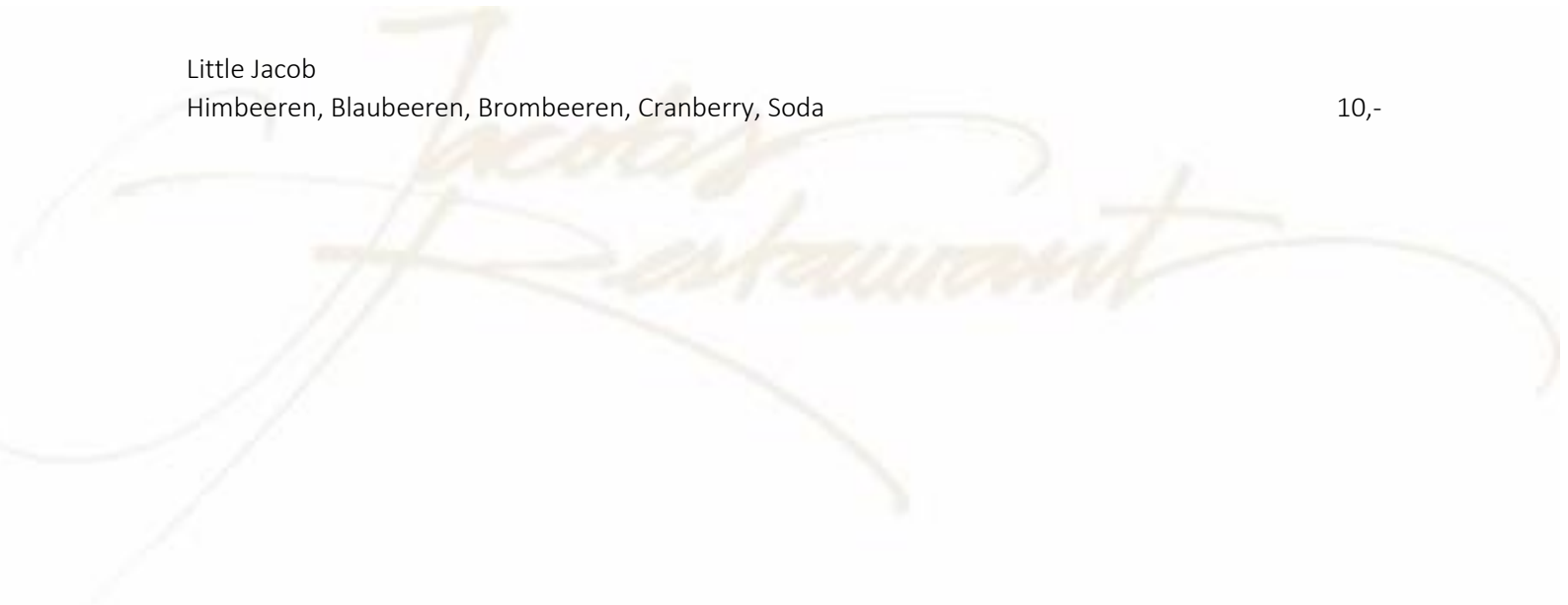
Glas 0,05l 11,-

Pedro Ximénez very old
Bodegas Ximénez-Spinola, Jerez de la Frontera

Glas 0,05l 17,-

APERITIF & ALKOHOLFREIE GETRÄNKE

Traubensecco	6,-
Spreewald	
Gurke, Ingwer, Zitrone, Soda	10,-
Q-Berry Himbeere, Gurke, Cranberry	10,-
Ginger Lemonade Ingwer, Zitrone, Soda	10,-
Little Jacob Himbeeren, Blaubeeren, Brombeeren, Cranberry, Soda	10,-



WEISSWEIN

Glas 0,1 l / Flasche 0,75 l

2018 Alvarinho | Primeiras Vinhas
Quinta do Soalheiro, Vinho Verde

9,- / 65,-

2016 Riesling | Es ist wie es ist
Weingut Schäfer-Fröhlich, Nahe

12,- / 80,-

2018 Weißburgunder | Kleinbottwarer Lichtenberg
Weingut Graf Adelman, Württemberg

9,- / 65,-

2014 Pernand-Vergeleses | Les Combottes
Clos du Moulin aux Moines, Burgund

18,- / 125,-

2017 Pouilly-Fumé | Clos Joanne D'Orion
Domaine Gitton, Loire

10,- / 70,-

2018 Langhe Arneis | Sibilla
Marco Molino, Piemont

8,50 / 50,-

ROSÉWEIN

Glas 0,1 l / Flasche

0,75 l

2018 Bandol Rosé
Domaine Tempier, Provence

13,- / 85,-

ROTWEIN

2015 Beaujolais | Côte de Brouilly

France Gonzalves, Beaujolais

9,- / 65,-

2015 Pinot Noir | Sonoma Coast

Patz & Hall, Sonoma

22,- / 155,-

2001 Margaux Troisième Cru Classé *serviert mit Coravin*

Chateau D'Issan, Bordeaux

31,- / 180,-

2015 Tinta del Pais Crianza I Val Sotillo

Bodegas Ismael Arroyo, Ribera del Duero

9,- / 65,-

2016 Barbaresco | Teorema

Marco Molino, Piemont

10,- / 70,-

2017 Malbec | A Lisa

Bodega Noemia, Patagonien

10,- / 70,-



GerNE reichen wir Ihnen auch unsere große Weinkarte