

OUR 3-COURSE MENUS

MENU 3.1

Beef consommé with flädle (strips of pancake)

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Chicken breast

on Oriental vegetables in sweet-and-sour ginger butter

~ ~ ~

Crème caramel with orange segments

27,00 EUR per person

MENU 3.2

Cream of chicken soup with garden herbs

~ ~ ~

Salmon steak with sautéed spinach and Chablis froth

~ ~ ~

Hamburg berry dessert with Tahiti vanilla sauce

28,00 EUR per person

MENU 3.3

Tartare of Scottish silver salmon
with red onions and dill

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Pork fillet medaillons on Vichy carrots
with Dijon sauce

~ ~ ~

Tiramisu with Amaretto froth

33,00 EUR per person

OUR 4-COURSE MENUS

MENU 4.1

Smoked salmon and pickled salmon with Altländer apple horseradish

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Porcini mushroom consommé

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Entrecôte of Black Angus beef with red wine and pepper sauce
and fresh seasonal vegetables

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Calvados Parfait on macarons with apple compote

41,00 EUR per person

MENU 4.2

Parma ham with figs

~ ~ ~

Cream of lobster soup

~ ~ ~

Filet of sea bass with sautéed spinach and basil pesto sauce

~ ~ ~

Nougat and marzipan lasagne with Cassis confit

43,00 EUR per person

OUR 4-COURSE MENUS

MENU 4.3

Hamburg fish platter
Büsum crabs with cucumber and radish salad,
smoked freshwater eel
and smoked salmon with grated horseradish

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Essence of sundried tomatoes with vine tomato confit

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Saddle of veal caramelised apples in Calvados and fresh Vierländer vegetables

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Ice cream bomb with three assorted ice creams and fruit and cherry sauce

49,00 EUR per person

MENU 4.4

Sushi and Sashimi
with pickled ginger and green horseradish

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Truffled cream of red lentil soup

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Fillet of Argentinian beef with duck foie gras,
sherry jus and pointed cabbage

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White and dark chocolate mousse with kumquat compote

52,00 EUR per person

OUR 5-COURSE MENUS

MENU 5.1

Terrine of North Sea turbot and crayfish with cucumber confit

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Oxtail consommé with Porcini mushroom ravioli and sherry

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Aromatic fillet of sea bass on celery purée and pesto sauce

~ ~ ~

Rack of lamb in a herb and mustard crust
with a hearty red wine-shallot sauce and green beans

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Mango crème with carpaccio of pineapple and vanilla syrup

64,00 EUR per person

MENU 5.2

Grilled giant king prawns
with chilli, garlic and spicy avocado tartare

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Pot au feu of quail with saffron and green asparagus

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Tortelloni in sage butter with tomato confit

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Oldenburger fillet of veal
with morel mushroom sauce and fresh market vegetables

~ ~ ~

White and dark chocolate mousse with kumquat compote

69,00 EUR per person