

Snacks

Caramelized Kalamata olive
 Champignon, Granny Smith & parsley

Lychee, anchovy & bacon
 Eel & leek

Gillardeau oyster, beef tenderloin & lime

Menu

Breton mackerel
 Veal vinaigrette, pulled shank, onion mayonnaise & shiso

Trout from Luneburg Heath & caviar „Sélection Impérial“
 Smoked trout, Savora mustard, potatoes, cucumber relish
 or / and

Asparagus from Neubokel „Barbecue“ with knuckle of pork
 Sauerkraut & water cress aioli

Free-range chicken from the farm Odefey
 Lettuce, sweet corn, vinegar-emulsion, egg yolk cream & bacon oil

Cheese selection from our trolley
 or / and

Champagne cream sorbet „Edition Ruinart Rosé“

Lemon, sage & Jerusalem artichokes
 Stock & edamame

Sweet final

Strawberry, basil & burrata
 Braised Pineapple, buckwheat blini & curd
 Macaron - Pink Grapefruit

Pralines

Our chef sommelier Marcel Runge would be delighted to recommend you
 an accompanying premium wine journey.

4 courses 160 € - excluding trout, sorbet & cheese	Wine journey 80 €
6 courses 195 € - excluding sorbet or cheese	Wine journey 115 €

We kindly ask you to select one uniform menu per table.

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained
 restaurant personal for assistance.

„SVEN ELVERFELD – The cookbook“ - limited English version 110 €
 aqua – memories for take away. Gladly signed here in the restaurant.

Snacks

Caramelized Kalamata olive
Champignon, Granny Smith & parsley

Lychee, anchovy & bacon
Eel & leek

Gillardeau oyster, beef tenderloin & lime

Menu

Foie gras & mead-ice cream
Honey beer-vinaigrette, butter waffle & rape

or / and

Breton mackerel
Veal vinaigrette, pulled shank, onion mayonnaise & shiso

Trout from Luneburg Heath & caviar „Sélection Impérial“
Smoked trout, Savora mustard, potatoes, cucumber relish

Sole & brown butter
Smoked almond, leaf spinach, crispy milk skin & rosehip

Asparagus from Neubokel „Barbecue“ with knuckle of pork
Sauerkraut & water cress aioli

Snails from Odenwald
Walnut-herbs barley & snail's caviar

Saddle of lamb from Müritz
Aubergine, spice rice, lemon peel cream, mint & yoghurt

Cheese selection from our trolley
or / and

Champagne cream sorbet „Edition Ruinart Rosé“

Rhubarb & dairy ice cream
Chervil, quinoa & parsnip

Sweet final

Strawberry, basil & burrata
Braised Pineapple, buckwheat blini & curd
Macaron - Pink Grapefruit

Pralines

7 courses 215 € - excluding foie gras, snails & cheese

Wine journey 135 €

8 courses 230 € - excluding snails, sorbet or cheese

Wine journey 155 €

10 courses 250 € - available until 8 pm

Wine journey 175 €