

MENU JANUARY

Starters

Mixed winter salad

Balsamic dressing | roasted walnuts | diced peppers | old balsamic vinegar 13,50
with fried prawns 19,50

Duet of trout

Green horse radish | saffron emulsion | apple and celery cream 18,90

Vitello Tonnato - Classic

Veal | tuna cream | baked rocket salad | old balsamic vinegar | caper apples 17,90

Oven fresh red beet - VEGAN

Beet variation | apple duet | nut dust | bread chips 19,00

Soups and pasta

Benther festive soup

Beef consommé | vegetable rue | meatballs | egg garnish 11,50

Bisque of Breton lobster

Small Gamba | port wine reduction | crème fraiche | baked sage 12,50

Truffle spaghetti

Truffle butter | grated black truffle | parmesan 23,50

Main courses

Crispy roast goose

Mugwort jus | red cabbage | baked apple | stuffed apple | potato dumplings 49,50

Fillet of Angus beef - Medium cooked

Thyme jus | parsnip mousseline | red wine shallots | broccoli | pumpkin biscuits 39,50

Pumpkin risotto - VEGAN

Pumpkin and ginger ragout | glazed carrots | pumpkin seed oil 24,50

Berlin style veal liver

Nut butter | roasted apple slices | braised onions | mashed potatoes 28,50

Monkfish medallions under a basil crust

Saffron noodles | winter vegetables | glazed carrot 38,50

Char fillet glazed in lemon butter

Lemon beurre blanc | black roots | pesto mashed potatoes 32,50

Desserts

Vanilla Crème brûlée

Sugar crust | fresh orange fillets | almond dust | walnut ice cream 11,00

Tiramisu with a twist

Coffee mascarpone | mokka sponge cubes | cherry ragout | white chocolate ice cream 12,00

New York – Cheesecake 2.0

Pear caramel sauce | pear ragout | speculoos crunch | pear sorbet 12,00

Oven fresh apple crumble - VEGAN

Cinnamon crumble | Florentine hippe | vanilla and cherry ice cream 11,50

Three kinds of Sorbet

Topped up with sparkling wine 11,50

SEASONAL RECOMMENDATION

Green cabbage platter »Benther Berg«
Pork Sausage | Smoked pork chop | potatoes
20,50€

MENU BENTHER BERG

Choice of 3 or 4 courses

Sourdough baguette from Gaues

Dip variation

Amuse bouche

I.

Duet of trout

Green horse radish | saffron emulsion | apple and celery cream

II.

Char fillet glazed in lemon butter

Lemon beurre blanc | black roots | pesto mashed potatoes

III.

Fillet of Angus beef - Medium cooked

Thyme jus | parsnip mousseline | red wine shallots | broccoli | pumpkin biscuits

IV.

Tiramisu with a twist

Coffee mascarpone | mokka sponge cubes | cherry ragout | white chocolate ice cream

Price per person:

3-course menu: 63,00

4-course menu: 75,00

VEGAN MENU »forrest and meadows«

3 courses

Amuse bouche

I.

Oven fresh red beet

Beet variation | apple duet | nut dust | bread chips

II.

Pumpkin risotto

Pumpkin and ginger ragout | glazed carrots | pumpkin seed oil

III.

Oven fresh apple crumble

Cinnamon crumble | Florentine hippe | vanilla and cherry ice cream

48,50 per person