

MENU AUGUST

Starters

Mixed summer salad

Balsamic dressing | roasted walnuts | diced peppers | old balsamic vinegar
with fried chanterelles

13,50

19,50

Vitello – Asian style

Veal | whipped roasted sesame cream | Pomegranate | roasted sesame

18,50

Tuna duet

Slightly spicy tartare | avocado cream | melon-mango salad | purple curry meringue

19,50

Variation of chanterelle mushrooms - VEGAN

Baked hummus praline | chive emulsion | wild herb salad | bread potato chips

17,50

Fresh baked tempura prawns

Chili Mayo | sesame seeds | sweet and sour red onion | soy sauce | Asian cress

16,50

Soups

Pho Bo – Vietnamese soup

Beef consommé | rice noodles | sprouts | coriander | chili oil

12,00

Frothy Thai curry soup

Chicken and pineapple skewer | baked glass noodles

12,00

Bisque of Breton lobster

Small gamba | port wine reduction | crème fraiche | baked sage

12,50

Main courses

Angus beef fillet under a chanterelle crust

Celery mousseline | fried chanterelles | glazed carrots | croquettes

42,90

Vienna Schnitzel of Veal

Viennese garnish | cranberries | cucumber salad | fried potatoes

28,50

Barbarie duck breast glazed with honey pepper

Teriyaki jus | sweet potato mousseline | bell pepper vegetables | green asparagus in sesame

29,50

Asian Hokkaido pumpkin casserole - VEGAN

Marinated tofu | broccoli | curry sauce | sesame chips

22,50

Skin fried cod

Pumpkin risotto | pumpkin seed oil | roasted seeds | ginger carrots

29,50

Tuna & gamba

Lemon spaghetti | green asparagus | glazed broccoli | roasted sesame seeds

31,50

Desserts

Vanilla crème brûlée

Sugar crust | pickled pineapple | caramelized cashews nuts | melon parfait

11,00

Chocolate meets passion fruit

Ganache slice | lime and mango ragout | passion fruit – sorbet and gel | chocolate dust

12,00

Matcha tiramisu in a glass

Matcha tea cream | mascarpone ice cream | green tea glass | juicy sponge cake

9,50

Coconut panna cotta - VEGAN

Coconut chocolate bar | exotic fruit salad | mango sauce | white coconut ice

12,00

Three kinds of Sorbet

Topped up with sparkling wine

11,50

MENU BENTHER BERG

Choice of 3 or 4 courses

Sourdough baguette from Gaues

Dip variation

Amuse bouche

I.

Tuna duet

Slightly spicy tartare | avocado cream | melon-mango salad | purple curry meringue

II.

Skin fried cod

Pumpkin risotto | pumpkin seed oil | roasted seeds | ginger carrots

III.

Barbarie duck breast glazed with honey pepper

Teriyaki jus | sweet potato mousseline | bell pepper vegetables | green asparagus in sesame

IV.

Chocolate meets passion fruit

Ganache slice | lime and mango ragout | passion fruit – sorbet and gel | chocolate dust

Price per person:

3-course menu: 63,00

4-course menu: 75,00

VEGAN MENU »forrest and meadows«

3 courses

Amuse bouche

I.

Variation of chanterelle mushrooms

Baked hummus praline | chive emulsion | wild herb salad | bread potato chips

II.

Asian Hokkaido pumpkin casserole

Marinated tofu | broccoli | curry sauce | sesame chips

III.

Coconut panna cotta

Coconut chocolate bar | exotic fruit salad | mango sauce | white coconut ice

48,50 per person