

HAERLIN

PARMESAN-CROUSTADE

with beef tartare, miso eggplant & trevisano

COLORED SHRIMP TARTLET

char caviar, pickled shallot & fennel greens

CRISPY POTATO SNAIL

lightly cured sardine & cream of feta

ESSENCE OF ROMA TOMATOES

wild garlic crêpe roulade, ginger oil & ricotta cheese

SOURDOUGHBREAD & JAPANESE MILKBREAD

butter selection & sauerkraut dip

SALMON TROUT FROM TROUTYARD "BENECKE"

*cooked in smoked butter with lettuce
& pointed cabbage sauce*

PULLED CRAB

*apple avocado ceviche, shellfish reduction
& lime kefir*

NORWEGIAN SCALLOP

*with beurre blanc of sea buckthorn, Imperial caviar
& cauliflower*

"FILET OF SOLE MEUNIÈRE"

*in an artichoke citrus sauce
with olive oil & parsley parmesan tortelli*

SADDLE OF VENISON GLAZED WITH BALSAMIC VINEGAR

*crispy buckwheat, black garlic
& olive gnocchi*

PINEAPPLE-SAFRAN SORBET

*with mescal, distilled basil
& green jalapeno*

PICKLED RHUBARB

*with dark chocolate, wheatgrass
& white chocolate foam*

Menu to 325 EUR

(incl. water and coffee)

optional Wine pairing 195 EUR

optional non-alcoholic beverage accompaniment 135 EUR

TO ADD OR ADAPT

GILLARDEAU OYSTER

with horseradish, champagne watercress sauce & sorrel

BURRATA SPINACH BOTTONI

*grilled asparagus, herb sauce
& fermented asparagus foam*

ROASTED SWEETBREAD & LOBSTER OF HELIGOLAND

*with morels, green asparagus
& miner's lettuce*

SPRING CHEESE FROM BERNARD ANTONY

*Corsica, Normandy & Nord-Pas-de-Calais
lemon thyme brioche & pomegranate chutney*

WINES VIA CORAVIN

2021, 'Le Petit Cheval Blanc'
Château Cheval Blanc, Bordeaux
85,-/100ml

2019, Meursault
Domaine Lafon, Burgundy
95,-/100ml

2009, 'Clarence de Haut-Brion'
Château Haut Brion, Bordeaux
90,-/100ml

2017, 'Opus One'
Mondavi & Philippe de Rothschild, Napa Valley
140,-/100ml

2015, Riesling Trockenbeerenauslese 'Geyersberg'
Jochen Dreissigacker, Rheinhessen
90,-/100ml

1950, 'Very Old Tawny Port'
Van Zellers & Co., Douro
65,-/50ml