



HAERLIN

PARMESAN-CROUSTADE
with beef tartare, miso eggplant & trevisano

COLORED SHRIMP TARTLET
trout caviar, pickled shallot & fennel greens

CRISPY POTATO SNAIL
lightly cured sardine & cream of feta

CONSOMMÉ DOUBLE
*of Frisian Wagyu beef with bone marrow,
royale custard & crêpe roulade*

SOURDOUGHBREAD & JAPANESE MILKBREAD
butter selection & sauerkraut dip

SCOTTISH LABEL ROUGE SALMON
from the Isle of Mull with Marie Rose sauce

IMPERIAL CAVIAR
*with pickled sea bass, razor clam vinaigrette
& cucumber*

“FILET OF SOLE MEUNIÈRE”
*in an artichoke citrus sauce
with olive oil & parsley parmesan tortelli*

JOHN DORY
*zucchini blossom, fennel, lemon
& roasted pepper foam*

QUAIL FROM ODEFY & TÖCHTER
*grilled over charcoal with warm truffle vinaigrette, Vin Jaune sauce
& apple compote with Kampot pepper*

PINEAPPLE-SAFRAN SORBET
*with mescal, distilled basil
& green jalapeno*

ATTLÄNDER CHERRY
*with yogurt, pistachio
& elderflower sorbet*

Menu to 350 EUR
(incl. water and coffee)
optional Wine pairing 205 EUR
optional non-alcoholic beverage accompaniment 150 EUR



TO ADD OR ADAPT

PULLED CRAB

*apple avocado ceviche, shellfish reduction
& lime kefir*

RATATOUILLE “EN CROUTE”

*with mayonnaise of anchovies & carpers, burrata cream
& warm herb sabayon*

ROASTED SWEETBREAD & LOBSTER OF HELIGOLAND

*with chanterelles, green asparagus
& shellfish-ginger bisque*

SUMMER CHEESE FROM BERNARD ANTONY

*Auvergne, Pyrénées, Centre
lemon thyme brioche & apricot chutney*

WINES VIA CORAVIN

2020, Trebbiano d’Abruzzo,
Valentini, Abruzzo
65,-/100ml

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

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

2017, Cornas ‘Les Chaillot’,
Domaine Thierry Allemand, Rhône
105,-/100ml

2012, ‘Solaia’,
Mareche Antinori, Tuscany
195,-/100ml

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