RESTAURANT
HAERLIN
Christoph Rüffer

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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

PULLED CRAB
apple avocado ceviche, shellfish reduction
& lime kefir

"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 ODEFEY & 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

WILD STRAWBERRY
with elderflower sorbet & oat cream
Clery strawberry with wheatgrass granité & quark foam

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

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TO ADD OR ADAPT

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

BURRATA SPINACH BOTTONI
grilled asparagus, herb sauce
& fermented asparagus foam

ROASTED SWEETBREAD & LOBSTER OF HELIGOLAND
with morels, green asparagus
& miner's lettuce

SUMMER CHEESE FROM BERNARD ANTONY
Auvergne, Pyrénées, Centre
lemon thyme brioche & apricot chutney

WINES VIA CORAVIN

2019, Sauvignon Blanc 'Eisele Vineyard',
Aurojo Estate, Calistoga
55,-/100ml

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

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

2016, 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