

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 CHANTERELLES

*wild quail roulade "Odefey", poached quail egg
& wild garlic oil*



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*



SADDLE OF VENISON GLAZED WITH BALSAMIC VINEGAR

*crispy buckwheat, black garlic
& olive gnocchi*



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 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*

SUMMER CHEESE FROM BERNARD ANTONY

*Auvergne, Pyrénées, Centre
lemon thyme brioche & pomegranate 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

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