

HO-Q I

Hendrik Otto-Quintessence

Raw marinated mackerel / shallot – applejus
crispy chicken skin, dehydrated gherkin, chervil

Salmon / curry - banana
young leek, fennel, grapefruit, dill, cress

Haddock / infusion of tomato
eggplant, lemon, celery, apple, coriander

Braised shoulder of lamb / vegetable sauce
marinated pearl onions and grapes
fermented garlic, chick peas, chickweed

Baked potato with curd
linseed oil, radish, chive

Chocolate / Opalis, Dulce, Caraibe
lime parfait, tea sorbet, almond milk, lemon thyme

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without cheese)

EUR 145,00 for 4 courses (without haddock and cheese)

Our sommelier recommends
a glass of wine to complement each dish.

6 course menu including recommended wines EUR 300,00 per person

5 course menu including recommended wines EUR 270,00 per person

4 course menu including recommended wines EUR 240,00 per person

All Prices include VAT

HO-Q II

Hendrik Otto-Quintessence

Goose liver / parfait, frozen, raw

green pepper cream, pineapple, buttermilk, plum, parsley

Langoustine / extract of crustaceans

fennel, Pastiscaviar, avocado, basil

Oyster / Ayran

cucumber ice cream, oyster juice, dill

Scallop / sea urchin

Chicory, dandelion, tarragon

Confit pork belly / chili

cardamom, soy sauce, wild rice, mint

Swabian roast beef with onions

cheese spaetzle, green beans, gravy, marjoram, savory

Tarte flambee / blue cheese

marinated pear, frisée
pine nut-truffle vinaigrette, chervil

Curd / sour cherries

caramelized puff pastry, whey, Tonic, grapefruit

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without cheese)

EUR 175,00 for 6 courses (without oyster and cheese)

Our sommelier recommends
a glass of wine to complement each dish.

8 course menu including recommended wines EUR 350,00 per person

7 course menu including recommended wines EUR 330,00 per person

6 course menu including recommended wines EUR 300,00 per person

All Prices include VAT

HO-à la carte

Hendrik Otto – Tribute to the Classic

Starters

50g Caviar

with rye bread, sour cream and fried mashed potatoes

EUR 220,00

Lobster from Brittany

*with Périgord truffle, small salad
and champagne sauce*

EUR 155,00

Bouillon of quail

with root vegetables, quail eggs and caviar

EUR 75,00

Main Courses

Turbot from Brittany

*with Périgord truffle, Risotto à la Romana
and sea food sauce*

EUR 125,00

Main Courses for 2 guests

(Preparation time ca. 40 minutes)

Veal chop

*with lemon sauce, Gremolata, zucchini, sage
and potato gratin*

for 2 guests EUR 210,00

Salt crusted Loup de mer

*with artichoke, fried green asparagus
and champagne sauce*

for 2 guests EUR 250,00

Dessert for 2 guests

(preparation time ca. 30 minutes)

Soufflé of Caraibe chocolate

*with portwine ice cream
and caramalized hazelnuts*

for 2 guests EUR 75,00

All Prices include VAT