

HO-Q I

Hendrik Otto-Quintessence

Beef tartar / essence of mushrooms

sour cream, beetroot reduction, fermented radish, savory

Salmon / curry - banana

young leek, fennel, grapefruit, dill, cress

glazed Breton quail

cinnamon, garlic, papaya, peanuts, rocket, coriander

Venison / pepper sauce

braised onions, pumpernickel, dried berries, marinated grapes, elder, chickweed

Baked potato with curd

linseed oil, radish, chive

Chocolate / Opalis, Dulce, Caraibe

lime parfait, tea sorbet, citrus caramel, lovage

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without potato)

EUR 145,00 for 4 courses (without fennel and potato)

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, peach, tarragon

Langoustine / extract of crustaceans

fennel, Pastiscaviar, avocado, basil

Marinated octopus / vegetable sauce

grilled eggplant, salty yoghurt, dill

Haddock / infusion of tomato

eggplant, lemon, celery, apple, coriander

Baked chin of pork / glazed Roscoff onions

smoked potato cream, pear vinegar, rosemary

German filet of beef / gravy

bacon and beans, green asparagus, parsley cream, marjoram, savory

blue cheese / braised lettuce

salted lemon, caper, chervil

Strawberry essence / sorrel-basil ice cream

olive oil, curd, dried milk skin

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without cheese)

EUR 175,00 for 6 courses (without octopus 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

please choose your caviar type

Qiandao Premium Kaviar

Caviar House Prunier, China EUR 205,00

Royal Kaviar

Fischfarm Jessen, Germany EUR 220,00

St. James Kaviar

Caviar House Prunier, France EUR 290,00

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)

Côte de Boeuf

*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 raspberry thyme ice cream
and caramalized hazelnuts*

for 2 guests EUR 75,00

All Prices include VAT