

HO-Q I

Hendrik Otto-Quintessence

Smoked Eel from Rottstock / pumpkin / pear / yoghurt
beetroot, fermented radish, dried sourdough bread, dill

Braised zucchini / fennel
macadamia nuts, argan oil, honey tomatoes
young leek, ginger, coriander

Ceviche of octopus / pineapple-rum-vegetable-cream
Eggplant, ayran gel, Tasmanian pepper, cocoa

Saddle of venison / pimento / aniseed
braised onions, red wine butter ice cream, pumpernickel
dried berries, marinated grapes, elder, chickweed

Fourme d'Ambert / steamed lettuce
salted lemon, capers, truffle vinaigrette

Frozen Gin Tonic / juniper / spruce sprouts
smoked dark chocolate, bergamot, lime foam
mango, pineapple, passionfruit

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without Fourme d'Ambert)

EUR 145,00 for 4 courses (without zucchini and Fourme d'Ambert)

Our sommelier recommends
a glass of wine to complement each dish.
Mineral water is included in the wine pairing price

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
pineapple, whey foam, jellied sweet wine
cream of braised peach, tarragon

Confit langoustine / infusion of crustaceans
steamed fennel, celery, Pastis caviar, avocado, basil

Raw marinated lettuce / roasted cauliflower
chick peas, dried figs, cardamom, liquorice

Flambéed Norwegian salmon / lemongrass
Szechuan pepper, caramelized cabbage, pak choi, Dim Sum
mint oil, coriander

Baked chin of pork / wild rice / glazed Roscoff onions
smoked potato, young spinach, yuzu, pear vinegar jus, rosemary

Filet of Black Angus Beef / gravy / green beans
bacon cream, veal extract, Sauce Choron, parsley gel, marjoram, savory

Baked potato / melted Camembert
chicory, radicchio, caesar dressing, Ras el-Hanout

Dulcemousse/ sorbet of green and black tea
salted lime caramel, beetroot, quince, apple, white chocolate, herb salad

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without and baked potato)

EUR 175,00 for 6 courses (without lettuce and baked potato)

Our sommelier recommends
a glass of wine to complement each dish.
Mineral water is included in the wine pairing price

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

Dover Sole

with leek, truffled potatoes and lobster sauce

EUR 125,00

Main Courses for 2 guests

(Preparation time ca. 40 minutes)

Côte de Boeuf

*with lemon sauce, Gremolata, zucchini
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