

HO-Q I

Hendrik Otto-Quintessence

Marinated halibut with citrus fruits and clove

green apple, celery, basil

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

Filet of Black Angus Beef / gravy / green beans

bacon cream, veal extract, Sauce Choron, parsley gel, marjoram, savory

Fourme d'Ambert / braised curly kale

buckwheat, frozen pomelo, mustard, lovage, parsley root

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

Sole / lettuce
oyster hollandaise, cauliflower, figs, liquorice

Norwegian salmon / lemon / Szechuan pepper
eggplant, chili, mint oil, coriander

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

Pigeon / broccoli / cinnamom
black garlic, mace, curry sauce

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

Dulcemousse/ frozen beetroot and current / salted lime caramel
amaranth, quince, apple, white chocolate

EUR 205,00 for 8 courses

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

EUR 175,00 for 6 courses (without sole 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

Starter

*50g Royal Caviar fish farm Jessen
with rye bread, sour cream and fried mashed potatoes*

EUR 75,00

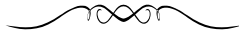
Main Courses for 2 guests

(Preparation time ca. 40 minutes)

Côte de Boeuf

with lemon sauce, Gremolata, zucchini, and potato gratin

EUR 210,00



Salt crusted Loup de mer

with artichoke, fried green asparagus and champagne sauce

EUR 250,00

Dessert for 2 guests

(preparation time ca. 30 minutes)

Soufflé of Caraibe chocolate

with raspberry thyme ice cream and caramelized hazelnuts

EUR 75,00