

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

Saddle of rabbit/ onion tarte

spring vegetables, pepper, morel cream

Filet of Black Angus Beef / gravy / green beans

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

Whiskey cheese / brown bread

shallot marmalade, smoked pear

Dried rhubarb / white chocolate

frozen yoghurt, raspberry, dill oil, melted and caramelized milk cream

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without whiskey cheese)

EUR 145,00 for 4 courses (without zucchini and whiskey 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 cream / marinated figs
pineapple, Muscovado sugar, coffee, chili

Confit langoustine / Bouillabaisse
fennel, celery, Pastis caviar

Sole / lettuce
raw cauliflower, shallots, liquorice, saffron

Norwegian salmon / rape seeds
Szechuan pepper, honey, dill, spiced broth

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

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

Fourme d'Ambert / frozen curd
marinated raisins, lemon, mint

Mousse of Caraibe and Dulce chocolate / leaf bay ice cream
salted lime caramel, peas, sorrel

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.

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