

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

Pigeon / wild broccoli
cinnamon, mace, black garlic

Whiskey cheese / brown bread
shallot marmalade, smoked pear

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

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

Yellowfin mackerel / mushrooms
caviar of char, brown butter, lime leaf infused sauce

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

Saddle of venison / blueberry - gravy
young turnip, Shiitake, green asparagus, lovage, parsley

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

Strawberry essence / frozen condensed milk
woodruff, coriander, olive oil

EUR 205,00 for 8 courses
EUR 190,00 for 7 courses (without baked potato)
EUR 175,00 for 6 courses (without mackerel 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