

HO-Q I

Hendrik Otto-Quintessence

Marinated halibut with citrus fruits and clove
green apple, celery, basil

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

Saddle of rabbit/ onion tarte
spring vegetables, pepper, morel cream

Pigeon / wild broccoli
cinnamon, mace, black garlic

Baked Camembert / red and black currents / oregano

Raspberries / caramelized puff pastry
cream of Jivara and Opalis chocolate, cocoa brittle, dried milk, sorrel ice cream

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without Camembert)

EUR 145,00 for 4 courses (without mackerel and Camembert)

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

Norwegian salmon / rape seeds
Szechuan pepper, amaranth, honey, dill

Pulpo / Cassoulet
capers, olives, white beans, chili, almonds, yuzu

Ibérico Pork Skewer
lettuce, Pommes Pont Neuf, vegetable-tomato-cream

Saddle of venison / gravy with dried fruits and vegetables
young turnip, Shiitake, lovage, parsley

Fourme d'Ambert / salted frozen yoghurt
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 Fourme d'Ambert)

EUR 175,00 for 6 courses (without pulpo and Fourme d'Ambert)

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