

# HO-Q I

Hendrik Otto-Quintessence

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

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

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

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**Pigeon / wild broccoli**  
cinnamon, mace, black garlic

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**Baked Camembert / red and black currents / oregano**

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**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)

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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

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**Confit langoustine / Bouillabaisse**  
fennel, celery, Pastis caviar

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

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

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

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

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**Fourme d'Ambert / salted frozen yoghurt**  
marinated raisins, lemon, mint

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**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)

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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