

HO-Q I

Hendrik Otto-Quintessence

Marinated halibut / citrus fruits

apple, basil, whey, jellied tomato

Norwegian salmon / rape seed

Szechuan pepper, amaranth, honey, dill

French Imperial Pigeon / celeriac

cardamom, cinnamon, mace, curry, black garlic

Entrecôte from German beef/ eggplant

pineapple-rum-cream, pearl onions, ayran

Baked potato / cream cheese

linseed oil mayonnaise, salad

Apricots / yoghurt ice cream

cucumber-mint-relish, Gin Tonic, acacia syrup

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without baked potato)

EUR 145,00 for 4 courses (without pigeon and baked potato)

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

Yellowfin mackerel / mushrooms
caviar of char, brown butter, Sauce Beurre Blanc, lime leaves

Confit langoustine / crustacean vegetable broth
fennel, celery, Pastis caviar

Gilthead / white bread
dehydrated zucchini, honey tomato, Sauce Choron

Ibérico Pork Skewer
oriental cauliflower, pineapple-rum-cream

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

Baked Camembert / red and black currents

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

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without Camembert)

EUR 175,00 for 6 courses (without gilthead and Camembert)

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 braised cauliflower, Gremolata 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