

HO-Q I

Hendrik Otto-Quintessence

Marinated halibut / citrus fruits

apple, basil, whey, jellied tomato

Gilthead / crispy bread

dehydrated zucchini, honey tomato, green gazpacho

Saddle of rabbit / périgord truffle

jerusalem artichoke, shiitake, vegetable broth

Filet of US Beef / sauce choron

green beans, smoked bacon, parsley cream, roscoff onions, veal jus

Tarte flambee / blue cheese

marinated pear, pine nuts, chervil

Apricots / yoghurt ice cream

cucumber-mint-relish, gin tonic, acacia syrup

EUR 175,00 for 6 courses

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

EUR 145,00 for 4 courses (without rabbit and blue 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 and parfait

pineapple, citrus fruits, marinated figs, muscovado sugar, coffee

Yellowfin mackerel / mushrooms

caviar of char, brown butter, beurre blanc, ginger, lemongrass, lime leaves

Norwegian salmon / dried orange and lime

pimento, szechuan pepper, honey, dill

Cassoulet / scallop and octopus

white beans, artichokes, pearl onions, black olives

Pork belly / puffed buckwheat and wild rice

cabbage, dim sum

Pigeon / broccoli

cinnamon, mace, black garlic, curry sauce

Baked Camembert

red and black currents, smoked bell pepper

Oat cream / orange-jasmine tea

joghurt foam, blood orange sorbet, crumble, frozen herbs

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without camembert)

EUR 175,00 for 6 courses (without cassoulet 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