

HEIMATMENU SUMMER

CHAR FROM MOHNEN FROM THE EIFEL

GARDEN CUCUMBER, CAVIAR, PUMPERNICKEL, CUCUMBER VINAIGRETTE 3, 12

MUSHROOM LIVER FFF

MUSHROOMS, PINEAPPLE, TARRAGON



CHANTERELLES

PRAWNS FROM NEUE MEERE, EGG GARNISH, APRICOT 2, 3, 7

LABSKAUS FFF STYLE

YOUNG HERRING, PRUNIER CAVIAR, BEETROOT, POKE MEAT, VINEGAR CUCUMBER 3

PIKEPERCH

"FINKENWERDER STYLE"

BEANS, SMOKED EEL, BACON VINAIGRETTE 3

CHICKEN FRICASSÉE

CARROT, PEAS, MUSHROOMS, ASPARAGUS 8

MILLE FEUILLE

STRAWBERRY, SORREL, TAHITI VANILLA, YOGURT 8, 12



7-COURSE MENU (ONLY AVAILBALE UNTIL 19:30) PRICE IN € PRO PERSON 165

6-COURSE MENU (ONLY AVAILBALE UNTIL 19:30) (WITHOUT CHANTERELLES) 149

5-COURSE MENU (WITHOUT CHANTERELLES & MUSHROOM LIVER) 133

HEIMATMENU SUMMER VEGETARIAN

"HANDKÄS MIT MUSIK" CHEESE

SHALLOTS, RED RADISH, APPLE, PUMPERNICKEL 8, 12



MUSHROOM LIVER FFF

MUSHROOMS, PINEAPPLE, TARRAGON



CHANTERELLES

EGG GARNISH, APRICOT 2



WATERMELON

BEETROOT, SORREL, HORSERADISH



SUMMER TOMATOES FROM MEYER BENTRUP

ARTICHOKE, GREEN ALMONDS 1



BERGIAN

POTATO PANCAKES

SORREL, LETTUCE, LEMON VINAIGRETTE 1, 2



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SHORT-TERM CHANGES IN MENU ARE POSSIBLE .

ALL PRICES ARE IN EURO AND ARE SUBJECT TO VALUE ADDED TAX. IF YOU HAVE ANY QUESTIONS ABOUT ALLERGENS, PLEASE CONTACT OUR SERVICE TEAM.

ALLERGENICS | 1: NUTS | 2: EGGS | 3: FISH | 4: MUSTARD | 5: SOY | 6: PEANUTS | 7: CRUSTACEANS | 8: DAIRY PRODUCTS | 9: CELERY | 10: SESAME | 11: MOLLUSCS | 12: GLUTEN : VEGETARIAN : VEGAN