



RESTAURANT
SCHWARZER
HAHN
BAR

— MENU —

AMUSE BOUCHE

TARTAR OF GRASS-FED BEEF

Imperial caviar, sour cream, beetroot

STUFFED QUAIL BREAST

Alsation foie gras, Madeira jelly, saddlery

or

SCALLOP

young pea, maple syrup-lime foam, cashew nuts

—

JERUSALEM ARTICHOKE IN PUFF PASTRY

morel, chives, potato-nut butter espuma

—

PIKEPERCH CONFIT IN ORANGE OIL

chickpea Cream, chicory, smoked eel fumé

—

SAVARIN FROM THE ATLANTIC LOBSTER

zucchini, cognac foam, salted lemon

—

VEAL FILLET IN ARTICHOKE BASE

parsley raviolo, cauliflower flan, Périgordine sauce

or

MIÉRAL DUCK

carrot ², duck confit risotto, rouen sauce

—

TART OF BOSKOP APPLE

blackberry, rum fruit sabayon, crème fraîche ice cream

—

CHEESE SELECTION

Fruit bread and chutneys

As a 7-course menu — 198

As a 6-course menu without cheese — 185

As a 5-course menu without cheese and savarin — 169

As a 4-course menu without cheese, savarin and zander — 155

STARTERS

STUFFED QUAIL BREAST

Alsatian foie gras, Madeira jelly, saddlery — 50

SCALLOP

young pea, maple syrup lime foam, cashew nuts — 50

JERUSALEM ARTICHOKE IN PUFF PASTRY

morel, chives, potato-nut butter espuma — 28

TARTAR OF THE BUNCHED CARROT

wild garlic bud, Elvetritsche caviar, pickled vegetables — 28

PIKEPERCH CONFIT IN ORANGE OIL

chickpea cream, chicory, smoked eel fumé — 50

SAVARIN FROM THE ATLANTIC LOBSTER

zucchini, cognac foam, salted lemon — 50

MAIN COURSES

VEAL FILLET IN ARTICHOKE BASE

Parsley raviolo, cauliflower flan, sauce périgordine — 70

MIÉRAL DUCK

Carrots ², risotto duck confit, Rouen sauce — 70

SAUMAGEN "SCHWARZER HAHN"

Foie gras, Périgord truffle, pea cream, light pepper foam — 35 | 52

CAULIFLOWER FROM THE TAGINE

Perigord truffles, peas, celery — 45

DESSERT & CHEESE

TART OF BOSKOP APPLE

blackberry, rum fruit sabayone, crème fraîche ice cream — 28

WHITE PEACH SORBET

yuzu broth, white chocolate crumble — 16

CHEESE SELECTION

fruit bread and chutneys — 35