



RESTAURANT
SCHWARZER
HAHN
BAR

— MENU —

AMUSE BOUCHE

ICELANDIC CHAR TARTARE

7 herbs, North Sea crabs, colorful radishes

ALSATIAN FOIE GRAS

Flying Mango, Date Chutney, Sake sorbet

or

SASHIMI FROM LOUP DE MER

Imperial caviar, crème fraîche, cucumber-verbena broth

—

APRICOT ASPARAGUS

Piedmontese hazelnuts, egg yolk cream, Belper tuber

—

ATLANTIC SOLE

Morel, ox marrow crust, kohlrabi

—

LOBSTER "ROMANOFF"

—

MUERITZ SUCKLING LAMB

Wild garlic polenta, stuffed navette, artichoke, sherry-thyme jus

or

MOSAIC OF VEAL AND BEEF FILLET

Celery ², green asparagus, sauce riche

—

WHITE PEACH

Valrhona Opalys Chocolate, Yuzu, Nougat

—

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 lobster — 169

As a 4-course menu without cheese, lobster and sole — 155

STARTERS

ALSATIAN FOIE GRAS

Flying mango, date chutney, sake orbet — 50

SASHIMI FROM LOUP DE MER

Imperial caviar, crème fraîche, cucumber-verbena broth — 50

APRICOT ASPARAGUS

Piedmontese hazelnuts, egg yolk cream, Belper tuber — 28

TARTAR OF THE BUNCHED CARROT

Wild garlic bud, Elvetritsche caviar, pickled vegetables — 28

ATLANTIC SOLE

Morels, ox marrow crust, kohlrabi — 50

LOBSTER "ROMANOFF"— 50

BOUILLABAISSE "SCHWARZER HAHN"

Tarragon breadsticks, fennel, rouille sauce — 35

MAIN COURSES

MUERITZ SUCKLING LAMB

Wild garlic polenta, stuffed navette, artichoke, sherry-thyme jus — 70

MOSAIC OF VEAL AND BEEF FILLET

Celery ², green asparagus, sauce riche — 70

SAUMAGEN "SCHWARZER HAHN"

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

CAULIFLOWER FROM THE TAGINE

Périgord truffles, peas, celery — 45

DESSERT & CHEESE

WHITE PEACH

Valrhona Opalys, Yuzu, Nougat — 28

GUANAJA CHOCOLATE SOUFFLE

Crème fraîche ice cream, rum fruits — 35

- Preparation time 30 minutes -

KALAMANSISORBET

Almond blossom champagne stock, white chocolate crumble — 16

CHEESE SELECTION

Fruit bread and chutneys — 28