



RESTAURANT
SCHWARZER
HAHN
BAR

AMUSE BOUCHE
Parfait of Sturgeon
with imperial caviar and pickled cucumber

— MENU —

NORWAY LOBSTER
razor clam-vinaigrette, celery, artichoke

or

ALSATIAN FOIE GRAS
quince, Greek yogurt, brioche, walnut

—
PÉRIGORD TRUFFLE
braised pointed cabbage, chervil root, nutbutter foam

—
ATLANTIC SOLE
Belgian endive, caper, clementine

—
PHEASANT "ALBUFERA"
Alba white truffle, Jerusalem artichoke, glazed Traminer grapes

—
PEPPER STEAK OF YOUNG VENISON
rosehip, black salsify, hazelnut cream, sauce riche

or

VEAL FILET PITHIVIER
wild mushrooms, Swiss chard, veal brisket, cognac sauce

—
HOKKAIDO PUMPKIN SAVARIN
Ivoire chocolate, lingonberry, spiced ice cream

—
CHEESE
fruit bread and chutneys

As a 7-course menu — 198
As a 6-course menu without cheese — 185
As a 5-course menu without pheasant and cheese — 168
As a 4-course menu without sole, pheasant and cheese — 155

STARTERS

NORWAY LOBSTER

razor clam-vinaigrette, celery, artichoke — 50

ALSATIAN FOIE GRAS

quince, Greek yogurt, brioche, walnut — 50

PÉRIGORD TRUFFLE

braised pointed cabbage, chervil root, nutbutter foam — 28

ATLANTIC SOLE

Belgian endive, caper, clementine — 50

PHEASANT "ALBUFERA"

Alba white truffle, Jerusalem artichoke, glazed Traminer grapes — 50 / 70

TARTAR OF THE BUNCHED CARROT

wild garlic bud, "Elvetritsche" caviar, pickled vegetables — 28

MAINS

PEPPER STEAK OF YOUNG VENISON

rosehip, black salsify, hazelnut cream, sauce riche — 70

VEAL FILET PITHIVIER

wild mushrooms, Swiss chard, veal brisket, cognac sauce — 70

SAUMAGEN "SCHWARZER HAHN"

truffle, foie gras, pea cream, light pepper sauce — 38 | 50

DESSERT & CHEESE

HOKKAIDO PUMPKIN SAVARIN

Ivoire chocolate, lingonberry, spiced ice cream — 28

GUANAJA CHOCOLATE SOUFFLÉ

rum-infused fruit, mango sorbet, zabaglione — 35

CHEESE

fruit bread and chutneys — 28

SORBET — 16

COFFEE

from the manufactory "Röstwerk Pfalz" from Deidesheim

CAFÉ LIÉGEOIS –

ICED COFFEE SPECIALITY — 16

Sabayon with Coldbrew Ethiopia Yirgacheffe Arabica and white chocolate ice cream. Fruity like a Sauvignon, tangy like a Riesling, sweet like a late harvest.

ESPRESSO –

INDIEN MONSOONED MALABAR — 6

Monsooning is a special maturation method and lasts up to four months. The coffee cherries are spread out in thin layers in open warehouses for drying and are exposed to the rain-damp, warm monsoon winds.

The "raw" beans slowly swell, change color to a light yellow and develop a unique, intense taste: nutmeg, tropical wood, walnut and delicately bitter chocolate.

They have extremely little acidity, making them mild and very digestible.

CUP OF COFFEE –

HONDURAS PACHE — 6

Directly traded Arabica, wonderfully balanced, Notes of stone fruit, medium-bodied.