

HP DELUXE

STARTER

Spicy Fried Octopus ^{a,c,g,i,n}
Polenta | Aioli | Cauliflower

Burrata
Oxheart Tomato | Wild Garlic | Red Pesto

Tuna carpaccio ^{d,5}
Truffle Mayonnaise | Salted Lemon | Fermented Garlic

Guinea Fowl Rilette ^{a1,c,g,i}
Vegetable Mille-Feuille | Radish Salad

MAIN COURSE

Hay-Smoked Salmon ^{a1,c,g,i}
Seared Asparagus | Lettuce Heart | Polenta

Grilled Gilt-Head Bream ^{c,d,g}
Wild Garlic Beurre Blanc | Oven-Roasted Tomato | Baby Potatoes

Lamb Saddle ^{a1,c,g,i,j}
Port Wine Glaze | Salted Lemon | Mint Butter
Sweet Pepper | Pommes Macaire

Seared Veal Liver ^{a1,c,g,i,j,l,3}
Granny Smith Relish | Pickert (Westphalian Potato Cake)
Wild Broccoli Blackcurrant Jus

Porcini Mushroom Ravioli ^{a1,c,g,i,j,3}
White Wine Foam | Green & White Asparagus | Chive Oil

Rumpsteak ^{i,p}
(Uruguay- 120 days of grain feeding)
Black Angus | 200g | Herb butter |
Handmade fries | Salad **+12,50 € extra charge**

DESSERT

Chocolate Mousse
Blueberry Ganache | Blueberries | Almond Brittle

Rhubarb Galette
Vanilla Ice Cream | Raspberry

49,50 € per person

Please note that we charge a surcharge of €12.50 for the choice of rump steak in the main course.