



RESTAURANT
HAERLIN

Christoph Ruffer

Garden stroll with fennel & herb cream
Cod with crispy potatoes and pork knuckle brandade
Foie gras crème brûlée with fig and Muscato sorbet

Brown edible crab
with roasted salad & Imperial caviar

Tomatoes from Lutz
marinated & grilled fjord scallop, pickled radish & tomato vinaigrette

or

Char from the Ilmenau valley
smoked char tartare, purple radish & cucumber wasabi sorbet

Lacquered Norwegian Langoustine
filled zucchini blossom, lemon chutney & homemade Nduja

“Fish from Müritz”
pikeperch, grilled eel, peas & artichoke vinaigrette

Spice duck from “Odefey & Töchter”
in elderberry jus with black pudding muffin & red cabbage

or

Roast beef from “Frisian Ox”
with caramelized aubergine, sherry vinegar jus & beech mushrooms

Autumn cheese from Bernard Antony
Savoy & Pyrenees

or

Sorrel sorbet
senchamousse, citrus compote & yuzu iced tea

“Ego sum Aurel”
plum with almond ice cream, brioche pudding & cognac sabayon

Petits fours

6-course menu to 295 EUR (incl. water and coffee)
optional Wine pairing 195 EUR
optional non-alcoholic beverage accompaniment 135 EUR