



**PHILIPP SOLDAN**

*Feiner natürlicher Genuss*

## Menu „North“

Tartar of Galloway Ox  
Sorrel | Oyster Vinaigrette | Caviar  
In addition with 10 gram "Tradition" caviar  
from the company Caviar House & Prunier 19,00

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Light Brown steamed North Sea Monkfish  
Summer Bread Salad | Marinda Tomatoes | Venus Clam | Zucchini  
Artichoke Parmesan Velouté

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Grilled Slice of Black Pork  
Bean Cassoulet | White Bean Cream | Foamed Sweet Pepper - Smoked Jus

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Calf of the company Luma matured with noble cultures  
Truffled Spinach Leaf | Green Hazelnut | Jerusalem Artichoke

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Cheese Selection with Homemade Chutneys  
Fruit Bread

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Braised Apricot and Pink Pepper Brittle  
Granola | Cream légère | Goat cream

Menu price 5 courses 95,00 ( without cheese )

Menu price 6 courses 109,00

## Our wine recommendation

2017 "Siefersheim" Pinot Blanc | dry  
Winery Wagner Stempel | Rhinehesse

0,1 l – 7,50

0,75 l – 49,00

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2015 „Les Echelas“ | Clos Bellane  
Côtes du Rhône | France

0,1 l – 9,50

0,75 l – 65,00

Our service and kitchen staff will be happy to answer any questions you  
may have about allergens or intolerances..



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## Menu „Traditional“

German Organic Fjord Shrimps  
Iced Green Bloody Mary | Chamomile | Celery  
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Gently Grilled Mullet  
Confit of the Eifel Rabbit | Marinated Fennel | Medlar  
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Battenberg Roebuck Back & Braised Knuckle of Pork  
Young Pointed Cabbage | Banyuls | Grey Knight Mushrooms | Roasted Bread Dumplings\* \* \*

Spruce Honey and Yoghurt  
Summer Berries | Caramelised Crispbread | Verveine | Forest Strawberry Sorbet

Menu price 85,00

## Recommendations

The following dishes may be added to your menu or served as  
À la Carte food:

Confit Deep Sea Carabinero  
Young Artichokes | Artichoke Velouté  
À la Carte 25,00  
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Roasted Organic Goose Foie Gras  
Medlar | Celery | Caramelised Provencal Brioche  
À la Carte 22,00  
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Variation of Sorbets  
Marinated Summer Berries Sabayone  
À la Carte 18,00

## Wine accompaniment

in 4 courses each 0,1l 49,00

in 5 courses each 0,1l 59,00

in 6 courses each 0,1l 69,00

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