

HARTMANN'S

MENU

Crayfish with cauliflower cream, suckling pig and tarragon

Confit codfish with white beans, clam shell and fennel

Monkfish with beetroot, macaroni and horse radish

Pan seared venison with turnip, spinach and olive

Braised venison with two kind of parsley root and raisin

Cheese selection from Maître Affineur Waltmann

Nougat leaves with chocolate cream and apple – vodka sorbet

3 - courses 58 €

4 - courses 66 € winemenu 4 courses starts 36 €

5 - courses 74 €

6 - courses 82 €

7 - courses 90 €

Tax included

HARTMANN'S

À LA CARTE

STARTERS

Winter salad with baked vegetables	17 €
Trout with caviar and potato foam, bacon and poached organic egg	22 €
Pan seared quail with foie gras, celeriac and dates chutney	23 €

SOUP

Consommé of guinea fowl with truffle	19 €
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ENTREMETS

Veal sweetbread and kidney with carrots and nut crunch	24 €
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Tax included

HARTMANN'S

MAINCOURSES

US beef filet with oxtail stew, pearl barley and chard 38 €

Seabass with braised cucumber, mushrooms and ricotta tortellini 38 €

DESSERT

Manjari chocolate coulant
with bloody oranges, iced white chocolate and Grand Marnier sabayon 15 €

Semolina millefeuille and dumpling with tangerine and cinnamon emulsion 15 €

CHEESE

Cheese selection from Maître Affineur Waltmann

Small variation 15 €

Big variation 21 €

Tax included