

H A E R L I N



Grilled Müritz eel

with beef tartare & crispy potatoes

Parmesan Crustade

with cured salmon trout, dill cream & sea tapioca

Gillardeau Oyster

with zucchini & green horseradish foam

Essence of Venison

with Madeira, juniper crêpe, truffled semolina dumpling & duck ravioli

Sourdoughbread & Japanese milk bread

selection of butters & sauerkraut cream

Imperial Caviar

with lobster tartare, pumpkin & calamansi

Goose liver

with yellow beetroot, sliced pecan nut, elderflower & mandarin distillate

Scallop from the Namsos-Fjord

pan-fried in brown butter, salsify cream, warm truffle vinaigrette & Parmesan truffle foam

Red Rock Mullet

with grilled pepper sabayon, crocus polenta & pastis sauce

Grilled Pigeon from Jean Claude Mieral

in cardamom lemon-pepper jus, beetroot & smoked pistachio cream

“Canadian Whisky Sour”

with meringue, blood orange & yuzu

Exotic Rum pot

with lemon verbena granité, lychee sorbet & honey-yogurt foam

Menu to 350,- (incl. water and coffee)

optional Wine pairing 205,-

optional non-alcoholic beverage accompaniment 150,-

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TO ADD OR ADAPT

Pulled crab from the Island of Helgoland

with apple avocado ceviche, shellfish reduction & lime kefir

Shaved Périgord Truffle

with mushroom onion tart, crème fraîche, pistou & pine nut-lovagesauce

Rack of lamb from Boucherie Sablière

with veal head-capers jus, warm herb sabayon, lemon chutney & aubergine cream

Winter cheese from Bernard Antony

Auvergne, Pyrénées, Switzerland, Normandy
sourdough bread with cranberry-hazelnut & pear-saffron chutney
& small salad with a rosemary-fir honey

WINES VIA CORAVIN

2018, Domaine de la Grange des Pères blanc,

Languedoc-Roussillon

85,-/100ml

2017, Corton-Charlemagne Grand Cru

Philippe Pacalet, Burgund

130,-/100ml

2001, "Sassicaia", Tenuta San Guido

Toscana

145,-/100ml

2018, Cornas 'Les Chaillot'

Domaine Thierry Allemand

95,-/100ml

2001, Creme de Tête

Château Gilette, Sauternes

105,-/100ml