



~ Enjoy the classics of the „Hanse Stube“ also at home ~

Starters

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All starters are prepared ready to eat for you

Braised eggplant	22
<i>Watercress emulsion, pickled stick sponges and roasted buckwheat</i>	
Pickled herring	26
<i>Marinated grapefruit, fermented garlic and Granny Smith Apple</i>	
Flamed mackerel and octopus	32
<i>Saffron soup, red peppers and pickled spring onion</i>	

Soups

Boil the soups in a pot, add the supplements to the boiling soup and continue to boil for 1 min, then serve

Cream soup from the chanterelle	15
<i>Chanterelle ravioli and confiscated shallot</i>	
Essence of the guinea fowl	16
<i>Galantine and pickled gooseberry</i>	

Our wine recommendation

White wine:

Riesling „Unser Fass“, 2018 (Exklusive Hotel Excelsior Ernst Edition)		
Winery Korrell		
Nahe, Germany	0,75l	22,50
Grauer Burgunder Q.b.A., 2018		
Winery Bernhard Huber		
Baden, Germany	0,75l	29,00

Rosé:

By Ott Rosé, 2018	0,75l	34,00
Domaines Ott		
Provence, France		

Red wine:

Significa Spätburgunder quality wine, 2018		
Winery J.J. Adeneuer		
Ahr, Germany	0,75l	20,00
Côtes du Rhône, 2016 (Grenache, Syrah)		
E. Guigal Rhône, France	0,75l	19,50



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Main course

Main courses and side dishes are delivered cold and only need to be heated briefly. €
Please refer to the corresponding cooking instructions

Mocked Gnocchi

26

Truffle cream, young spinach and planed parmesan

Preparation:

Cook the gnocchi in boiling water for 4-5 minutes, then add to the heated truffle sauce, the cut leaf spinate and add the planed parmesan to it and serve

Blankett von der Maispoularde

29

Carrots and potato purée

Preparation:

Boil the gnocchi in boiling water for 4-5 minutes, then add to the warmed truffle sauce, the cut leaf spinach and add the planed parmesan and serve

Stewed ox cheek

32

Wild broccoli, glazed potatoes and baked parsnip

Preparation:

Heat the ox cheek, the wild broccoli as well as the glazed potatoes for 8-10 minutes in boiling water (in vacuum bag) then add the baked parsnip to the dish and serve

Fried turbot

38

Beurre Blanc, vegetables pot-au-feu and truffled mashed potatoes

Preparation:

Ferment the turbot in the preheated oven at 170°C for 4-5 minutes while heating the mashed potatoes and the vegetables for 6-8 minutes (in vacuum bag) and serve

Desserts

All desserts are prepared ready to eat for you

Saint Honoré with vanilla 6,50

Citrus tartlet with Swiss meringue 8,00

Plum-Mascarpone tartlet with salted caramel 6,50

Gâteau Opéra with coffee 7,50

Tangerine-Kumquat-Shiso tartlet 7,00

Chocolates (4, 8 or 12 pieces) 1,40
per piece