Hanse Stube

ANNIVERSARY MENU

A CULINARY JOURNEY THROUGH FIVE DECADES

To celebrate the 50th anniversary, Head Chef Lars Wolf invites you on a culinary journey through time. Inspired by the menus of the past five decades, he has created a special anniversary menu that reinterprets classic dishes from each era – lovingly crafted and prepared with the finest culinary artistry.

HISTORIC THREE-COURSE LUNCH €50

MARINATED FJORD TROUT F GF
cucumber | buttermilk | caviar

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SLOW-BRAISED OX BRISKET LO GF
root vegetables | horseradish | mustard

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CRÈME BRÛLÉE
seasonal fruit | ice cream

GRAND HOTEL CLASSIC MENU IN FIVE COURSES 150€

SALAD OF ATLANTIC LOBSTER F GF
cantaloupe melon | celery | cocktail sauce

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SLOW-BRAISED OX BRISKET LO GF
root vegetables | horseradish | mustard

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ATLANTIC TURBOT F
sauce Colbert | young leaf spinach | turbot croquette

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FILLET & BOEUF BOURGUIGNON OF DRY AGED BEEF LO GF
truffle jus | foie gras | cauliflower

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MILLE-FEUILLE „HOMMAGE À LA TRADITION“
light vanilla cream | fleur de sel caramel | beurre noisette ice cream

All prices in Euro and including VAT
V – Vegetarian; VG – Vegan; GF – Gluten-free; LF – Lactose-free; LO – Local; F – Sustainable fishing