



CROSS SAISONAL

Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50

Lanson Champagne, St.Germain-Elderflower liqueur, Soda & fresh mint | RED: with Campari

STARTER

Jung lettuce & wild herbs Haselnut Vinaigrette ♦ Beetroot	9,40
Duck liver..... radicchio - blueberry - cocoa.....	21,00
Yellowtail Mackerel plum - shiso - radish.....	19,90
Celery..... apple - truffle - mustard.....	20,50

WARM STARTER

Oyster..... Cabbage - Kumquat - Koji.....	19,50
Chestnut seedling..... corn - onion - dulce seaweed.....	19,20
Joselito Ibérico Presa..... salsify - dulce cheese - parsley.....	20,50

MAIN COURSES

Monkfish fillet..... Cauliflower - dried apricot - leek.....	42,00
Duck..... Chicory - snails - mushrooms.....	43,50

DESSERT

Pumpkin..... Coconut - coriander - ginger.....	14,90
Small Cheese variation Handmade black Walnut ♦ Redcurrant jelly.....	11,50

TASTING MENU

4 course 74 (intermediate monkfish & duck + 5 | 5 course 86 | 6 course 98 | 7 course 110 | 8 course 122
 (Last course cheese or dessert | Menu prices including water)
 You can also combined with our vegetarian dishes

Corresponding wine journey

(Selected wines at our recommendation)

4 course 32,00 | 5 course 40,00 | 6 course 48,00 | 7 course 56,00 | 8 course 64,00
 (0,1l per course, Dessert wine 5cl)

Great wine journey

(Exclusive wines from our wine list on our recommendation)

4 course 59,00 | 5 course 73,00 | 6 course 87,00 | 7 course 101,00 | 8 course 115,00
 (0,1l per course, Dessert wine 5cl)

Alle Preise in €, inkl. MwSt.

Dear guests, as far as you are affected by allergies, please let us know. We have a separate allergy card, which provides information about the allergens contained in the dishes.



VEGETARIAN

Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50
Lanson Champagne, St.Germain-Elderflower liqueur, Soda & fresh mint | RED: with Campari

COLD AND WARM STARTER

Seasonal Lettuce and herbs	Beetroot ♦ Haselnut dressing	9,40
Celery.....	apple - truffle - mustard.....	20,50
Beet.....	Radicchio - Blueberry - Cocoa.....	18,50
Chestnut seedling.....	corn - onion - dulse alga.....	19,20

MAIN COURSE

Cauliflower.....	Leek - dried apricot - pine nuts.....	26,90
------------------	---------------------------------------	-------

DESSERT

Pumpkin.....	Coconut - coriander - ginger.....	14,90
Small Cheese variation		
Handmade black Walnut ♦	Redcurrant jelly.....	11,80

TASTING MENU

4 course 64 | 5 course 76 | 6 course 88
(Last course cheese or dessert | Menu prices including water)

Corresponding wine journey

(Selected wines at our recommendation)

4 course 32,00 | 5 course 40,00 | 6 course 48,00 | 7 course 56,00 | 7 course 64,00
(0,1l per course, Dessert wine 5cl)

Great wine journey

(Exclusive wines from our wine list on our recommendation)

4 course 59,00 | 5 course 73,00 | 6 course 87,00 | 7 course 101,00 | 8 course 115,00
(0,1l per course, Dessert wine 5cl)

Alle Preise in €, inkl. MwSt.

Dear guests, as far as you are affected by allergies, please let us know. We have a separate allergy card, which provides information about the allergens contained in the dishes.



PHILLS CLASSICS

Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50

Lanson Champagne, St.Germain-Elderflower liqueur, Soda & fresh mint | RED: with Campari

STARTER

Tartar of Angus Prime Beef

Beetroot ♦ Baked potato cream ♦ Cucumber foam ♦ Matjes herring 18,50

Seasonal Lettuce and herbs Beetroot ♦ Haselnut dressing 9,40

MAIN COURSES

Served with mashed herb potatoes and seasonal, historical vegetables

Trout – whole roasted 28,90

Dorado – whole roasted 30,90

Preso of Iberico pork 36,90

Flap Steak of Angus Prime Beef 36,90

DESSERT

Caramelized tart of *Altländer* apples

Red wine butter ice cream ♦ *Backensholzer* blue cheese 12,40

Two kinds of Sorbet (Day suggestion) 5,20

Cheese variation

Handmade black Walnut ♦ Redcurrant jelly 15,90

Hand-made Pralines 1,50 / piece

Also to take away or as present in our gift boxes

WE ALSO SELL OUR PRODUCTS AND OUR HANDMADE VINEGARS
FROM OUR

Zeit Gourmet Factory



Dear guests, as far as you are affected by allergies, please let us know. We have a separate allergy card, which provides information about the allergens contained in the dishes.