



CROSS SAISONAL & 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

STARTER

Seasonal Lettuce and herbs ***	Beetroot ♦ Haselnut dressing	8,90
Kohlrabi ***	Black chanterelles ♦ Apple ♦ Mustard seeds	15,50
Fjord trout	Lettuce ♦ Sweet potato ♦ Turmeric curry	16,20
Duck liver	Beetroot ♦ Cassis ♦ Nut butter	17,90

WARM STARTER

Chicory	Vinegar mushrooms ♦ Lardo ♦ Spruce shoots	14,50
Celery ***	Hazelnut ♦ Clover ♦ Barley	13,90
Scallop	Cream ♦ Juniper ♦ Honey brew	17,20

MAIN COURSES

Icelandic redfish fillet	Artichoke ♦ Bulgur ♦ Olive-saffron brew	28,50
Duck from the Ochsenschläger farm	Parsley root ♦ Elderberries ♦ Bitter salad	31,50
Parsley root ***	Elderberries ♦ Bitter salad ♦ Yeast cream	24,90

DESSERT ***

Plum	Jerusalem artichoke ♦ Milk ♦ Sorrel	12,90
Small Cheese variation (Cheese farms Bachenbruch & Backensholz)	Elderberrie marmelade ♦ Handmade black Walnut	10,80

TASTING MENU

AB 5 PERSONEN BITTEN WIR SIE, EIN EINHEITLICHES MENÜ ZU WÄHLEN

4 course 64 (intermediate Redfish + 5) | 5 course 74 | 6 course 84 | 7 course 94 | 8 course 104 | 9 course 114
(Last course cheese or dessert | Menu prices including water)

Vegetarian: 4 course 54,00 | 5 course 64,00 | 6 course 74,00
(Last course cheese or dessert | Menu prices including water)

Corresponding wine journey

(Selected wines at our recommendation)

4 course 29 | 5 course 38 | 6 course 47 | 7 course 54 | 8 course 63
(0,1l per course, Dessert wine 5cl)

Great wine journey

(Exclusive wines from our wine list on our recommendation)

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

All prices in €

Dear guests, to the extent you are affected by allergies, conditions us know. We have a separate Allergy menu, which provides information about the allergens contained in the food.



HILLS 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 15,50

Small Salad

Seasonal Lettuce and herbs ♦ Beetroot ♦ Haselnut dressing 8,90

MAIN COURSES

Served with mashed herb potatoes and seasonal, historical vegetables

Trout– whole roasted 24,90

Dorado – whole roasted 26,90

Presa of Iberian pork 28,80

Flap steak of Angus prime beef 29,90

DESSERT

Caramelized tart of *Altländer* apples

Red wine butter ice cream ♦ *Backensholzer* blue cheese 11,90

Two kind of handmade Sorbets (Day suggestion) 5,20

Cheese variation (*Cheese farms Bachenbruch & Backensholz*)

Elderberrie marmelade ♦ Handmade black Walnut 14,50

Hand-made Pralines 1,50 / piece

Also to take away or as present in our gift boxes

Our Wine recommendation

Sauvignon Blanc The Jetty, Fryers Cove, West Coast, Südafrika

typical Sauvignon Blanc, fruity dry, aroma of light peach and quince, simply good!

0,1l 4,90 | 0,2l 9,50 | 0,5l 23,50 | 0,75l bottle 32,00



A little **BIT** of our mill to go



Elderflower – Raspberry – Salt	45g	5,00
Purple Curry – Oxalis (Wood Sorrel) Salt	45g	5,00
Curry – Apricots – Salt	45g	5,50
Chocolate – Raisins – Salt	45g	4,50
Sesame – Ginger – Algae Salt	45g	4,50
Black nuts served to cheese	50g	6,00
Curcuma curry paste for cooking	100g	6,50

Alle Preise in €

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