



Group Dining & Events Set Menu £58 per person

Burrata (V) 498 kcal
roasted butternut squash, leaves, honey & rosemary figs, pomegranate & walnut dressing

Herring "Hausfrauenart" 408 kcal
onion, apple, sour cream, malted rye sunflower bread

Atlantic Shrimp Cocktail 218 kcal
cucumber, melon, Marie Rose sauce

Grilled Stone Bass Finkenwerder 547 kcal
North Sea brown shrimp, bacon, lemon, parsley, spinach

Native Breed Grass-Fed Ribeye Steak 804 kcal
truffled potato purée, young carrots, madeira jus

Schupfnudeln & Young Vegetables (V) 1252 kcal
Hand-rolled potato noodles, celeriac purée, wild mushroom, butter sauce, fresh black truffles

Warm Apple Strudel 388 kcal
vanilla sauce

Hazelnut Praline 501 kcal
caramelised hazelnuts, hazelnut chocolate mousse, toffee sauce, Chantilly cream

Farmhouse Cheeses 553 kcal
selection of pasteurized and unpasteurized cheeses, apple chutney