



R E S T A U R A N T

H A E R L I N

Christoph Ruffer

Beetroot tatar with dill flowers

Seaweed Chip with beef tartare & tarragon

Potato foam with buttermilk & smoked fish

Collection from Kleverhof tomatoes with sorrel

Brown Trout from Illmenau valley
with bergamot, chervil & artichoke broth

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Red Carabinero

with mussels, fennel & crustacean-gingertea

—

Atlantic-Monkfish

with Beurre blanc, green peas & Imperial caviar

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Bresse Gauloises-poultry

With grilled porcini mushrooms, sesame &
ginger-limejus

or

Saddle of venison

with onions, yeastcrème & white currant

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Raspberry

with lettuce, Tonka bean & passionfruit

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Altländer Pear

with sprout crème, iced hazelnut & buckwheat

EUR 175

Accompanying wines Premier Cru EUR 115

Accompanying wines Grand Cru EUR 275