

HO-Q I

Hendrik Otto-Quintessence

Hamachi

pickled ginger, radish, miso,
jellied citrus fruit juice, fennel jus

Eggplant

Chimichurri, honey tomato, roasted almond, sesame,
lime, cream of rum and brown sugar

Pork belly

red onion, wild rice, buckwheat, Dim Sum,
essence, mace, cinnamon

Guinea fowl

caramelized chicory, root vegetables,
truffle, celeriac, tomato extract, tarragon, capers

Potato

cream cheese, linseed oil emulsion, dehydrated skin of potato,
radish, chives, chili

Mousse of Manjari chocolate

frozen curd and sorrel, braised rhubarb,
red pepper, sheep yoghurt

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without potato)

EUR 145,00 for 4 courses (without eggplant and potato)

Our sommelier recommends
a glass of wine to complement each dish.

6 course menu including recommended wines EUR 300,00 per person

5 course menu including recommended wines EUR 270,00 per person

4 course menu including recommended wines EUR 240,00 per person

All Prices include VAT

HO-Q II

Hendrik Otto-Quintessence

Mousse and parfait of goose liver

reduction of grapes, dried fig, Lardo,
pineapple paper, confied citrus fruits

Langoustino

braised bell pepper, Jalapeño, celery, mango,
lime leaves, crustacean broth

Norwegian salmon

Rape seed, amaranth, emulsion of honey, Noan olive oil,
dill, parsley, Szechuan pepper

Fennel, Gillardeau oyster

lemon caviar, fermented pepper, verbena,
curry, fennel cress, Piment d'Espelette

Beetroot

celeriac, elder juice, blueberry gel, goose fat,
Jerusalem artichoke, shallot

Short Rib of Wagyu

Polenta, nut butter, bone marrow, pine nuts,
vegetables sauce, tarragon, lemon thyme

Bleu d'Auvergne

cream of blue cheese, coriander seeds, apple, ice cream of evaporated milk,
dried biscuit, bergamot, confit of grapes, balsamic vinegar

Lettuce and yoghurt

passion fruit, carrot, white chocolate, lavender,
amarettini, puffed cereals

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without Bleu d'Auvergne)

EUR 175,00 for 6 courses (without beetroot and Bleu d'Auvergne)

Our sommelier recommends
a glass of wine to complement each dish.

8 course menu including recommended wines EUR 350,00 per person

7 course menu including recommended wines EUR 330,00 per person

6 course menu including recommended wines EUR 300,00 per person

All Prices include VAT