



RESTAURANT

HAERLIN

Christoph Ruffer

King Crab with char caviar

Seaweed Chip with beef tartare & tarragon

Potato foam with buttermilk & smoked fish

Scallop with apple-horseradish-chutney
& roasted onionstock

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

Red Carabinero

with mussels, fennel & crustacean-gingerteas

Atlantic-Monkfish

with Beurre blanc, green peas & Imperial caviar

Bresse Gauloises-poultry

with chanterelles, sesame &
ginger-limejus

or

Saddle of venison

with onions, yeastcrème & currant

Raspberry

with lettuce, Tonka bean & passionfruit

Altländer Pear

with spruce-shoot crème, iced hazelnut & buckwheat

EUR 175

Accompanying wines Premier Cru EUR 115

Accompanying wines Grand Cru EUR 275