

HO-Q I

Hendrik Otto-Quintessence

Mackerel / marinated fish skin

orange pepper, pearl onions, yuzu, pineapple, rum, bell pepper, dill

Codfish/ lime sauce

fennel, tomato, lemon, red chili

Leg of rabbit / jerusalem artichoke

périgord truffle, smoked potato cream, safflower oil, vegetable broth

Filet of US Beef / sauce choron

green beans, smoked bacon, parsley cream, roscoff onions, veal jus

Baked potato / cream cheese

linseed oil mayonnaise, bitter salad

Rhubarb / curd

celery, caramelized quinoa

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without baked potato)

EUR 145,00 for 4 courses (without rabbit and baked 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

Goose liver / cream and parfait

pineapple, citrus fruits, marinated figs, muscovado sugar, coffee

Gillardeau oyster / champagne sauce

ayran, red and green chili, roasted leek

Norwegian salmon / dried orange and lime

pimento, szechuan pepper, honey, dill

langoustino / octopus

artichokes, pearl onions, black olives

Pork belly / puffed buckwheat and wild rice

cabbage, dim sum

Pigeon / broccoli

cinnamon, mace, black garlic, curry sauce

Tarte flambee / blue cheese

marinated pear, pine nuts, chervil

Oat cream / orange-jasmine tea

joghurt foam, blood orange sorbet, crumble, frozen lavender

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without blue cheese)

EUR 175,00 for 6 courses (without langoustino and blue cheese)

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