

# HO-Q I

Hendrik Otto-Quintessence

## **Mackerel**

Cucumber, pearl onions, dill

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## **Codfish**

Fennel, lemon, tomato

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## **Pork belly**

Dim sum, mace, spiced broth

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## **Omaha Beef**

Roscoff onions, pear vinegar gel, parsley

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## **Potato**

Cream cheese, linseed oil, chive

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## **Rhubarb**

Joghurt ice cream, white chocolate, lemon thyme

EUR 175,00 for 6 courses

EUR 160,00 for 5 courses (without potato)

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

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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

## **Cream and parfait of goose liver**

Citrus fruits, fig

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## **Gillardeau oyster**

Ayran, chili

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## **Asparagus from Beelitz**

Peas, tarragon, sorrel

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## **Norwegian salmon**

Fermented orange pepper, fir tree honey, olive oil

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## **Langoustino and octopus**

Artichoke, coriander

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## **Pigeon**

Black garlic, cinnamon, curry

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## **Fourme d'Ambert**

Marinated Abate pear, pine nut vinaigrette

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## **Oat cream**

Blood orange sorbet, orange-jasmine-infusion, frozen herbs

EUR 205,00 for 8 courses

EUR 190,00 for 7 courses (without Fourme d'Ambert)

EUR 175,00 for 6 courses (without asparagus and Fourme d'Ambert)

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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

# *HO-à la carte*

*Hendrik Otto – Tribute to the Classic*

## *Starter*

*50g Royal Caviar fish farm Jessen  
with rye bread, sour cream and fried mashed potatoes*

EUR 75,00

## *Main Courses for 2 guests*

*(Preparation time ca. 40 minutes)*

### *Côte de Boeuf*

*with braised cauliflower, Gremolata and potato gratin*

EUR 210,00



### *Salt crusted Loup de mer*

*with artichoke, fried green asparagus and champagne sauce*

EUR 250,00

## *Dessert for 2 guests*

*(preparation time ca. 30 minutes)*

### *Soufflé of Caraibe chocolate*

*with raspberry thyme ice cream and caramelized hazelnuts*

EUR 75,00