

Menus

Choose one of our ingenious menu proposals created by Executive Chef Simon Larese and upgrade it to your own desires with delicate soups and entrees, or reduce the menu to two courses.

If there is actually nothing listed below that corresponds with your wishes and needs, we will be happy to create a customized menu for you.

Our menu prices are as follows:

*2-courses for € 52.00 per person 4-courses for € 80.00 per person
3-courses for € 70.00 per person 5-courses for € 90.00 per person*

Menu A

Vitello Tonnato “Mandarin Oriental style”

**

Loup de Mer with fennel, radishes and mustard chive sauce

**

Raspberry biscuit with raspberry sorbet

Menu B

Rucola salad with balsamic dressing, cherry tomatoes
and parmesan shavings

**

Osso bucco with creamy polenta and Mediterranean vegetables

**

Iced apricot and verbena soup

Menu C

Goat cheese with Rösti, tomato confit and black garlic

**

Fregola sarda with baby vegetables and curry foam

**

Wild berry tarte with own jelly, vanilla crème légère and blueberry sorbet

Menu D

Brin d’Amour goat cheese creme with caramelized nuts and dates

**

Pan-fried char fillet with celery, chicory and mild jalapeño dressing

**

Chocolate éclair with vanilla crème and chocolate sorbet



Menu E

Arabic bento box with homos, mutabal, fatoush, tabouleh and falafel
**

Pikeperch with sweet sour tamarind paste, Asian vegetables
and basmati rice
**

Exotic baba au rhum with guava, passion fruit sorbet and whipped cream

Menu F

Carpaccio and tatar of Bavarian beef with sour cream mousse
**

Scottish wild salmon with edamame beans and puree, glazed carrots
and Chorizo sauce
**

Coffee crème brûlée with milk ice cream and whiskey foam

Menu G

Seasonal salad with French dressing and pan-fried prawns
**

Pan-fried corn poulard breast with sautéed spinach, tomato confit
and pepper sauce
**

Strawberries marinated with 13-years aged balsamic
with mascarpone foam and shortbread

Menu H

Sashimi of tuna with miso cream and Nori seaweed crisps
**

Saddle of lamb with beans and bacon, vegetable mustard, mashed potatoes
and thyme jus
**

Chocolate éclair with vanilla crème and chocolate sorbet

Menu I

Marinated king crab with guacamole and Tobiko caviar
**

Bavarian river trout with vegetable bouillabaisse, roasted new potatoes and
saffron sauce
**

Frozen delice of Tokaji with marinated plums



Menu J

Marinated salmon with radish salad and spiced yoghurt

**

Pink roasted saddle of veal with seasonal vegetables, tagliatelle and Madeira sauce

**

Wild berry tarte with own jelly, vanilla crème légère and blueberry sorbet

Menu K

Pan-fried scallops in clear tomato essence with basil

**

Barbarie duck a l'orange with glazed carrots and sautéed potatoes

**

Panna cotta of Valrhona Dulcey chocolate with exotic mango and banana jam and almond crumbles

Menu L

Terrine of foie gras with white port wine jelly and brioche

**

Braised short ribs with creamy potato mousseline, seasonal mushrooms and jus

**

Exotic baba au rhum with guava, passion fruit sorbet and whipped cream

Menu M

Smoked Bavarian fish with horseradish cream and cress salad

**

Piglet saddle with wild herb crust, sautéed mushrooms, black garlic, potato cruller and Javanese pepper

**

Spanish tapas – churros with chocolate sauce and crème Catalan with mandarin sorbet

Menu N

Smoked salmon with mustard and dill sauce and toast

**

Pomeranian beef fillet with potato mousseline, ratatouille chartreuse and rosemary jus

**

Coffee crème brûlée with milk ice cream and whiskey foam



Soups

Beef Tea with lovage and white onion confit

**

Essence of Breton Lobster with Wan Tan and celery

**

Cream soup of parsley with pan-fried scallop

**

Breton lobster bisque with star anis

**

Potato cream soup with South Tyrolean bacon

**

Cream of mushroom soup with sherry and parmesan bonbon

**

Curry foam soup with marinated mackerel, fennel and spinach

**

Carrot soup with smoked corn poulard and coriander

**

Bouillabaisse of gourmet fishes with Sauce Rouille

**

Tomato essence with mozzarella sphere und balsamico

Entrees

Pan-fried scallops with celery puree and white wine sauce

**

Scottish wild salmon with small radish salad and bacon foam

**

Half pan-fried quail with small potatoes, garden onions and pepper sauce

**

Medaillon of veal fillet with herb risotto, savoy cabbage and red wine jus

