



# CROSS SAISONAL & VEGETARIAN\*\*\*

**Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50**  
Champagne, St.Germain-Elderflower liqueur, Soda & fresh mint | RED: with Campari

## STARTER

Seasonal Lettuce and herbs ***	Beetroot ♦ Haselnut dressing	8,90
Kohlrabi ***	Leek • Dill • Dyke cheese	14,90
Pumpkin	Deer • Walnut • Cocoa	15,80
Sepia	Fennel • Mussel and sepia emulsion • Sea herbs	16,20

## WARM STARTER

Char	Plum • Cream • Parsley	16,50
Sweetbreads	Rose hip • Celery • Hazelnut	17,50
Jerusalem artichoke ***	Quinoa • Purslane • Coffee	15,90

## MAIN COURSES

Plaice fillet	Cabbage • Beluga lentils • Oysters Beurre blanc	29,50
Royal pigeon	Beetroot • Corn • Currant	31,50
Beetroot ***	Corn • Currant • Mushrooms	24,90

## DESSERT \*\*\*

Beetroot	Coconut • Coriander • Ginger	12,90
Small Cheese variation ( Cheese farms Bachenbruch & Backensholz)	Elderberrie marmelade ♦ Handmade black Walnut	10,80

## TASTING MENU

FROM 5 PEOPLE, WE ASK YOU TO CHOOSE A UNIFORM MENU

4 course 65 (intermediate Plaice + 5) | 5 course 75 | 6 course 85 | 7 course 95 | 8 course 105 | 9 course 115  
(Last course cheese or dessert | Menu prices including water)

*Vegetarian:* 4 course 55,00 | 5 course 65,00 | 6 course 75,00  
(Last course cheese or dessert | Menu prices including water)

### Corresponding wine journey

(Selected wines at our recommendation)

4 course 29 | 5 course 38 | 6 course 47 | 7 course 54 | 8 course 63  
(0,1l per course, Dessert wine 5cl)

### Great wine journey

(Exclusive wines from our wine list on our recommendation)

4 course 59 | 5 course 73 | 6 course 87 | 7 course 101 | 8 course 115,00  
(0,1l per course, Dessert wine 5cl)

All prices in € including VAT.

*Dear guests, to the extent you are affected by allergies, conditions us know. We have a separate Allergy menu, which provides information about the allergens contained in the food.*



# HILLS CLASSICS

**Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50**  
Champagne, *St. Germain*-Elderflower liqueur, Soda & fresh mint | RED: with Campari

## STARTER

### Tartar of Angus Prime Beef

Beetroot ♦ Baked potato cream ♦ Cucumber foam ♦ Matjes herring ..... 15,80

### Small Salad

Seasonal Lettuce and herbs ♦ Beetroot ♦ Haselnut dressing ..... 8,90

## MAIN COURSES

Served with mashed herb potatoes and seasonal, historical vegetables

Trout– whole roasted ..... 25,90

Dorado – whole roasted ..... 26,90

Preso of Iberian pork ..... 28,80

Flap steak of Angus prime beef ..... 29,90

## DESSERT

### Caramelized tart of *Altländer* apples

Red wine butter ice cream ♦ *Backensholzer* blue cheese ..... 11,90

Two kind of handmade Sorbets (Day suggestion) ..... 5,20

### Cheese variation ( *Cheese farms Bachenbruch & Backensholz*)

Elderberrie marmelade ♦ Handmade black Walnut ..... 14,50

Hand-made Pralines ..... 1,50 / piece

Also to take away or as present in our gift boxes

All prices in € including VAT.

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