

Menu

Dree ... Veer ... Soss ... Mol wat Gaudet ut de Kök

Warm-up

Ceviche/Chanterelle/Banana/Rhubarb

Loup de mer ceviche/Marinated chanterelle/Banana crumble/Rhubarb leche de tigre
/2018 Weissburgunder Dreissigacker, vintage wine, dry

Beef/Tsuyu/Koji/Chanterelle/Country egg

Fermented fillet of beef, perfumed with Tsuyu sauce/Koji ice cream/Yuzu chanterelle/confit country egg
/Sake

Whitefish on the Rocks

Fillet of whitefish, corresponding caviar and smoked soy sauce served on a hot stone
/Andlau Gewürztraminer, Vieilles Vignes 1983, Domaine Gresser

**** **Intermediate courses** ****

Hare/Chanterelle/Tomato

Hare roast beef with a chanterelle tomato cocktail
*/Château de Fieuzal, Gr. Cru 2003, Cuvee (Cabernet Sauvignon, Merlot)
Château de Fieuzal/Pessac-Léognan*

Strawberries/Chanterelle/Dairymaid

Chanterelle assortment with strawberry variations and dairymaid ice cream
/Sumarroca Cava Gran Brut Allier, 2010

Belper Knolle/Liquorice/Sweet basil

Liquorice espuma with Thai basil and Belper Knolle
/Sancerre CheneMarchand, 2012, Domaine Gerard Millet

„Thank you“ and „Farewell“

A little something from our pastry team

Six-course **chanterelle meal** - € 75 -/5 courses - € 65 -/4 courses - € 55 -/3 courses - € 45 -

Wine accompaniment recommended for the meal 7 € per 0.1 l

Menu

Starters

Salad bowl

Carefully arranged seasonal selection of raw vegetables and green salads,
with sea buckthorn and mustard dressing, and bread

- € 9 -

accompanied by one of the following:

Chanterelle Tempura

- € 5 -

crispy fried fillet of pike-perch

- € 7 -

Selection of varied salads from the evening buffet

small selection

- € 6 -

large selection

- € 10 -

Ceviche/Chanterelle/Banana/Rhubarb

Loup de mer ceviche/marinated chanterelle/banana crumble/rhubarb leche de tigre

- € 16 -

Beef/Tsuyu/Koji/Chanterelle/Country egg

Fermented fillet of beef, perfumed with Tsuyu sauce/Koji ice cream/Yuzu chanterelle/confit country egg

- € 22 -

Whitefish on the Rocks

Fillet of whitefish, corresponding caviar and smoked soy sauce served on a hot stone

- € 19 -

Chanterelle degustation

Cocktail/Tempura/Tea

- € 10 -

Chanterelle/Citrus/Tempura

Small bowl of creamy chanterelle soup/citrus perfume/house Tempura

- € 8 -

Menu

Main dishes

100 080 Minutes Dry aged matured Pommern beef „Wagyu Style“ – Selection TH 2019

grilled roast beef, chanterelle ragout and Parisian potatoes

Ladies' Cut

-€ 26-

Men's Cut

-€ 37-

Wild turbot/Nut butter/Fir tree top/Chanterelle

Fried turbot/nut butter-fir tree top vinegar-hollandaise/chanterelle mousseline

- € 32 -

Creamy chanterelle with Heide potatoes

- € 11 -

accompanied by one of the following:

crispy fried fillet of pike-perch

- € 10 -

Fillet of veal

- € 15 -

Breaded escalope „Tafelhuuser Krüstchen“

- € 9 -

Menu

Vegan dishes

Chanterelle/Potatoes/Woodruff

Maultaschen (German Ravioli) filled with chanterelle and potatoes, woodruff espuma and chanterelle crisp

Small portion

-€ 9-

Portion for gourmets

-€ 16-

Potatoes/Chanterelle/Tomato

Chanterelle gnocchi in their own glacé with demi secco tomatoes

Small portion

-€ 10-

Portion for gourmets

-€ 17-

Coastal bread with a variety of spreads p. P. -€ 2-

Dessert

Strawberries/Chanterelle/Dairymaid

Chanterelle assortment with strawberry variations and dairymaid ice cream

-€ 14-

Belper Knolle/Liquorice/Sweet basil

Liquorice espuma with Thai basil and Belper Knolle

- € 9 -

Empress Elizabeth Dessert

Violet praline/Violet cheese cake/Violet ice cream

-€ 10-

Menu

Tafelhuus Classics

Mecklenburger festive soup „Tafelhuuser Suppensinfonie“

hearty meat stock with ample ingredients:
Strips of vegetables, royale, boiled meat and meatballs
– presented in a pot on a warmer –

Tasting portion

-€ 8-

Portion for gourmets

-€ 14-

Fillet of pike-perch

crispy fried fillet of pike-perch with our homemade kraut and Heide potatoes
-€ 20-

Breaded escalope „Tafelhuuser Krüstchen“

original „Wiener Schnitzel“ (veal escalope), deep-fried in clarified butter, with
North-German cucumber salad and home-made fries
-€ 22-

For children and seniors

*smaller portions of our main dishes for two-thirds
of the price or you go for a tasting portion ...*

Nothing meeting your taste?

Don't hesitate to ask us, and we will do our utmost to fulfil your individual wishes.

*All our dishes may contain traces of allergenic substances.
Please bring up any food intolerances while ordering.*