

NADA

Restaurant Bar

Daily's Special

<i>Fresh asparagus spears</i> from Lower Rhine with hollandaise sauce or melted butter and new potatoes	16,—
– with serrano or cooked ham	19,—
– with fried redfish fillet	26,—
– with „Wiener Schnitzel“	27,—



In aniseed marinated salmon with white asparagus panna cotta and asparagus salad	17,—
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Pan fried duck foie gras with pickled cauliflower, truffled Jerusalem artichoke cream and caramelized walnuts	19,—
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Whole plaice „Büsumer Art“ with North sea shrimps, young potatoes and lettuce	23,—
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Cream cheese and honey mousse with chocolate sponge and blood orange sorbet	9,—
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...as 4-Course-Menu 58,—

Wine Recommendation

Domaine Viticole Schumacher-Lethal, Luxemburg 2016 Pinot blanc Wormeldange Heiligenhäuschen Grand Premier Cru	0,1 l	0,75
	5,—	34,—