



RESTAURANT
SCHWARZER
HAHN
BAR

AMUSE BOUCHE

Soufflé of Rhine pikeperch
with 7-herb foam, North Sea crab, radish

— Menu —

ARCTIC CHAR AND IMPERIAL CAVIAR

lettuce, salted lemon, buttermilk, chive

—

PIEDMONT HAZELNUT RAVIOLI

white asparagus, apricot foam, Onsen egg yolk

—

ATLANTIC SOLE

morel, ox marrow crust, kohlrabi

—

LOBSTER WITH SOT-L'Y-LAISSE

green asparagus, citrus foam, saffron gnocchi

—

MUERITZ SUCKLING LAMB

macaroni chartreuse, stuffed navette turnip, wild garlic,
artichoke, sherry-thyme jus

—

ALMOND BLOSSOM AND RHUBARB

Ivoire white chocolate, vanilla, yoghurt

—

CHEESE

walnut bread and chutneys

—

FEINE PRALINÉS

As a 7-course menu — 198

As a 6-course menu without cheese — 185

As a 5-course menu without lobster and cheese — 168

STARTERS

ARCTIC CHAR AND IMPERIAL CAVIAR

lettuce, salted lemon, buttermilk, chive — 50

ALSATIAN FOIE GRAS

beetroot, crème crue, apple, brioche — 50

PIEDMONT HAZELNUT RAVIOLI

white asparagus, apricot foam, Onsen egg yolk — 28

ATLANTIC SOLE

morel, ox marrow crust, kohlrabi — 50

LOBSTER WITH SOT-L'Y-LAISSE

green asparagus, citrus foam, saffron gnocchi — 50

BUNCHED CARROT TARTAR

wild garlic bud, "Elwetritsche" caviar, pickled vegetables — 28

MAINS

MUERITZ SUCKLING LAMB

macaroni chartreuse, stuffed navette turnip, wild garlic, artichoke, sherry-thyme jus — 70

CHALLANS DUCK

carrot², duck confit risotto, sauce rouennaise — 70

SAUMAGEN "SCHWARZER HAHN"

truffle, foie gras, pea cream, light pepper sauce — 38 | 50

DESSERT & CHEESE

ALMOND BLOSSOM AND RHUBARB

Ivoire white chocolate, vanilla, yoghurt — 28

CHEESE

walnut bread and chutneys — 28

COFFEE

from the roastery "Röstwerk Pfalz" in Deidesheim

CAFÉ LIÉGEOIS –

ICED COFFEE SPECIALITY — 16

Zabaglione with Coldbrew Ethiopia Yirgacheffe Arabica and white chocolate ice cream. Fruity like a Sauvignon, tangy like a Riesling, sweet like a late harvest.

ESPRESSO –

INDIAN MONSOONED MALABAR — 6

Monsooning is a special ripening method and takes up to four months. The coffee cherries are spread out in thin layers in open warehouses for drying and are exposed to the damp, warm monsoon winds. The "raw" beans slowly swell, change color to a light yellow and develop a unique, intense taste: nutmeg, tropical wood, walnut and delicately bitter chocolate. They have extremely little acidity, making them mild and very digestible.

CUP OF COFFEE –

HONDURAS PACHE — 6

Directly traded Arabica, wonderfully balanced, medium-bodied, with hints of stone fruit.