



RESTAURANT
SCHWARZER
HAHN
BAR

Amuse bouche

mustard ice cream, red cabbage foam, pear

Menu

Bavarian Prawn and Imperial Caviar

razor clam vinaigrette, watercress, fennel

or

Alsatian Foie gras

cabbage turnip, apple, Perigord truffle vinaigrette, brioche

❖

Ravioli with Piedmontese Hazelnuts

Palatinate asparagus, apricot foam, onsen egg yolk

❖

Atlantic Stingray

coconut lentils, papaya, lime foam

❖

Baked Sweetbread

chickpea cream, peanut-caper butter, parsley foam

❖

Mosaic of Veal and Beef Fillet

celeriac, pea mousseline, pointed morel sauce

or

Müritz milk lamb

Macaroni chatreuse, stuffed navette, wild garlic, artichoke, salt-lemon jus

❖

Almond blossom and rhubarb

ivory chocolate, vanilla, yogurt

❖

Cheese Selection

walnut bread and chutney

7 course menu 198

6 course menu without cheese 185

5 course menu without sweetbread and cheese 168

4 course menu without cheese, stingray and sweetbread 155

Starters

Alsatian Foie gras	50
cabbage turnip, apple, Périgord truffle vinaigrette, brioche	
Bavarian Prawn and Imperial Caviar	50
razor clam vinaigrette, watercress, fennel	
Ravioli with Piedmontese Hazelnuts	28
Palatinate asparagus, apricot foam, onsen egg yolk	
Baked Sweetbread	50
chickpea cream, peanut caper butter, parsley foam	
Atlantic Stingray	50 / 70
coconut lentils, papaya, lime foam	

Main Courses

Mosaic of Veal and Beef Fillet	70
Celeriac, pea mousseline, pointed morel sauce	
Müritz milk lamb	70
Macaroni chatreuse, stuffed navette, wild garlic, artichoke, salt-lemon jus	
“Saumagen” Schwarzer Hahn	38 / 50
truffle, foie gras, pea cream, light pepper sauce	

Dessert & Cheese

Almond blossom and rhubarb ivory chocolate, vanilla, yogurt	28
Cheese Selection walnut bread and chutney	28

Coffee from the Manufactory "Röstwerk Pfalz" from Deidesheim

Café Liégeois -Iced Coffee Specialty- Sabayon with Cold brew Ethiopia Yirgacheffe Arabica and white chocolate ice cream. Fruity like a Sauvignon tangy like a Riesling, sweet like a late vintage.	16
Espresso -India Monsooned Malabar- Monsooning is a special ripening method and takes up to four months. The coffee cherries are spread out in thin layers in open warehouses to dry and are exposed to the rain-damp and warm monsoon winds. The "raw" beans swell on slowly, change in color to a light yellow and develop a unique, intense taste: Nutmeg, tropical wood, walnut and plain chocolate. They are particularly low on acidity, which makes them mild and easy to digest.	6
Cup of Coffee -Honduras Pache- directly traded arabica, wonderfully balanced, medium-bodied, hints of stone fruit	6

Our Partners

Weinessiggut Doktorenhof
Walter Mühle, Böhl-Iggelheim
Affineur Hofmann, Bad Tölz
Peter Kapp, Edingen-Neckarhausen
Guido Kohler, St. Ingbert
Senf emol, Bad Dürkheim
Siggi Ochsenschläger, Wattenheim
Kaffeerösterei Badura, Deidesheim

vinegars
wheatgrass, flower
cheese
bread specialties
truffle
mustard
vegetables, potatoes, poultry
coffee

