



RESTAURANT
SCHWARZER
HAHN
BAR

Amuse-bouche

Mustard ice cream, red cabbage foam, pear

Menu

Bavarian Prawn and Imperial Caviar

calm vinaigrette, watercress, fennel

or

Elsässer Foie Gras

cabbage turnip, apple, Perigord truffle Vinaigrette, brioche

❖

Ravioli with Piedmontese hazelnuts

salsify, Belper tuber, onsen egg yolk

❖

Atlantik Stingray

coconut lentils, papaya, lime foam

❖

Baked sweetbreads

chickpea cream, peanut caper butter, parsley foam

❖

Mosaic of Beef and Veal Fillet

Celeriac, pea mousseline, pointed morel sauce

oder

Challans duck breast

braised carrot, duck confit risotto, sauce rouennaise

❖

Tangerine

sesame, ivory chocolate, pumpkin-spice ice cream

❖

Cheese Selection

pain noir and chutney

7 course menu 198

6 course menu without cheese 185

5 course menu without sweetbreads and cheese 168

4 course menu without cheese, stingray and sweetbreads 155

Starters

Elsässer Foie Gras	50
cabbage turnip, apple, Perigord truffle Vinaigrette, brioche	
Bavarian Prawn and Imperial Caviar	50
calm vinaigrette, watercress, fennel	
Ravioli with Piedmontese hazelnuts	28
salsify, Belper tuber, onsen egg yolk	
Atlantik Stingray	50 / 70
coconut lentils, papaya, lime foam	
Baked sweetbreads	50 / 70
chickpea cream, peanut caper butter, parsley foam	

Main Courses

Mosaic of Beef and Veal Fillet	70
Celeriac, pea mousseline, pointed morel sauce	
Challans duck breast	70
braised carrot, duck confit risotto, sauce rouennaise	
“Saumagen” Schwarzer Hahn	38 / 50
truffle, foie gras, pea cream, light pepper sauce	

Dessert & Cheese

Tangerine	28
sesame, ivory chocolate, pumpkin-spice ice cream	
Cheese Selection	28
pain noir and chutney	

Coffee from the Manufactory "Röstwerk Pfalz" from Deidesheim

Café Liégeois -Iced Coffee Specialty-	16
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.	
Espresso -India 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 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.	
Cup of Coffee -Honduras Pache-	6
directly traded arabica, wonderfully balanced, medium-bodied, hints of stone fruit	

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

