

CHEF'S TABLE MENUS



FOR GROUPS BETWEEN 8 AND 14 GUESTS.

MENU 1

ALL DISHES ARE SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE

CHICKPEAS CREAM, WILD HERBS, GREMOLATA
KING PRAWN ROSSO, GRILLED ASPARAGUS, CURRY MAYO
PARMA HAM, GRILLED VEGETABLES, AGED BALSAMIC
YOUNG LETTUCE, GOAT CHEESE, POMEGRANATE VINAIGRETTE
KALAMATA OLIVES
BREAD SELECTION

ZANDER FRIED ON SKIN, LIME, CAPERS
CRISPY CORN-FED CHICKEN BREAST, BASIL PESTO, OVEN BAKED TOMATOES
DUROC PORK FILLET, YOUNG PEAS, LARDO
FRIED LETTUCE HEARTS, CRISPY BACON, CHERVIL
CREAMY POLENTA, PARMESAN, OLIVE OIL
HERBS RISOTTO, GRANA PADANO, PINE NUTS

SAUCE CHORON
DARK BEER JUS

DESSERT SELECTION

59,00 EURO PER PERSON





MENU 2

ALL DISHES ARE SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE

BURRATINA, TOMATOES, AGED BALSAMIC VINEGAR, PINE NUTS
BRAISED RABBIT HAUNCH, GOAT CREAM CHEESE, OLIVES
TARTAR OF CHAR, CAVIAR, GARDEN RADISH
ROMAINE LETTUCE, PARMESAN, CROUTONS, CAESAR DRESSING
KALAMATA OLIVES
BREAD SELECTION

CRISPY CODFISH, LEEK, HORSERADISH
GUINEA FOWL SUPREME, SAUERKRAUT STRAW, GRAPES
ROSE LAMB HAUNCH, YOUNG SPINACH, MORELS
PEARL BARLEY RISOTTO, ASPARAGUS, CHIVE
MASHED POTATOES, ENDIVE SALAD, PARMESAN
BRAISED CUCUMBER, SHALLOTS, DILL

MADEIRA JUS
DILL-MUSTARD SAUCE

DESSERT SELECTION

64,00 EURO PER PERSON

MENU 3

ALL DISHES ARE SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE

PICKLED SALMON, GRILLED ASPARAGUS, RAMSON CREAM
BEEF FILLET TARTAR, POACHED QUAIL EGG, TRUFFLE STOCK
MARINATED BEETROOT, GOAT CHEESE, SPROUTS
LAMB'S LETTUCE, WALNUTS, ORANGE, RHUBARB VINAIGRETTE
KALAMATA OLIVES
BREAD SELECTION

CRISPY SEA BASS, ARTICHOCKE, LARDO
US FLANK STEAK, BELL PEPPER, GARLIC
ROASTED LAMB HAUNCH, OVEN BAKED ONIONS, THYME
ASPARAGUS RAGOUT, HONEY, CHILI
YOUNG SPINACH, OVEN BAKED TOMATO, PINE NUTS
RAMSON GNOCCHI, OLIVE OIL, PARMESAN
POTATOES WITH LEEK AU GRATIN, GRUYERE CHEESE

PORT JUS
SAUCE HOLLANDAISE

DESSERT SELECTION

69,00 EURO PER PERSON





MENU 4

ALL DISHES ARE SERVED FAMILY STYLE IN THE CENTRE OF THE TABLE

CONFIT RABBIT FILLET, ASPARAGUS, MORELS
SMOKED SALMON, APPLE, RAMSON CREAM
GRILLED SCALLOPS, YOUNG PEAS, AVOCADO
LETTUCE, CROUTONS, POTATO-GINGER DRESSING
KALAMATA OLIVES
BREAD SELECTION

(WILL BE SERVED)

ASPARAGUS CREAM SOUP, SERRANO HAM, RASPBERRY

BLACK HALIBUT, CALAMARETTI, LIME
CRISPY BARBARIE DUCK BREAST, ORANGE MUSTARD, ONION SPROUTS
BLACK ANGUS BEEF FILLET, PRAWNS, LEMONGRASS
ASPARAGUS AU GRATIN, GOAT CHEESE, PARSLEY
YOUNG BEAN RAGOUT, LOVAGE CREAM, BACON
TRUFFLED GNOCCHI, MADEIRA CREAM, GARDEN LEEK
RAMSON RISOTTO, PARMESAN, OLIVE OIL

SAUCE BEARNAISE
MOREL CREAM SAUCE
TARRAGON-MUSTARD SAUCE

SELECTION OF DESSERT

74,00 EURO PER PERSON

WE OFFER OUR MENUS WITH
CORRESPONDING WINES FROM ALL OVER THE WORLD.

RESERVATIONS ARE ACCEPTED BY
TELEPHONE UNDER +49 (0)221 8281 1760
OR ONLINE VIA glashaus.cologne@hyatt.com

