

## CHEF'S TABLE MENÜ



GROUPS FROM 8 TO 14 PEOPLE MAY CHOOSE  
FROM OUR CHEF'S TABLE MENUS.

# MENU 1

## (SERVED IN THE MIDDLE OF THE TABLE)

SMOKED DUCKBREAST, WALDORFSALAD, CRANBERRIES  
TATAR OF BEEF FILET, CRUNCHY EGG, CREAM WITH HERBS  
MUSHROOM TERRINE, BARBERRIES, PARSLEY SOUP  
LAMB'S LETTUCE, SPICY PEAR, NUT DRESSING, CROÛTONS  
KALAMATA OLIVES  
SELECTION OF BREAD

## (SERVED IN THE MIDDLE OF THE TABLE)

CRISP FRIED ZANDER, HORSERADISH, GARDEN CRESS  
CORN-FED CHICKEN BREAST, CRISPY SAUERKRAUT, CHERVIL  
BOILED VEAL FILET, PARSLEY ROOTS, HERBAL BREW

BAKED PUMPKIN, ORANGE, SPICY HONIG  
YOUNG GREEN CABBAGE, BACON, SHALOTTS  
BOUILLON-POTATOES, ROOT VEGETABLES, HERBS  
SAVORY CUTTED PANCAKE, BACON, NUTS

SAUCE MALTAISE  
PORT WINE GRAVY

## (SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

59,00 EURO PER PERSON





## **MENU 2**

### **(SERVED IN THE MIDDLE OF THE TABLE)**

MARINATED SALMON ROLL, WASABI CREAM, CAVIAR  
SUNCHOKE OUT OF THE OVEN, GARDEN CRESS, FIG MUSTARD  
DEER HAM, SPICED APPLE, FRUITY BREAD  
ROMAINE LETTUCE, PARMESAN, CROÛTONS  
CAESAR DRESSING  
KALAMATA OLIVES  
SELECTION OF BREAD

### **(SERVED IN THE MIDDLE OF THE TABLE)**

CRISPY SKREI CODFISH, BEETROOT, OLD BALSAMIC VINEGAR  
SUPREME OF GUINEA FOWL, ROASTED WALNUTS, PARSLEY  
RAGOUT OF DEER, CHESTNUTS, ONION SPROUTS

HANDMADE NOODLES, BROWN BUTTER, HERBS  
MASHED POTATOES WITH TRUFFLE, PARMESAN  
CAULIFLOWER POLNISCHE POLISH STYLE  
CREAMY SAVOY CABBAGE, SHALOTTS, NUTMEG BLOSSOM

DARKBEER GRAVY  
DILL-MUSTARD SAUCE

### **(SERVED IN THE MIDDLE OF THE TABLE)**

SELECTION OF DESSERT

64,00 EURO PER PERSON



## MENU 3

### (SERVED IN THE MIDDLE OF THE TABLE)

TATAR OF CHAR, CAVIAR, PUMPERNICKEL, CREAM WITH HERBS  
SMOKED DUCKBREAST, TRUFFLED CREAM, DRIED FRUITS  
MARINATED BEETROOT, SPROUTS, OLD BALSAMIC VINEGAR  
RADICCHIO SALAD, WALNUTS, PEAR, HORSERADISH VINAIGRETTE  
KALAMATA OLIVES  
SELECTION OF BREAD

### (SERVED IN THE MIDDLE OF THE TABLE)

FILET OF LABEL ROUGE SALMON, LIME, CAPERS  
FILET OF DUROC PORK WRAPED IN BACON, DATES  
GREATER OMAHA STRIPLOIN, GRILLED LETTUCE HEARTS

RAGOUT OF TURNIP, CHILI, GINGER  
POINTED CABBAGE, BACON, PARSLEY  
TRUFFLED RISOTTO, GRANA PADANO, OLIVE OIL  
PUMPKIN GRATIN, NUTMEG BLOSSOM, ORANGE

CINNAMON BLOSSOM GRAVY  
SAUCE BÉARNAISE

### (SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

69,00 EURO PER PERSON





## **MENU 4**

### **(SERVED IN THE MIDDLE OF THE TABLE)**

TATAR OF BEEF FILET, RADISH SALAD, QUAIL EGG  
SMOKED SALMON, LEEK, PEAR MUSTARD  
DEER PÂTÉ, WINTER TRUFFLE, HAZELNUT CREAM  
LETTUCE SALAD, CROÛTONS, CARROT-GINGER DRESSING  
KALAMATA OLIVES  
SELECTION OF BREAD

### **(WILL BE SERVED)**

CELERY CREAM SOUP, PRAWN, APPLE

### **(SERVED IN THE MIDDLE OF THE TABLE)**

WHITE HALIBUT, ORANGE-CHICORÉE, CAPERS  
CRISPY BARBARIE DUCKBREAST, BLACK NUTS  
FRIED FILET OF BEEF, MUSHROOMS  
VANILLA CARROTS, GINGER, GARLIC  
YOUNG BRUSSELS SPROUTS, BACON, HERBAL BUTTER BREW  
MASHED POTATOES WITH CHESTNUTS  
TRUFFLED GNOCCHIS, GRANA PADANO

SAUCE BÉARNAISE  
TARRAGON-MUSTARD SAUCE

### **(SERVED IN THE MIDDLE OF THE TABLE)**

SELECTION OF DESSERT

74,00 EURO PER PERSON

WE ARE GLADLY SERVING OUR MENUS WITH  
CORRESPONDING WINES FROM ALL OVER THE WORLD.

RESERVATIONS MAY BE DIRECTED TO  
RICCARDA WOLF OR JAQUELINE WORTMANN BY  
TELEPHONE UNDER +49 (0)221 8281 1762  
OR VIA [riccarda.wolf@hyatt.com](mailto:riccarda.wolf@hyatt.com)  
[jaqueline.wortmann@hyatt.com](mailto:jaqueline.wortmann@hyatt.com)

