

## 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, OLIVES, GRAPEFRUIT  
PICKLED HONEY SALMON, APPLE, HORSERADISH  
BEEF FILLET TARTAR, CRISPY QUAIL EGG, GARDEN RADISH  
ENDIVE SALAD, CITRIC DRESSING, HAZELNUTS

KALAMATA OLIVES  
BREAD SELECTION

BLACK HALIBUT, SALTY LEMON, CAPERS  
PADERBORN CORN-FED CHICKEN, GREEN ASPARAGUS, BASIL  
DUROC PORK SADDLE, MINI BELL PEPPER, LARDO

FREGOLA SARDA, SPICY TOMATO STOCK, PARSLEY  
CREAMY YELLOW BOLETUS POLENTA, PARMESAN CHEESE, CROUTONS  
YOUNG SPINACH, PINE NUTS, GRANA PADANO  
FRIED SALAD HEARTS, SHALLOTS, MADEIRA

SAUCE HOLLANDAISE  
PORT WINE JUS

DESSERT SELECTION

59,00 EURO PER PERSON





## MENU 2

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

BURRATINA, TOMATO, ROCKET, AGED BALSAMIC  
SALMON TARTAR, CUCUMBER, GREEK YOGHURT, DILL  
SERRANO HAM, TOMATO SALSA, BASIL CREAM  
ROMAINE LETTUCE, ORGANIC EGG, PARMESAN CHEESE, CROUTONS

KALAMATA OLIVES  
BREAD SELECTION

GRILLED SWORDFISH, ARTICHOKE, DRIED TOMATOES  
SUPREME OF CORN-FED CHICKEN, GRILLED AVOCADO  
ROASTBEEF FRIED ON LAVA STONE, GARLIC, THYME

ABORIO RISOTTO, YOUNG PEAS, GRANA PADANO  
YOUNG OVEN POTATOES, LEMON, ROSEMARY  
GRILLED BELL PEPPER, GOAT CHEESE, OLIVES  
EGGPLANT PICCATA, LEMON, GREMOLATA

BRANDY-PEPPER CREAM  
CHERVIL JUS

DESSERT SELECTION

64,00 EURO PER PERSON



# MENU 3

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

MARINATED GREEN ASPARAGUS, STRAWBERRY, BASIL  
SCALLOPS, GRILLED WATERMELON, SESAME YOGHURT  
ASIAN BEEF TARTAR, SOY, KORIANDER  
SUMMERY LEAF SALAD, GREEN ASPARAGUS

KALAMATA OLIVES  
BREAD SELECTION

TUNA STEAK, MINI PAK CHOI, SESAME  
ROSE FRIED DUCK BREAST, SPICY RASPBERRIES, CHERVIL  
VEAL FILLET GRILLED ON LAVA STONES, ARTICHOKE, SALTY LEMON

MIXED OVEN VEGETABLES, OLIVE OIL, YOUNG GARLIC  
MINI PAK CHOI, CHASHEW NUT, KORIANDER  
YELLOW BOLETUS RISOTTO, PARMESAN CHEESE, PARSLEY  
MASHED POTATOES, SUMMER TRUFFLE, PINE NUTS

VEAL JUS WITH MUSTARD SEEDS  
SAUCE MALTAISE

DESSERT SELECTION

69,00 EURO PER PERSON





## **MENU 4**

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

CARAMELIZED GOAT CHEESE, SUMMER TRUFFLE, HONEY  
RABBIT FILLET, BACON, PEAS SALAD, MINT YOGHURT  
BLACK TIGER PRAWN, AVOCADO, MANGO, CHILI  
ROCKET, PINE NUTS, AGED BALSAMIC

KALAMATA OLIVES  
BREAD SELECTION

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

GAZPACHO ANDALUZ, GRILLED SCALLOP, OLIVE OIL PEARLS

CRISPY FRIED SEA BASS, CALAMARETTI, PARSLEY  
IRISH LAMB SADDLE GRILLED ON LAVA STONES, APRICOT, ROSEMARY  
ARGENTINEAN BEEF FILLET, GRILLED ROOT VEGETABLES, THYME

GRILLED GREEN ASPARAGUS, CHORIZO, BASIL  
RATATOUILLE VEGETABLES, BASIL, FETA CHEESE  
TRUFFLED GNOCCHI, PARMESAN NAÏVE, OVEN TOMATOES  
MASHED POTATOES WITH OLIVES, ROASTED ONIONS, GARDEN LEEK

MADEIRA JUS  
SAUCE BERNAISE

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](mailto:glashaus.cologne@hyatt.com)

