

Chef's Table Menu



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

glashaus
RESTAURANT & BAR

MENU 1

(SERVED IN THE MIDDLE OF THE TABLE)

RILETTE OF DUCK, MANGO CHUTNEY
TATAR OF MARINATED SALMON, APPLE, WILD CHIVE
SUNCHOKE, TROUT CAVIAR, WATERCRESS
SALAD OF WILD HERBS, GOAT CHEESE, NUT DRESSING

KALAMATA OLIVES
SELECTION OF BREAD

(SERVED IN THE MIDDLE OF THE TABLE)

CRISPY FRIED GILTHEAD FILET, HORSERADISH, DILL
PADERBORNER CORN POULARD, BLACK NUTS
BRAISED OX HAUNCH, MUSHROOMS

TURNIP, CINNAMON, PARSLEY
RASPBERRY RED CABBAGE, GRILLED PINEAPPLE
TRUFFLED MASHED POTATOES
DUMPLING, BUTTER GLAZE

SAUCE CHORON
CRANBERRY JUS
ONION JAM

(SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

58,00 EURO PRO PERSON





MENU 2

(SERVED IN THE MIDDLE OF THE TABLE)

BEETROOT, APPLE, OLD BALSAMIC
SMOKED BREAST OF DUCK, ORANGE MUSTARD
MARINATED CODFISH, HORSERADISH, DILL
ROMAINE LETTUCE, PARMESAN, CROÛTONS
CAESAR DRESSING

KALAMATA OLIVES
SELECTION OF BREAD

(SERVED IN THE MIDDLE OF THE TABLE)

ZANDER FRIED ON SKIN, GRILLED FENNEL
SUPREME OF GUINEA FOWL, ONION CHUTNEY, CHERVIL
GAME RAGOUT, ROOT VEGETABLES, HAZELNUTS

PEARL BARLEY RISOTTO, WILD CHIVE, LIME
MASHED POTATOES WITH NUTS, PARSLEY
FRESH CABBAGE, BACON, CARAWAY
BAKED PUMPKIN, HONEY, CHILI

SAUCE CUMBERLAND
DARKBEER JUS
DILL-MUSTARD SAUCE

(SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

66,00 EURO PRO PERSON

MENU 3

(SERVED IN THE MIDDLE OF THE TABLE)

GOAT CHEESE, WALNUT, HONEY
DEER TERRINE, PEAR MUSTARD, PISTACHIO
BLACK TIGER PRAWNS, FENNEL, ORANGE
LAMB'S LETTUCE, PEARS, NUT DRESSING

KALAMATA OLIVES
SELECTION OF BREAD

(SERVED IN THE MIDDLE OF THE TABLE)

LABEL ROUGE SALMON FILET, LIME, CAPERS
CRISPY SADDLE OF LAMB, ROSEMARY, APRICOT
FRIED FILET OF BEEF, MUSHROOMS, HERBS

BRAISED BEETROOT, OLD BALSAMIC VINEGAR
POINTED CABBAGE, BACON, PARSLEY
TRUFFLED RISOTTO, GRANA PADANO
POTATO GRATIN WITH PUMPKIN

PORT WINE GRAVY
SAUCE BÉARNAISE
BRANDY-PEPPER CREAM

(SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

72,00 EURO PRO PERSON





MENU 4

(SERVED IN THE MIDDLE OF THE TABLE)

BEEF TATAR, CAPERS, QUAIL EGG
CONFIT CHAR, CAVIAR, PUMPERNICKEL
GRILLED SCALLOPS, LENTILS SALAD, APPLE
LEAF LETTUCE, CROÛTONS, CAROTT-GINGER DRESSING

KALAMATA OLIVES
SELECTION OF BREAD

(WILL BE SERVED)

CREAM SOUP OF PUMPKIN, PRAWNS, PUMPKINOIL

(SERVED IN THE MIDDLE OF THE TABLE)

FRIED TURBOT, ORANGE CHICORY
CRISPY BARBARIE DUCK BREAST, CARAMELIZED GRAPES
SADDLE OF DEER, PEAR, CRANBERRY

BRUSSELS SPROUTS, BACON, SHALLOTS
MASHED POTATOES WITH CHESTNUT
BLACK SALSIFY GRATIN
RISOTTO WITH WINTER TRUFFLE

SAUCE BÉARNAISE
JUNIPER GRAVY
TERRAGON-MUSTARD SAUCE

(SERVED IN THE MIDDLE OF THE TABLE)

SELECTION OF DESSERT

79,00 EURO PRO 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
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