THE RITZ-CARLTON, WOLFSBURG ● PARKSTRAßE 1 ● 38440 WOLFSBURG
05361 607000

# TERRA

## STARTERS

**Salad of the season** 10 / 16
mixed leaf salad / cherry tomatoes / cucumber / pumpkin / mushrooms / balsamic pearls / roasted nuts
lime vinaigrette (vegan) or balsamic dressing

**Smoked breast of duck** 18
Rose hip / brioche / lamb's lettuce

**Char carpaccio** 18
Wasabi peanut / passionfruit / dill

**Terrine of portobello mushroom (vegan)** 18
Pistachio / orange / wild herbs

## SOUPS

**Potato soup** 12
Blood sausage / apple / onion

**Köhlersoup (vegan)** 12
Cabbage / cranberries / mushrooms

## TERRA MENU

**Our exclusive and seasonal menu by chef Fabian Schröter**

3-course menu 65 / Wine pairing 30 / Juice pairing 21

4-course menu 80 / Wine pairing 40 / Juice pairing 28

5-course menu 85 / Wine pairing 45 / Juice pairing 35

# MAIN COURSES

## FISH

**Fried pikeperch fillet** 30
Warm coleslaw / pomegranate / croquettes / saffron veloute

**Salmon fillet** 30
Black salsify / potato / beurre blanc

## VEGETARIAN / VEGAN

**Risotto (vegan)** 22
Beetroot / pine nuts / rocket

**Potato hash browns (vegan)** 22
Frankfurt green sauce / beech mushrooms / radishes

**Serviette dumplings** 22
Savoy cabbage / onion / mustard

**Spaghetti** 22
Truffle / parmigiano / rocket / shallot

## MEAT

**Pink roasted duck breast** 34
Wild brussels sprouts / potato fritters / orange jus

**Ragout of venison ( “Drömlings Wild” )** 34
Bacon / pointed cabbage / mashed potatoes / cranberries

**Braised veal cheek** 34
Brussels sprouts / smoked almond / quiche / piment d'Espelette

## CHOP OF DRÖMLING BEEF

**from the "Dry Ager”**

Matured on the bone for six weeks
in the kitchen's own maturing cabinet
**100 g / 15**
available from 600 g

**We serve the following as side dishes:**
Root vegetables / homemade quiche / béarnaise sauce / jus

## STEAK CUTS FROM THE DRÖMLING

| | | |
|---|---|---|
| **Saddle of venison** | **180 g** | 48 |
| **Fillet of beef** | **120g / 180 g** | 39 / 45 |
| **Rumpsteak** | **300 g** | 49 |

**We serve the following as side dishes:**
Root vegetables / homemade quiche / béarnaise sauce / jus

## DESSERTS

**Trifle (Vegan)** 12
Apple / cinnamon / walnut

**Crème brûlée ,,Terra Style‘‘** 12
Mascarpone / apple quince / macadamia nut

**Selection of cheeses** 15
Black walnuts / apple mustard / soul stick

If you have dietary requirements or food intolerances, e.g. nuts, please contact our trained restaurant team for further assistance with your meal selection.
Prices in € including 19 % VAT Drinks Prices in € including 7 % VAT Meals