

# TERRA

## CHEF'S CHOICE

## SURPRISE MENU

3 courses 70 / wine pairing 42  
4 courses 85 / wine pairing 54  
5 courses 90 / wine pairing 66

## STARTERS

**Seasonal Salad**<sup>1 2 3</sup> 13 / 18

Mixed leaf lettuce / cherry tomatoes /  
cucumber / vinegar pearls / roasted nuts /  
cress from our own harvest  
Vinaigrette<sup>5</sup> or raspberry dressing<sup>4</sup>

**Beef carpaccio**<sup>1</sup> 25  
Beetroot / horseradish / frisée

**Celery Variation**<sup>5 3</sup> 21  
Cucumber / apple / mustard

## SOUPS

**Riesling mustard cream Soup**<sup>4</sup>  
15  
North Sea shrimp / chives / croûtons

**Wild garlic cream soup**<sup>5 3</sup> 15  
Apple / caraway crisp-bread / chives

## INTERMEDIATE COURSES

**Poached egg**<sup>1 4</sup> 20  
Jerusalem artichoke / wild garlic / roasted nuts

**Heaven and earth**<sup>1</sup> 22  
Black pudding / apple / onion / potato / cress

## MAIN COURSES

### FISH

**Fried label rouge salmon**<sup>1</sup> 39  
Wild broccoli / chickpea / vadouvan velouté

**Trout fillet from the farm Benecke**<sup>1 2</sup> 39  
Fennel / mashed saffron potato / orange velouté

### VEGETARIAN / VEGAN

**Hashbrown**<sup>1 3</sup> 🌱 29  
Green asparagus / radishes / roasted nuts /  
wild herbs salad

**Chickpea ragout**<sup>2 3 5</sup> 29  
Oyster mushrooms / cherry tomato / coriander

**Thyme gnocchi**<sup>4</sup> 29  
Peperonata / feta / rocket

**Spaghetti with shaved truffle**<sup>4</sup> 32  
Truffle / dike cheese / cornflower

## MEAT

**Fried chicken breast with mustard herb crust**<sup>1</sup> 38  
Oyster mushrooms / potato / juniper cream

**Braised veal cheek** 40  
Grilled green asparagus / potato cake / piment d'espelette

## STEAK CUTS FROM THE DRÖMLING<sup>1</sup>

**Beef fillet 120 g / 180 g** 45 / 54  
**Dry-aged roast beef from our in-house  
aging fridge 250 g**  
58

with every steak we serve:

Peperonata / wild broccoli /  
parmegiano mini potato / jus / herb butter

## DESSERTS

**Crème brûlée „Terra style“**<sup>1</sup> 15  
Strawberry / mint / original beans white chocolate

**Rhubarb tartlet**<sup>1 3 5</sup> 15  
Rhubarb / vanilla / honey cress

**Cheese Selection**<sup>4</sup> 20  
Black walnut / apple mustard /  
bread from Backgeschwister

<sup>1</sup> regional <sup>2</sup> gluten free<sup>3</sup> lactose free <sup>4</sup> vegetarian<sup>5</sup> vegan

"Our commitment to sustainability is also reflected in our product procurement. Many of our products (including fish, meat, fruit and vegetables, dairy products) are sourced from local suppliers."

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.