

TERRA

STARTERS

Seasonal salad Various leaf salads / cherry tomatoes / cucumber / pumpkin / mushrooms / balsamic pearls / roasted nuts lime vinaigrette (vegan) or balsamic dressing	10 / 16
Carpaccio of Drömlings beef radish / lamb's lettuce / sour cream / horseradish	20
Pickled trout Cucumber / juniper / apple	18
Beetroot tartar (vegan) capers / lime caviar / wild herbs	18

SOUP

Tomato essence (vegan) wild basil / confit cherry tomatoes	12
Black salsify cream pork belly / quince / chervil	12

TERRA MENU

Our menu recommendation of head chef Fabian Schröter

3-course menu 65 / wine pairing 30
4-course menu 80 / wine pairing 40
5-course menu 85 / wine pairing 45

MAIN COURSES

FISH

Fried sander fillet Fennel / chorizo pearl barley risotto / lemon sauce	30
Baked codfish Pak Choi / panco / pumpkin / potato / veloute	30

VEGETARIAN

Grilled eggplant (vegan) Pomegranate / parsley / cous cous / yogurt	22
Mushroom ravioli Chanterelles / Rocket / Shallot	22
Poached egg Spinach / potato / mustard	22
Cabbage roll Cabbage / sweet potato / parsley / vegetable jus	22

BRAISED

Filled medium cooked duck breast Pointed cabbage / quiche of pumpkin /cassis jus	34
Deer ragout Savoy cabbage / spätzle / cranberries	34
Braised veal cheek Chanterelles / onion / potato gratin / truffle jus	34

BEEF CHOP from Drömlings beef from our „Dry Ager“

Matured on bone for six weeks
in our own ripening cabinet

100 g / 15
available from 600 g

As side dishes we serve:
Root vegetables / homemade croquettes with fried onions /
Béarnaise sauce / jus / remoulade

STEAK CUTS FROM THE DRÖMLING

Saddle of venison	180 g	48
Beef tenderloin	120 g / 180 g	39 / 45
Rump steak	300 g	49

As side dishes we serve:
Root vegetables / homemade croquettes with fried onions /
Béarnaise sauce / jus / remoulade

DESSERTS

Coconut mousse Mango / Lime / Buckwheat	12
Crème brûlée „Terra Style“ Plum / honey / coffee	12
Cheese selection Black walnuts / apple mustard / breadstick	15

In case of dietary restrictions or food intolerance, e.g. nuts, please approach our trained restaurant personnel for assistance.
All prices are in € and include 19 % VAT for drinks and 7 % VAT for food