

Gourmet menu



HJERTING BADEHOTEL
Anno 1914

A la carte

Oyster

Eiswein vinegar - olive oil
45,-

Tartar

Double fraiche - peanut - cress
180,-

Add on 10 gr. Prunier Baerri caviar
+ 250,-

Risotto

Sweet breads - Aceto balsamico -
parmigiano
250,-

Ravioli

Turbot - beurre noisette - Cheese
190,-

Duck Breast

Beetroot - foie gras - peppercorn jus
315,-

Beef Ribeye 750 g.

Betts - potatoes - peppercorn jus
750,-

Cheese

3 kinds of cheese - sweets - crisp
125,-

Ice cream & sorbet

110,-

Petit four

30,-

Gourmet menu

Tartar

Double fraiche - peanut - Baerri Caviar

Duck breast

Beetroot - foie gras - peppercorn jus

Mazarin

Pineapple - coconut – lemon

3 servings: 500,- / 3 wines: 425,-

Oyster

Eiswein vinegar - olive oil

Tartar

Double fraiche - peanut - Baerri Caviar

Cod

Leek - cabbage – butter

Duck breast

Beetroot - foie gras - peppercorn jus

Mazarin

Pineapple - coconut – lemon

5 servings: 700,- / 5 wines: 595,-

THE FULL EXPERIENCE

Aperitif, 5 servings, wine menu,
coffee & petit four

1.495,-