

The Menu
Restaurant Blumen
Fall & Winter
2018

Initiation

Customarily we commence our night with a crafted aperitif from our bar chef. Tart, slightly tangy and finished with a velvety foam. We believe this is the perfect start. If you are not allowed to drink (or just not in the mood!) go for our „Traube Nuss“. Fruity and slightly salty. You would be surprised!

Or will it be Champagne tonight...?

Traube Nuss (non-alcoholic)

Sweet & Sour Grape Juice
Roasted Hazelnut with Salt

10

Aperitif

Lime Cordial
Ginger & Ketel One
Apple-Almond-Foam

10

Our 4 Course Fall & Winter Menu

59,-

Terrine of Hare & Olive
Allspice | Apple | Herbs

Chestnut Veloute
Pomegranate | Aged Balsamico

„Boeuf Bourguignon“
Parsley | Button Mushroom

Poached Pear
„Crème Glacée De Vin Rouge“

corresponding wines / non alcoholic cocktails

32,-

corresponding cocktails

37,-

A La Carte

fall & winter

Terrine of Hare & Olive
allspice | apple | herbs 14

Chestnut Veloute
pomegranate | aged balsamico 12

Artichoke & Stilton
bitter greens | candied walnuts 16

–

„Brandade de Morue“
salted cod | white pepper cream | dill 26

Grilled Filet of John Dory
saffron | fennel | gruyère 32

„Boeuf Bourguignon“
yellow carrot | parsley | button mushroom 24

Filet Mignon Au Poivre
truffled jus | parsley root 42

to share with your comrades

„Gratin Dauphinois“
black truffle | potato 12

Cima di Rapa
almonds | vinaigrette 8

–

Crêpe Suzette
vanilla parfait & cognac 16

Poached Pear
„crème glacée de vin rouge“ 9

Le Café Gourmand 11

Please inform us if any person in your party has a food allergy.

Final Act

Well, how should we end this evenings experience? A strong and nutty espresso, paired with a distilled coffee liquor, mixed to perfection or shall it be a grown up digestif?

Our Signature Nightcap

Baron Otard VSOP Cognac
Woodford Reserve Bourbon
Walnut Liquor & Cherry Bitters

13,-

Espresso Martini

Grey Goose Vodka
Spreewood Espresso Liquor
Espresso „Quinta“ Due Mani

12,-

Our Wine List

White 0,1

Kalkundkiesel
Claus Preisinger | Burgenland | 2017
7 | 49

Riesling „OPP“
Carl Koch | Oppenheim | 2016
7 | 49

Weissburgunder
Kühling-Gillot | Bodenheim | 2017
6 | 42

Kröver Paradies Riesling Kabinett
Martin Müllen | Mosel | 2016
6 | 42

Bottle 0,75

Grauburgunder
Ökonomie Rebholz | Pfalz | 2017
58

Riesling Muschelkalk
Odinstal, Pfalz, 2015
65

Riesling Fahrlay GG
Clemens Busch | Mosel | 2012
58

Viognier
Chêne Bleu | Provence | 2014
62

Sancerre Blanc „Guigne-Chèvres“
Vacheron | Loire | 2014
65

Red 0,1

„Cyprès de Toi“
Domaine Fond Cyprès | Languedoc | 2017
8 | 56

Appasimiento
Carlo Sani | Apulien | Non Vintage
7 | 49

Bottle 0,75

Grande Cuvée Vieilles Vignes
Giocanti | Côtes Catalanes | 2013
58

Barbaresco DOCG Cotta
Sottimano | Piemont | 2012
74

Glaneurs
Les Foulardes Rouges | Roussillon | 2017
62

Torroja Vi de la Vila
Terroir al Limit | Priorat | 2016
62

Brunello di Montalcino DOCG
„Vigneti del Versante“
Pian Dell'Orino | Toskana | 2011
109