

The Menu
Restaurant Blumen
Spring 2019

Initiation

Customarily we commence our night with a crafted aperitif from our bar. 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 & vodka
apple-almond-foam

10

Our 4 Course Spring Menu

59,-

„Blumen Bread“

fleur de sel butter | wild herbs

Garden Pea

cress | egg yolk | mint shrub

Potato

creme fraiche | bottarga

Monkfish

goats butter | artichoke | citrus

Chocolate

pumpernickel | cocoa nibs

corresponding wines / non alcoholic cocktails

32,-

corresponding cocktails

37,-

A La Carte

Spring

„Blumen Bread“

fleur de sel butter | herbs 4

Marrow Bone

parsley | maple syrup 6

Paté de Campagne

apple chutney | cornichons 9

–

Garden Pea

cress | egg yolk | mint shrub 12

Rainbow Trout

horseradish | beetroot 16

Potato

creme fraiche | bottarga 12

–

Monkfish

goats butter | artichoke | citrus 26

Lamb

rack | pimiento de padrón | saffron 28

Cauliflower

miso | salted lemon | crumbs 22

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

Sweets & Cheese
Spring

Vacherin Mont d'Or
La Ratte | Sherry 22

We recommend this dish to be shared starting from a party of 2.

–

Comté aged 30 months
williams pear | lavender 12

Chocolate
pumpernickel | cocoa nibs 9

Crème Brûlée au Fromage de Chèvre
strawberry | balsamic vinegar 12

–

Visciolata
cantine del cardinale | marche | italy 8

Our House Digestif
oaky | nutty | elegant 13

Espresso Martini
coffee | grey goose | fleur de sel 12

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

Our Wine List
Spring

White
0.1

Weissburgunder „R“
Battenfeld Spanier | Bodenheim | 2017
6 | 38

Chardonnay Mâcon Villages
Domaine de la Cadette | Burgund | 2017
8 | 48

Bottle
0.75

Grauburgunder
Ökonomierat Rebholz | Pfalz | 2017
48

Riesling Muschelkalk
Odinstal | Pfalz | 2015
62

Riesling Birnbaum Reserve
Clemens Busch | Mosel | 2012
58

Chenin Blanc „Le Haut Lieu“ Demi Sec
Domaine Huet | Vouvray | 2015
58

Chardonnay
The Hess Collection | Nappa Valley | 2016
42

Sauvignon Blanc - H -
Tauss | Steiermark | 2016
62

Clos BÉru Monopole
Château BÉru | Chablis | 2011
66

Red
0.1

Cabernet Franc „Domaine“
Antoine Sanzay | Loire | 2017
8 | 48

Appassimento
Carlo Sani | Apulien | Non Vintage
7 | 49

Bottle
0.75

Pinot Noir „Champs Cadet“
Domaine de la Cadette | Burgund | 2017
58

Gamay „Glou de Jeff“
Bret Brothers | Beaujolais | 2017
42

Barbaresco DOCG Cotta
Sottimano | Piemont | 2012
74

Grenache „Glaneurs“
Les Foulards 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

Ravazzol Amarone
Ca' La Bionda | Valpolicella | 2013
72