

STARTER

MOROCCAN FALAFEL

Couscous, spiced Yogurt and Amazonas cacao nibs

16 €

SALON MARINATED IN CACAO AND BEETROOT

with a mustard vinaigrette and a salad of strawberries and green asparagus

17 €

SOUS-VIDE LAMP CHOPS

with fig and chocolate jam and Picandou goat cheese

19,00€

as a main course with Macaire Potatoes 34,00€

SOUPS

THAI PEA CREAM SOUP

enriched with Amazonian chocolate (68%)

The "Growers" Chocolate is produced directly in Piura, Peru and brought to us as a full chocolate bar. Our partners at Norandino capture the unique flavor profile of the Amazon region in this chocolate:

Fruity, with hints of coconut and citrus.

9 €

SOUP FROM CARROT AND VANILLA

enriched with Beni Wild chocolate (66%)

The notes of honey and jasmine tea in this chocolate, made from the rarest Beniano cocoa the vitality of the last blue-throated parrots in the wild forests of Beni.

11 €

BROCCOLI EXTRACT

enriched with Amazonian cacao nibs

10 €

Vegan 

Vegetarian 

FISH & VEGETARIAN

GARGANELLI CACIO E PEPE

Garganelli pasta in a creamy sauce of black pepper and Pecorino Romano DOP

19,90€

SPAGHETTI WITH GREEN ASPARAGUS AND BEURRE BLANC

Spaghetti in Beurre Blanc with green asparagus, confit cherry tomatoes and Grana Padano

21 €

with 3 pan-fried shrimp +8€

PAN-SEARED SEA BREAM FILLET

Seared sea bream with white chocolate beurre blanc, pointed cabbage, and risolé potatoes

29 €

CONFIT SALMON TROUT FILLET

Served with lemongrass foam, chickpeas and leeks with cilantro and Thai bulgur

30 €

CAULIFLOWER TIKKA MASALA

Cauliflower Tikka Masala with Cashews and Quinoa

22 €

ASIAN CURRY

in a slightly spicy curry sauce, Asian vegetables, sprouts, and roasted peanuts

24,90 €

with pan-seared Norwegian salmon
and 2 shrimp 29,90€

Vegan



Vegetarian



If you have any questions about allergens, please feel free to contact us at any time!

MEAT

VENISON LOIN À LA MALIK

Venison loin from East Frisia, medium-rare served with an orange-chocolate sauce, cauliflower roasted in sesame oil, and Macaire potatoes

An idea from Malik, our second-year apprentice. During our Apprentice Week, when our young staff members are given more responsibility, this dish was received with such enthusiasm that we've kept it on the menu.

34€

SUPREME OF CORN-FED CHICKEN

Seared corn-fed chicken breast with port wine sauce, served with romanesco and beetroot risotto

30 €

RUMP STEAK OR ENTRECÔTE OF BEEF

with port wine jus, French fries, and small salad

34 €

create your menu

as a 3-course menu 52 €

as a 4-course menu 62 €

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DESSERT

APPLE & DARK CHOCOLATE

Apple and rainforest chocolate ganache with compote and apple broth from the Altes Land region, with subtle aromas of vanilla, cinnamon, and lemon.

10 €

CRÈME BRÛLÉE

made from white chocolate with hazelnut chocolate ice cream

10 €

QUINCE & 68% AMAZON CHOCOLATE

Delicate crèmeux made from quince and dark Amazon chocolate with pear curd and ginger ice cream, chocolate crumble

10 €

GRANDE FINALE (FROM 2 PERSONS)

The best from the chocolate atelier,
for you as a selection
brought together for you!
Let us surprise you with our
delicacies!

15 € p.P.