

DESSERT, CHEESE & COFFEE


LEMON SORBET WITH VODKA		€08,-
HOMEMADE SORBETS	EACH SCOOP	€03,-
	CHAMPAGNE INFUSION 0,1L	€18,-
APPLEPANCAKE WITH HOMEMADE VANILLA ICE CREAM		€13,-
„WHAT IS THE TASTE OF DÜSSELDORF’S AIR?“ - VERSION WINTER 2010 -		€15,-
POPPYSOUFFLÈ WITH CRANBERRY ICE CREAM ALMOND - BRITTLE WITH “ALTBBIERSABAYONE” AND MILK FROTH HOMEMADE VANILLAPUDDING TEARS OF CLEOPATRA		
CRÈME BRÛLÉE WITH A CHOCOLATE SORBET		€12,-
„THE TASTE OF CHOCOLATE“		€16,-
CHOCOLATE AND SPICES, CHOCOLATE AND NUTS CHOCOLATE AND FRUITS, CHOCOLATE AND COFFEE CHOCOLATE AND WINE		
INTERNATIONAL CHEESE SELECTION OF MAITRE AFFINEUR WALTMANN WITH GRAPES, DIFFERENT CHUTNEYS AND COMPOTES		
SMALL SELECTION		€14,-
LARGE SELECTION		€17,-

ESPRESSO	€ 3,50
ESPRESSO MACCHIATO	€ 4,00
DOUBLE ESPRESSO	€ 4,50
CUP OF COFFEE	€ 4,50
SMALL POT OF COFFEE	€ 5,50
CAPPUCCINO	€ 5,50
LATTE	€ 5,50
LATTE MACCHIATO	€ 5,50

STARTERS

WINTERLY LEAF SALAD WITH RAW VEGETABLES, CORES AND NUTS		€11,-
MEDAILLONS OF SPICED SALMON		€16,-
OR		€14,-
MARINATED ARTICHOKE AND GREEN ASPARAGUS		
WITH CUCUMBER, HORSERADISH, FIGMUSTARD AND COTTAGE CHEESE WITH BASIL		
LUKEWARM BEEF CARPACCIO WITH HERB-SOUR-CREAM AND PARMESAN		€19,-
PATA NEGRA – BELOTTA QUALITY– WITH LAMB’S LETTUCE		€18,-
ROASTED TUNA FILET AND „VITELLO TONNATO“ WITH BAKED CALF’S HEAD BOUILLABAISSEGELEE WITH SAUCE GRIBICHE		€19,-
HOMEMADE GOOSE LIVER TERRINE FIG AND RAISIN BRIOCHE		€20,-
LOBSTER COCKTAIL IN COGNACSAUCE		€28,-
150g TARTAR OF NEBRASKA BEEF WITH CLASSIC CONDIMENTS PREPARED AT YOUR TABLE		€32,-

SOUPS

OXTAILSUP WITH STEAMED MUSHROOMS STRIPES OF FILLED RAVIOLI AND CALF’S MARROW		€12,-
SORREL CREME WITH GREEN PEPPER		€ 9,-
CREAM-SOUP OF MAIN LOBSTER WITH RAVIOLI AND VANILLA-LIQUEUR		€16,-

IDENTIFICATION OF THE



SIGNATURE DISHES OF THE BREIDENBACHER HOF



VEGETARIAN DISHES

WARM STARTERS

ROASTED DÜSSELDORFER BLACK PUDDING "BREIDENBACHER STYLE"
WITH "HIMMEL & ÄÄD" AND SUGAR BEET SYRUP



€18,-

SAUTED SCALLOPS
WITH CALF'S HEAD – AND AN EMULSION OF "LOBSTER AND CALF"

€22,-

VEGETARIAN

ARBORIO-RISOTTO WITH BASIL PESTO
SPINACH AND PERIGORD-TRUFFEL



€24,-

BORSCHTSCH VEGETABLE WITH POTATO-OLIVE PUREE
AND HERBED OIL



€16,-

FISH, SHELLFISH & CRUSTACEANS

CODFISH CONFITED IN OLIVE OIL WITH OXTAIL RAGOUT
MASHED POTATOES AND BEURRE BLANC



€28,-

CRISPY ROASTED PIKEPERCH FILET ON LOBSTER LENTILS

€29,-

NORTH SEA FILET OF PLAICE ON BORSCHTSCH VEGETABLES
AND SAUCE CHÂTEAU CHALON

€26,-

LOBSTER MEDAILLONS IN CORAIL CREAM WITH BOURBON-VANILLA
RAVIOLI AND BEAN CORES

€31,-

LOTTE DE MER BRAISED AROMATICALLY IN DUCCA
WITH GRILLED CHILI PADRON AND POTATO-OLIVEPUREE

€32,-

WILD TURBOT FILET ROASTED WITH FISHBONE
ARBORIO RISOTTO, BASILPESTO, SPINACH AND TRUFFEL

€43,-

GAME, POULTRY AND MEAT

"BREIDENBACHER MEATBALL" OF NEBRASKA BEEF
TURNIP GREENS, BEANS AND TRUFFLE JUS



€19,-

"WIENER SCHNITZEL"
TWO SMALL BREADED VEAL ESCALOPE
WITH WARM POTATO SALAD AND CRESS
CRANBERRIES AND ANCHOVY TOASTINI

€25,-

CRISPY FRIED "BREIDENBACHER OXTAIL"
À LA MAÎTRE D'HOTEL
WITH WILD WHITE MUSHROOMS AND SPINACH



€26,-

CORN POULARDE
WITH BASIL NOODLES AND VICHY CARROTS

€29,-

GENTLY ROASTED SADDLE OF VENISON WITH FOUR SPICES
CORIANDER – PEAR COMPOTE AND SWEETHEART CABBAGE

€36,-

TOURNEDO OF NEBRASKA BEEF FILET „ROSSINI“
WILD MUSHROOM GALETTE UND GLAZED VEGETABLES

€45,-

FOR TWO PERSONS

CHATEAUBRIAND (400g BEEF FILET, NEBRASKA QUALITY)
WITH GREEN PEPPERSAUCE, SAUCE BÈRNAISE
VEGETABLES AND „POMMES BERNY“

€45,- PER PERSON

OLDENBURGER DUCK SERVED IN THREE COURSES

1. COURSE „THE BREAST“
TURNIP GREENS, RED WINE SHALLOTS AND BEANS

2. COURSE ICE-COLD REFRESHMENT

3. COURSE „THE HAUNCH“
CORIANDER, PEAR COMPOTE AND SWEETHEART CABBAGE

PLEASE ALLOW US A FEW EXTRA MINUTES TO PREPARE YOUR DUCK

€36,- PER PERSON