## O'ROOM

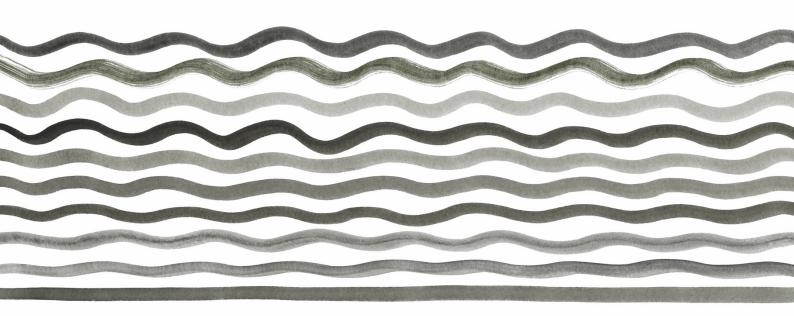
FINE DINING

## WELCOME TO OUR FINE-DINING RESTAURANT!

My team and I are happy to host your culinary stay at our place. Here you may experience how it all joins onto your plate: the power of the ocean, the shades of a fall forest and the sunriped fruits that come from the fields. Simplicity, craftsmanship and the love to our homeland run through this menu like a golden thread. It reveals the naturalness of taste in mussels, plums, cabbage, chestnut – an unique experience - pure and authentic.

We wish you a fine enjoyment.

Chef de Cuisine André Kähler and his Team



"PICKLED CODFISH" sour dock • sea water • seaweed • rapeseed

> "NORWAY LOBSTER" medlar • herbal jelly • leek • pear

"MUSSEL SOUP" clam toffee • onion • cabbage

"FOIE GRAS & RED CABBAGE" roastet and fermented cabbage • sallow thorn

> "SUNCHOKE OFF THE ASH" hay creme • mushrooms • cow berry

"SUCKLING PIG" turnip • Périgord truffle • parsley • chestnut

> "LAND OF MILK & HONEY" poppy seed • pastry • plum

7-course-menu 150 €/ wine journey 85 €