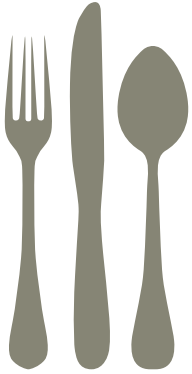


# SOUP

## Starters



### STARTERS

Japanese Ceviche with Ponzu  
and brown butter  
15 €

French country terrine  
with apple salad and  
caramellized Brioche  
10 €

Lamb's lettuce with  
potatoe dressing, roasted  
ham and croutons  
7,5 €

Crispy roll with prawns,  
Kimchi and sweet chili sauce  
10 €

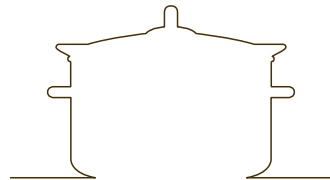
Hash brown with salmon  
tatar and chive creme  
12 €



### SOUP KITCHEN

Asian duck essence with  
duck Dim-Sum  
8,5 €

Oriental pumpkin soup  
with coconut-Razel-Hanout  
espuma  
8,5 €



### LOCAL

Sauerbraten with  
apple cider and caramelized  
Cox Orange served with  
cranberry-red cabbage  
18 €



### SIENER'S MENU SURPRISE

Let us surprise you

3 courses  
44 €

4 courses  
53 €

5 courses  
62 €

- Only per table -

### THE CONCEPT YOUR TASTE

Nothing is as individual  
as taste -  
nothing is as tasteful  
as individuality.

Taste spurred  
by inspiration,  
therefore no menu  
is like the other.

Seduce your palate  
with variety and  
enjoy the opportunity  
of free choice.



# MAIN Course

## NOW IN SEASON...

½ crispy Oldenburger duck  
with red cabbage and  
potato dumpling  
20 €

Duck pelmeni  
with Bortsch vegetables  
and dill cream  
17 €

## VEGAN

Beetroot Risotto with  
braised chestnuts, raw apple  
and beetroot with cold  
pressed poppy seed oil  
16 €

## ESSZIMMER CLASSICS

Chateaubriand for 2 persons  
„21 days dry aged“ of north  
german Färs with Sauce  
Bearnaise and two side dishes  
35 € per person

Ragout of deer  
with cowberry-pear,  
Brussels sprouts with  
ham and „Spätzle“  
19,5 €

## VEGGI

Whole small cauliflower  
cooked in nut butter with  
boiled egg and bread crumb-  
butter and 1 side dish  
16 €

## FIT & VITAL

„Fitness Bowl“  
unripened spelt grain, Avocado,  
lentil sprouts, Topinambur  
and pan fried beef fillet tips  
18 €

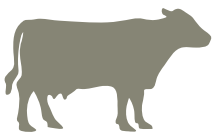
Loin of venison  
with cinnamon yoghurt,  
salad of Brussels sprouts,  
pomegranate and puree  
of red lentils with Harissa  
28 €

„Laap Bowl“  
Laotian beef salad with mint  
and chili, roasted rice, herb  
salad and Basmati rice  
16 €

In laurel milk poached  
chicken breast  
with spelt risotto,  
Brussels sprout leaves and  
baked Jerusalem artichoke  
21 €

## SAVING THE BEST FOR LAST

Choose the main ingredient for your menu and choose two further components



### FROM THE FIELD

Filet of beef „dry aged“  
32 €

Barbarie duck breast  
21 €

Loin of venison  
28 €

US Striploin  
39 €

Breast of poularde  
19 €



### FROM FLOWING WATERS

Cod „Bordelaise style“  
24 €

Salmon with green curry  
in spring roll dough  
22 €

Fish variation with  
mustard seed sauce  
23 €

Halibut under  
a crust of cépe  
34 €



### VEGETABLES

Savoy cabbage with ham

Spring roll  
with vegetables

Truffled  
creamy leek

Wok vegetables with  
sesame oil and ginger



### SIDE-DISHES

Pumpkin risotto

Rosmary-potato  
wedges

Pan fried potatoes  
with onions and bacon

Red lentil puree  
with Harissa