

Friederikenhof Menu

Unstuffed Duck Liver | Beets | Lingonberry

15,00 €

Truffled Onion Soup

9,00 €

Halibut | Saffron | Cauliflower

21,00 €

Saddle of Limousin Beef | Asparagus | Parsley Root Puree

32,00 €

Quark Soufflé | Blood Orange

12,00 €

3 Course (Soup, Main Course, Dessert)	49,00 €
3 Course (Starter, Main Course, Dessert)	56,00 €
4 Course (Starter, Soup, Main Course, Dessert)	64,00 €
5 Course	82,00 €

Combinations of courses from all menus are possible.

Nordic Aromas

Pickled Salmon | Spruce | Black Walnut

14,00 €

Fish Fumet with Purslane | Coriander Oil

9,00 €

Pigeon | BBQ | Celery

24,00 €

Wild Boar's Cheek | Malt Beer Sauce | Turnips | Mashed Potatoes

32,00 €

Blueberry Mousse | Yeast | Cardamom

12,00 €

3 Course (Soup, Main Course, Dessert)	49,00 €
3 Course (Starter, Main Course, Dessert)	56,00 €
4 Course (Starter, Soup, Main Course, Dessert)	64,00 €
5 Course	82,00 €

Combinations of courses from all menus are possible.

Vegetables at its Finest

Young Vegetables | Yoghurt *

12,00 €

Red Cabbage Soup | Melissa Oil *

9,00 €

Braised Parsley Root | Celery *

16,00 €

Green Spelt Wellington | Bell Pepper | Carrot

21,00 €

Honey Parfait | Rhubarb

12,00 €

3 Course (Soup, Main Course, Dessert)	39,00 €
3 Course (Starter, Main Course, Dessert)	44,00 €
4 Course (Starter, Soup, Main Course, Dessert)	52,00 €
5 Course	64,00 €

Dishes marked with "*" can also be prepared vegan, please let us know.

Rustic Dining

Starter

Spring Salad | Pickled Vegetables | Citrus Vinaigrette *

14,00 €

Main

Braised Ox Cheek | Market Vegetables | Mashed Potatoes

28,00 €

Salmon Fillet | Braised Cucumbers | Tagliatelle

25,00 €

Gnocchi | Asparagus | Dried Tomatoes | Sage *

19,00 €

Dessert

Cheese selection by Patrick de Haan | Walnut | Grape | Fruit loaf

16,00 €

Dishes marked with "*" can also be prepared vegan, please let us know.