

# THE 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 sunripened 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 • sawallow 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 €