

The Duchy

SEASONAL HIGHLIGHTS & RECOMMENDATIONS

Hand-cut white asparagus from our farmer Jürgen Benninghoven
from the Schwarzbachtal



APPETIZER

Asparagus Salad
Baked Faroese Salmon / Wild Garlic Remoulade /
Radishes / Hen Egg **€32**

Cream of Asparagus
Wild Garlic Croûtons / Organic Lamb Ham **€21**

Ravioli of Rooster
Asparagus Ragout / Leaf Spinach / Port Wine /
Butter Crumbs **€24/48**

MAINS

Why not...

Portion of Asparagus
Young Potatoes / Melted Butter or Hollandaise Sauce **€36**
...with Black Forest Ham
or Smoked Baked Ham **€16**

...with Beech Smoked Salmon **€21**
...with German Dry Aged Angus Beef Fillet **€59**

...with Viennese Schnitzel **€24/39**
...with Grilled Salmon on Cedar Wood **€22/39**

MAIN MENU

RAW BAR

Gillardeau No.2 / Chester Bread / Red Wine Shallots **€8**

Marinated Oyster - Thai Style
Chili / Coriander / Fried Onions / Essence **€10**

„Oyster Shot“ / The Duchy Apple Gin
Cucumber / Ginger / Ponzu **€12,50**

The Duchy Ceviche
Ginger-Yuzu-Gel / Chili / Coriander **€35/58**

Salad from Sea Vegetables
King Oyster Mushroom / Apricot / Apple-Ginger /
Cucumber / Red Onion **€32**

Tataki of Faroese Salmon
Mustard-Citrus-Miso / Black Salsify / Fish Jus **€35**

DIECKMANN & HANSEN CAVIAR

10g Caviar / Crisp Bread / Crème Crû **€39**

50g / 125g **€179/390**

APPETIZERS

More please!

Lobster Soup
Lemon Grass / Papaya / Ginger / Coriander **€24**

Thees Spring Salad
Aged Balsamic / Cucumber / Seeds / Pomegranate **€24**

Prawn Dog
Brioche / Crispy Prawn / Avocado
Coriander / Chili **€26**

Faroe Islands Salmon Croquettes
Caper Mayonnaise / Pickled Red Onion **€15**

Beef Tartare / German Dry Aged Angus
Ben's Hen Egg Yolk / Ringlet Beet / Melba Toast **€38**

Grilled Salmon on Cedarwood
Honey Mustard Sauce / Thees Wild Herbs **€29/47**

Organic Fried Chicken Salad
Ranch Dressing / Mixed Pickles / Chili Oil **€28**

MAINS & GRILL

Skrei from the Lofoten
Breidenbacher Potato / Champagne Cabbage
Grapes / Riesling Foam **€52**

Salmon Trout from Lambachtal
Northsee Crabs / Pak Choi / Crab Nage / Wild Broccoli **€46**

Caviar Carbonara / 10g Dieckmann & Hansen Caviar
Champagne Foam / Ben's Hen Egg Yolk **€55**

Make It Duchy... 20g Caviar **€78** *Why not...*

Aged Munsterlander Duck Breast - Pink Roasted
Purple Sweet Potato / Baby Corn / Wild Broccoli
Blood Orange Teriyaki **€54**

Viennese Schnitzel
Potato Cucumber Salad / Cranberries **€29/48**

Hiddenfjord Faroese Salmon Filet **€49**
Pork Tomahawk from Limburger Pig **€54**
Corn-Fed Chicken Breast **€42**
German Dry Aged Angus Roast Beef **€62**
Rack of Lamb from the North Sea **€62**

These are served with

Browned Broccoli with Roasted Shallots
Wild Herb Salad / Herb Butter

Make it Royal

Surf & Turf with 2 Kiel Fjord Prawns **€12**

DESSERTS

Carrot Cake
Pistachio Ice Cream / Fleur de Sel / Cream Cheese **€24**

Mousse aus Chocolat with Original Beans Virunga 70%, Republic of Congo **€24**
Marshmallow / Citrus Fruits / Pomegranate

Rhubarb on a Stick from Farm Langen **€24**
Madagascar Vanilla / Cognac / Verveine / Shortcake

Strawberry-Gin Sorbet / Rhubarb / Pop Rocks / Cucumberpearls **€14**

Homemade Sorbets & Ice Cream per scoop **€7**

Selection of German Raw Milk Cheese / Affineur Kober **€28**

You deserve it!

PETITE ASSIETTE GOURMANDE

Rhubarb Lemon Grass Confection / Spice-Pear-Pâte de Fruit / Macaron **€24**

