

## LA TERRASSE

DEAR GUESTS,

WE ARE PLEASED TO WELCOME YOU TO OUR  
GOURMETRESTAURANT LA TERRASSE.

DISCOVER THE CONTEMPORARY INTERPRETED CUISINE OF HEIKO SCHULZ  
WITH IT'S SUBTILE MEDITERRANEAN AND REGIONAL INFLUENCES.

THE INSPIRATIONS OF FRESH SEASONAL INGREDIENTS OF THE FINEST QUALITY  
COME TOGETHER IN HIS CREATIONS.

INDULGE IN A JOURNEY FULL OF JOYFULL MOMENTS  
IN A STYLISH ATMOSPHERE OF MODERN ELEGANCE.

WE WISH YOU PLEASANT HOURS

CHRISTIAN DIETZ  
– RESTAURANTLEITER –

HEIKO SCHULZ  
– KÜCHENCHEF –

2007  
„CONUNDRUM“  
CHARDONNAY - SAUVIGNON BLANC – VIOGNIER – SÈMILLON - MUSCAT  
CAYMUS  
NAPA VALLEY  
10 CL € 12

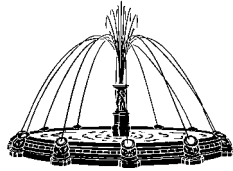
2002  
„RIMAGE“ BANYULS  
LES CLOS DE PAULILLES  
BANYULS  
10 CL € 9

2008  
BURKHEIM FEUERBERG  
GRAUER BURGUNDER GROSSES GEWÄCHS, TROCKEN  
WEINGUT BERCHER  
BADEN  
10 CL € 12

2007  
„BLACK PRINT“  
ST. LAURENT - CABERNET SAUVIGNON – MERLOT - SYRAH  
QUALITÄTSWEIN TROCKEN  
WEINGUT MARKUS SCHNEIDER  
PFALZ  
10 CL € 10

1998  
MORSI DI LUCE  
I.G.T.  
CANTINE FLORIO  
SIZILIEN  
5 CL € 10

SHERRY  
PEDRO XIMENEZ DULCE VIEJO  
SOLERA 1927  
ALVEAR  
D.O. JEREZ – XÉRÈS – SHERRY  
5 CL € 14



## MENU I

### “FROM HOUSE, HUTCH AND FOREST”

SMALL JELLY OF **RABBIT** WITH MOUSSE OF **PUMPKIN** AND **MUSHROOMS** SALAD

BRAISED SHOULDER ON SHALLOTS POLENTA

€ 19

CREAMSOUPE OF **CHESTNUTS** AND **ROOT VEGETABLE**

GLAZED VINEGAR **CHERRIES** AND **PASTRY OF VENISON**

€ 16

MARINATED BELLY<sup>1)</sup> OF **DOMESTIC PIG**

— IN THEIR OWN JUS COOKED —

TRUFFLED **VEGETABLE OF BEANS** AND FOAM OF POTATO

€ 22

**FILLET OF VEAL** WITH RAGOUT AND JELLY OF **OXTAIL**

BAKED CONFECTION OF CALF'S HEAD AND **PUREE OF CELERY**

MARROW QUENELLES AND CALF'S SWEETBREAD

€ 38

SELECTION OF **RAW MILK CHEESE**

€ 19

CARAMELIZED **CREAM OF COCOA** BEANS AND **TAHITI VANILLA**

WITH GLAZED **HONEYFIGS** AND ICE CREAM OF LIQUORIZE

€ 20

4 COURSE MENU € 78  
5 COURSE MENU € 90  
6 COURSE MENU € 105

2003  
SAUVIGNON BLANC  
CAYMUS  
NAPA VALLEY  
10 CL € 12

2007  
PULIGNY-MONTRACHET „LES CHAMPS GAINS“  
PREMIER CRU  
DOMAINE VINCENT DUREUIL-JANTHIAL  
BURGUND  
10 CL € 16

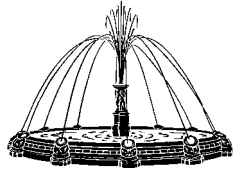
2007  
„SANT BRU“  
GARNACHA BLANCO – MACABEO – CHARDONNAY  
ALFREDO ARRIBAS  
D.O. MONTSANT  
10 CL € 10

2005  
MEURSAULT „CLOS DU CROMIN“  
DOMAINE GAILLOT  
BURGUND  
10 CL € 14

2007  
VIOGNIER „VERNA 'S“  
MELVILLE  
SANTA BARBARA  
10 CL € 13

2006  
ANJOU „LES BLANCHES BERGÈRES“  
CHENIN BLANC  
JO PITHON  
LOIRE  
10 CL € 12

2004  
CHÂTEAU NAIRAC  
DEUXIÈME CRU CLASSÉ  
BARSAC  
10 CL € 12



## MENU II

### “CRUSTACEAN – SEAFOOD”

FILLET OF ANGLERFISH – WITH STARARNISE MARINATED-WITH CHOCOLATE BRITTLE

JELLIED TAMARILLO WITH BRUSSELS SPROUTS AND CHICK PEAS TEMPURA

€ 21

SOUP OF SEA URCHIN AND CHAMPAGNE WITH CURRY FROM MADRAS

GRILLED SCALLOP ON JERUSALEM ARTICHOKES

€ 17

POACHED SAUSAGE OF PIKE PERCH AND ATLANTIC LOBSTER

WITH FOAM OF CRUSTACEANS AND CREAMY SAVOY

€ 24

WARM SMOKED WILD SALMON

FOAM OF ROSE PEPPER BERRIES AND GLAZED CHICORY WITH GINGER

€ 26

STEWED STURGEON WITH WARM SAUCE OF HORSERADISH AND COTTAGE CREAM

BEEF ROOTS AND BAKED CAVIAR POTATO

€ 36

CRÈME BRÛLÉE OF TALEGGIO CHEESE

ROASTED ARTICHOKES AND WHITE ALBA TRUFFLE

€ 20

SUPRÊME “NYANGBO” WITH GINGERBREAD WALNUT BROWNIE

CANDIED CUMQUATS AND ICE CREAM OF PASSIONFRUIT

€ 21

4 COURSE MENU € 78  
5 COURSE MENU € 90  
6 COURSE MENU € 105  
7 COURSE MENU € 118

1985  
VINTAGE PORT  
FONSECA  
5 CL € 12

SHERRY  
AMONTILLADO MEDIUM  
EMILIO HIDALGO  
D.O. JEREZ – XÉRÈS – SHERRY  
5 CL € 7,50

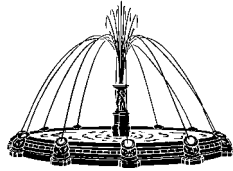
2005  
ST. AUBIN „EN REMILLY“  
PREMIER CRU  
DOMAINE HUBERT LAMY  
BURGUND  
10 CL € 13

2007  
VIOGNIER  
VIN DE PAYS D'ORANGE  
DOMAINE DE LA JANASSE  
CÔTES DU RHÔNE  
10 CL € 8

MANDARINENBRAND  
JOHANNES HAAS  
PRETZFELD, OBERFRANKEN  
2 CL € 8

2007  
CHARDONNAY RESERVE  
DIEMERSDAL  
DURBANVILLE  
10 CL € 8

1995  
CHARDONNAY  
BEERENAUSSLESE  
SEPP MOSER  
NEUSIEDLERSEE  
5 CL € 9



## MENU III

### “TRUFFLED & FEATHERED”

CUBE OF FOIE GRAS TERRINE <sup>1)</sup> IN COAT OF TRUFFLE BRIOCHE BREAD

CONFIT OF FIG AND JELLY OF GOOSELIVER ESSENCE

HAZELNUT WAFFLES

€ 22

BOUILLON OF GUINEA FOWL AND PUMPKIN

RAVIOLI FILLED WITH RAGOUT OF GUINEA FOWL

€ 15

CHOP OF PIGEON WITH CINNAMON JUS

CHESTNUTS VEGETABLE AND VINEGAR CHERRIES

ROULADE OF CELERY AND APPLE

€ 28

STUFFED CABBAGE OF PHEASANT WITH TRUFFLED PARSLEY SAUCE

GLAZED WINTER CROPS AND PUREE OF POTATO AND BACON

€ 28

SORBET OF MANDARINES

WITH LUKE WARM COMPOTE OF BANANA

€ 10

SPICY BREAST OF DUCK FROM “OLDENBURG” AND CRANBERRY JUS  
BRAISED ORANGE-FENNEL WITH SHII TAKE MUSHROOMS AND CORN CAKE

€ 37

TARTE OF APPLES AND MARZIPAN

WITH SORBET OF BAKED APPLE AND ICE CREAM OF CHOCOLATE TRUFFEL

€ 22

4 COURSE MENU € 78  
5 COURSE MENU € 90  
6 COURSE MENU € 105  
7 COURSE MENU € 118

INGREDIENTS: 1) WITH NITRITE CURING SALT 2) WITH ANTIOXIDANT 3) WITH COLORANT 4) BLACKENED 5) WITH CAFFEINE