

Our wine recommendation:

Otto Koch's favourites:

White:

2010 Chardonnay del salento	0,2 l	€ 9,50
Apulien, Italy	0,7 l	€ 32,00

Red:

2008 Negroamaro del salento	0,2 l	€ 9,50
Apulien, Italy	0,7 l	€ 32,00

Menu to please your palate until June 17th, 2012

Half of Maine lobster with spring vegetables in lime-argan-oil-vinaigrette

2011 Grauburgunder, vineyard A. Christmann, Pfalz, Germany

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Wild garlic cream soup with mushroom-royale and home smoked duck breast

2010 Chardonnay del salento, "Otto Koch" edition, Apulien

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Fillet of sea bass with artichoke-ratatouille and olive sauce

2010 Chardonnay del salento, "Otto Koch" edition, Apulien

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Medium roasted rack of veal with sauce Choron, white asparagus and potato roulade

2009 Spätburgunder, "Restaurant 181" exclusive edition, Nahe, Germany

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Caramel cake with strawberry-rhubarb-ragout and vanilla ice cream

a glass of sparkling rosé wine

€ 52,00 4-course-menu without fish (€ 74,00 including wine)

€ 68,00 5-course-menu with fish (€ 96,00 including wine)

Menu to please your palate from June 18th, 2012

Cinco-Jotas Iberico ham with garlic bread and sliced tomato

2010 Verdejo Palma Real, Bodegas Cerrosol, Rueda

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Gazpacho Andaluz with pan-fried red mullet

2010 Sauvignon blanc, Finca Ariadna, Rueda

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Sautéed scallops with Spanish summer truffles and chorizo oil

another glass 2010 Sauvignon blanc, Finca Ariadna, Rueda

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Saffron-braised chicken leg and medium roasted lamb shank with papas arragudas and Mocho Verde

2010 Viña Orce, Tempranillo, selección "Otto Koch", La Mancha

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Assortment of Spanish Desserts „181“

a glass of rosé sparkling wine

€ 52,00 4-course-menu without scallop (€ 74,00 including wine)

€ 68,00 5-course-menu with scallop (€ 96,00 including wine)

Appetizers

Herb-flavored creamy goat cheese rolled in zucchini with balsamic vinegar	€ 14,00
Half of Maine lobster with spring vegetables in lime-argan-oil vinaigrette	€ 21,00
House-smoked salmon carved at your table with horseradish crème fraîche and coriander-mustard sauce	€ 16,00
Vitello-Tonnato and tartar of lime-salmon with baked capers	€ 18,00
Carpaccio of Angus beef with Tête de Moine and truffled sauce remoulade	€ 18,00

Soups

Wild garlic cream soup with mushroom-royale and home smoked duck breast	€ 12,00
Beef consommé with truffled semolina dumplings and vegetable	€ 9,00

Vegetarian

Ricotta-spinach-ravioli with asparagus-ragout and cherry-tomatoes	€ 16,50
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Fish

Fillet of sea bass with artichoke-ratatouille, Pesto-Gnocchi and olive sauce	€ 27,00
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Sautéed scallops with king prawns and lobster with Tagliolini and lobster sauce	€ 33,00

Meat

Supreme of guinea fowl with morel sauce, Chervil-puree and spring vegetables	€ 29,00
Fillet of beef with roasted goose liver, onion-chutney, green asparagus and truffled potato beignets	€ 36,00
Medium roasted rack of veal with sauce Choron, white asparagus and potato roulade	€ 30,00
Rack of lamb with zucchini and egg plant roll and baked mushroom strudel	€ 32,00

Dessert / cheese

"Gugelhupf" of Moccaparfait with Grand-Marnier oranges	€ 11,00
Tartlet of banana with white chocolate ice-cream and exotic fruit compote	€ 11,00
Caramel mousse with strawberry-rhubarb-ragout and vanilla ice cream	€ 11,00
Torso "surprise" with marinated berries	€ 11,00
Home-made sherbet with Champagne	€ 9,00
Assortment of regional and international cheese	€ 16,00
Otto Koch - classic: gratinated cheese selection with olive oil and chive	€ 16,00