



*Welcome
to our gourmet restaurant Seven Seas*

The team of the kitchen around Karlheinz Hauser & Axel Krause, as well your host Patrick Ufer and his service team want to provide you an amazing stay at the Süllberg Hotel.

We would like to pamper you with outstanding culinary creations and the matching wines from all over the world.

Enjoy your dinner!

*You are not allowed to enjoy all dishes because of a food allergy or intolerance? Please just let us know!
We like to provide advisory service as much as we can.*



Karlheinz Hausers „Tastingmenu“

*Hamachi „flamed & raw marinated“
Radish ~ calamansi ~ smoked soy sauce*

*Scallop „a la plancha“
Fennel ~ white chocolate ~ corail*

*St. Pierre „provençal“
Artichoke ~ salt lemon ~ oyster beurre blanc*

*Pigeon breast „sous vide“
Champignon ~ walnut ~ quince*

*Venison „Mon Cheri“
Salsify ~ chickweed ~ vinegar cherry*

Selection of cheese by Maître Antony

*Pumpkin Spice
Mandarin ~ coffee ~ hazelnut*

*Spekulatius
Burnt banana ~ yuzu ~ milk*

8 courses € 195

7 courses without cheese € 180

6 courses without cheese and scallop € 165

*Our sommeliers recommend corresponding wines by the glass
for 8 courses € 140 for 7 courses € 125 for 6 courses € 110*



*Karlheinz Hausers
„Recommending Menu“*

*Goose liver „caramelized ~ Terrine ~ frozen“
Sunflower seeds ~ pear ~ salty nougat*

*Char „lukewarm“
Cucumber ~ horseradish ~ smoked eel dashi*

*Lobster „tom kha gai“
Cauliflower ~ coconut ~ poultry aromas*

*Loup de mer „fried in Lardo butter“
Sweet potato ~ passionfruit ~ Raz el Hanout*

*Challans duck „breast and praline“
Red cabbage ~ cranberries ~ miso*

Selection of cheese by Maître Antony

*Winter Forest
Fir ~ sour cream ~ lemon*

*7 courses with cheese € 180
6 courses € 165*

*Our sommeliers recommend corresponding wines by the glass
for 7 courses € 125 for 6 courses € 110*



Menu „Du Jardin“

Celery

Corn ~ Perigord truffles ~ char coal flavours

Egg plant

Leek ~ miso ~ roasted garlic

Parsley „root / stem / leaf“

Couscous ~ wheatgrass ~ roasted vegetables stock

Goat cheese „Valençay“

Kiwi ~ cardamom ~ honey

Pumpkin Spice

Mandarin ~ coffee ~ hazelnut

Spekulatius

Burnt banana ~ yuzu ~ milk

6 courses € 145

5 courses without goat cheese € 130

*Our sommeliers recommend corresponding wines by the glass
for 6 courses € 110 for 5 courses € 95*