



*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“***

*Goose liver „tureen & pearls“
Grape ~ rice ~ smoked eel*

*Lobster „pickled in beef marrow“
Puntarella ~ Jerusalem artichoke ~ leek vinaigrette*

*Fjord trout „lukewarm“
Avocado ~ peppers ~ salty herbs*

*Sole „Finkenwerder style“
Champignon ~ shallot ~ brown butter*

*Limousin lamb „saddle & sweetbread“
Eggplant ~ cous cous ~ pearls of bell pepper*

Selection of cheese by Maître Antony

*„La Grande Dame“
Rose ~ pistachio ~ champagne*

*Hazelnut „creamy & crispy“
Cassis ~ celery ~ oxalis*

*8 courses € 195
7 courses without cheese € 185
6 courses without cheese and lobster € 170*

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



*Karlheinz Hausers
„Recommending Menu“*

*King crab „cooked & rare“
Corn ~ milk ~ tarragon*

*Skrei „sous vide“
Carrot ~ shiitake ~ clover*

*Pigeon „breast & praline“
Broccoli ~ hazelnut ~ blueberry*

*Filet of veal „poached“
Winter cabbage ~ Savora mustard ~ hay flavours*

Selection of cheese by Maître Antony

*„Bourbon Whiskey“
Vanilla ~ bacon ~ apple*

*6 courses € 170
5 courses without cheese € 160*

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



Menu „Du Jardin“

*Vegetable patch „winter 2019“
Basil ~ parmesan ~ sunflower*

*Cauliflower „roasted“
Peanut ~ matcha ~ coriander root*

*Carrot „different textures“
Passionfruit ~ coconut ~ acacia seeds*

*Camembert de Normandie „Maitre Antony“
Apple ~ cowberry ~ chicory*

*„La Grande Dame“
Rose ~ pistachio ~ champagne*

*Hazelnut „creamy & crispy“
Cassis ~ celery ~ oxalis*

*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*